

# Courtright's marks 10 years

## Couple reflects on their success

BY DENISE I. O'NEAL

**C**ourtright's celebrates its 10th anniversary with a special dinner prepared by Executive Chef Jonathan Harootunian at 6:30 p.m. Friday. The 10-course, 10-wine dinner will highlight some of the restaurant's most requested dishes. The cost is \$150. The restaurant is at 8989 Archer Ave. in Willow Springs. For reservations, call (708) 839-8000.

Owners William and Rebecca Courtright share a few of the secrets to the fine dining restaurant's long-term success.

**Q.** *How difficult has it been to maintain the restaurant's standard of quality and continue to be so successful, especially in a suburban area when so many others have failed?*

**William:** The decade has served to elevate the restaurant's image to that of successful fine-dining establishment, attributing the bulk of success to a team effort.

**Rebecca:** There have been challenges at each stage of the restaurant's evolution and Courtright's has managed to adapt itself to the times.



Owners William and Rebecca Courtright say their staff's attentiveness is one of the reasons customers come back again and again to their namesake restaurant.

—SCOTT STEWART/  
SUN-TIMES

**Q.** *What is the most requested dish?*

**Rebecca:** The most requested entree is the New Zealand rack of lamb. On the lighter side and with a sentimental attachment is the brie and pear salad.

**Q.** *How important are a good staff and ambience?*

**Rebecca:** These elements are

critical. In terms of fine dining ambience is the "sauce superlative."

**Q.** *What is the restaurant's biggest draw?*

**Rebecca:** Obviously the cuisine and our extensive wine list (there are more than 1,100 to choose), but beyond that our customers love the woodland setting.

**Q.** *If you could do anything different, what would it be?*

**A.** The restaurant business is as demanding as an infant and we have paid a big price for success with family and friends often coming second. The only thing one can try to do differently is find a better balance.