

**PRESS RELEASE:**

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**GALIT & DAISIES PARTNER TO HOST FOURTH ANNUAL “PAUSING FOR THE CAUSE”  
SUICIDE AWARENESS DINNER**

*The two award-winning teams will join together at Galit for a collaborative dinner on  
May 22nd to benefit Vibrant Emotional Health*

**Chicago, IL (April 26, 2023)** – In honor of Mental Health & Awareness Month, Michelin-starred [Galit](#) will host the fourth annual ‘Pausing For The Cause’ collaboration dinner with the award-winning [Daisies](#) to benefit [Vibrant Emotional Health \(Vibrant\)](#) on Monday, May 22. Chef Zach Engel and Pastry Chef Mary Eder-McClure of Galit will be joined by Chef Joe Frillman and Pastry Chef Leigh Omilinsky of Daisies for the ticketed event, creating a special family-style, shareable feast. All proceeds raised during the evening will go directly to suicide prevention initiatives at Vibrant Emotional Health.

"Suicide is a serious health problem; however, with timely and evidence-based interventions we believe that narrative can change. We are incredibly grateful for this opportunity to reflect on the life and legacy of Anthony Bourdain, and shed light on the importance of mental and emotional health challenges in the food and wine industry," said Kimberly Williams, President and CEO at Vibrant Emotional Health. "Since 2018, the annual Pausing for the Cause dinner has supported Vibrant's mission to provide critical support through the national 988 Suicide & Crisis Lifeline, and we encourage everyone in Chicago and across the nation to join us in helping raise awareness."

The Galit and Daisies teams are honored to join forces this year to raise money and awareness for this incredible cause. The evening will be an intimate celebration of food, wine, and community. A selection of talented local sommeliers will also be in attendance to assist with wine service. Doors will open at 6:00 pm, and dinner will begin shortly after at 6:30 pm. Tickets are \$375 per person, not including tax or gratuity, and proceeds will be donated to Vibrant Emotional Health. Each set of two tickets includes a bottle of Champagne for guests to enjoy during dinner.

"We're honored to partner with the Daisies team to make a positive impact in our community by raising awareness and funds for this important cause," says Galit's co-owner Andrés Clavero. "Everyone deserves access to mental health resources and support, and we're committed to doing our part to make that a reality for Chicagoans."

Guests are welcome to bring bottles of wine to enjoy with dinner. All proceeds from the pay-what-you-want corkage fees will also be donated to Vibrant Emotional Health. A wine and cocktail list will also be available. As a highlight of the evening, guests can also participate in a silent auction and win items such as a one-night stay at the Four Seasons Chicago.

This year's collaboration follows the success of this past fall's event, which raised more than \$50,000 for Vibrant Emotional Health, the administrator of the 988 Suicide & Crisis Lifeline.

Guests can book a ticket on [Resy](#). For those who are unable to attend but would like to donate, please visit and learn more [here](#). If you have questions, please contact [pausingforthecause2019@gmail.com](mailto:pausingforthecause2019@gmail.com).

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**About Vibrant Emotional Health**

For 50 years, Vibrant Emotional Health has been at the forefront of promoting emotional well-being for all people. As leaders, advocates, educators, and innovators in mental health, we have been raising

awareness and offering support to everyone who is struggling. We work every single day to help save lives and assist people to get care anytime, anywhere and in any way that works for them. We are unwavering in our belief that everyone can achieve emotional wellness with the right care and support. As part of our work, we administer the 988 Suicide & Crisis Lifeline, funded by SAMHSA, which provides 24/7, free, and confidential support for people in emotional distress across the United States. For more information, please visit [www.vibrant.org](http://www.vibrant.org). Follow Vibrant on [Twitter](#), [Facebook](#) and [Instagram](#).

### **About Galit:**

Galit is a Middle Eastern Restaurant in the Lincoln Park neighborhood in Chicago, owned and operated by Andrés Clavero and James Beard Award-winning chef Zachary Engel. The restaurant is a space for community: hospitality professionals, guests and suppliers will come together and celebrate food and drink in a respectful, friendly and caring manner. The menu focuses on a seasonal and localized approach to dishes of the Middle East and its immigrant cuisines, alongside a unique and forward-thinking beverage program. Galit is located at 2429 N Lincoln Ave and is currently open for dinner service Tuesday through Saturday. For more information, please visit <http://www.galitrestaurant.com/> or check out their Instagram [@galit\\_restaurant](#).

### **About Daisies:**

Originally opening doors in 2017, Daisies is a vegetable-focused, pasta-driven restaurant by Executive Chef Joe Frillman (*Balena, Bristol, Perennial Virant*) located in Chicago's Logan Square neighborhood. Recognized with a Jean Banchet Award and MICHELIN Bib Gourmand, Daisies is the first venture of Frillman's growing restaurant collective, Radicle Food Group. Taking inspiration from the seasonal bounty of the Midwest, the restaurant sources its produce primarily from Frillman Farms, Joe's brother Tim's 30-acre farm just outside of St. Joseph, Michigan. Daisies takes a seasonal, made-from-scratch approach that highlights handmade pastas, in-house fermentation, and Midwestern flavors. The team also works diligently to implement low-waste production and upcycling practices in every aspect of the restaurant, including the bar program which repurposes kitchen scraps into house-made syrups, shrubs, and infusions for their menu of "garden" cocktails. Alongside a hefty collection of non-alcoholic offerings, the beverage team also offers a thoughtful selection of low-intervention domestic and Italian wines. In spring 2023, Daisies moved to a bright and airy new, 5,500 sq ft location just down the street from the original to offer expanded services including a sprawling daytime coffee bar with pastry creations from Executive Pastry Chef and Partner Leigh Omilinsky (*Swift & Sons, TRU, Nico Osteria*) and a guest-facing pasta and production room. Daisies is located at 2375 N Milwaukee Ave and is currently open for dinner service Tuesday through Sunday, and the café is open daily from 8:00 a.m. to 3:00 p.m. with brunch coming soon. For more information, head to <https://www.daisieschicago.com> or check out their Instagram [@daisieschicago](#).