

new to the windy city

The inside **SCOOP**
on what's **HOT** and
HAPPENING this season

BY ALEXIS METHVEN

JUNIPER SPIRITS & OYSTERS

{1244 North Dearborn Parkway; 312.416.5811}

Located on the ground floor of the new boutique hotel Claridge House Chicago, Juniper features seafood-centric fare that's both sophisticated and approachable. Whether dining in the lobby bar and lounge, main dining room, or patio, guests will instantly understand the concept's Hemingway-inspired mantra: Be Happy, Make Plans. On the plate, this neighborhood spot does modern American grub right. Seafood-forward, the Chicago Style Oyster Roll and Sauced Oysters certainly won't disappoint. Their sea-free fare, including the Pot-au-Feu and Duck Breast are just as memorable. Naturally, the cocktail program spotlights the restaurant's namesake spirit—gin—with two draft cocktails that rotate with the seasons. Sip and savor on a few cocktails in the AM with the newly launched Sunday brunch. Lobster Benedict, anyone? JUNIPERSPIRITSANDOYSTERS.COM

ADAMS STREET BREWERY

{17 West Adams Street; 312.427.3170}

Set to open in late fall, Adams Street Brewery will be housed in the 120-year old staple: The Berghoff Restaurant. The restaurant's German founder, Herman Joseph Berghoff, started as a brewer in Fort Wayne, Indiana, before he came to Chicago. He set up a stand to sell Dortmund-style bottled beer to patrons coming and going from the 1893 World's Fair. His success led to the opening of The Berghoff in 1898, where he sold beers for a nickel along with a free sandwich. During prohibition, Berghoff took to brewing "near beer" and soda pops. After prohibition was abolished, Berghoff obtained the City of Chicago's first (and second!) liquor licenses. He secured The Berghoff Restaurant's location at West Adams in 1913, and it has been a celebrated spot for a mix of authentic German and contemporary American fare ever since. The forthcoming brewery is a way

to honor Berghoff's legacy and his passion for the brews that started it all. THEBERGHOFF.COM

INA MAE TAVERN & PACKAGED GOODS

{1415 North Wood Street; 773.360.8320}

Owner Mark Domitrovich and Chef Brian Jupiter—a New Orleans native—wanted to bring the beloved NOLA flavors to Wicker Park. So they made a few trips to The Big Easy, frequenting local dive bars, mom-and-pop joints, and corner stores to gain inspiration. "This is the experience we want to bring to our guests; stop by our corner store, drink a little too much, enjoy our food, and get a feel for New Orleans," Domitrovich says. Nestled inside an old-school bar, Ina Mae serves as a corner store tavern where guests can sip on vintage New Orleans cocktails, chow down on Po' Man's Seafood Towers and Po' Boys, buy fresh fish by the half pound, and most importantly, take it easy. INAMAETAVERN.COM

Juniper Spirits & Oysters

Photo by Kailley Lindman



TAO CHICAGO

{632 North Dearborn Street; 224.888.0388}

TAO Group is set to open its newest location in Chicago this September, debuting a design-driven, multi-level restaurant with two adjoining nightclubs. The soon-to-be River North hotspot is the newest transformation of an expansive 34,000-square-foot historic building which was erected in 1892. The landmark has had its fair share of occupants over the years, including the Chicago Historical Society, the Chicago Institute of Design, recording studios, and a series of nightclubs. TAO will be its most vibrant manifestation yet, with a design that draws inspiration from the building's original architecture while adding TAO's own Asian flair. The 300-seat modern Asian restaurant will serve TAO signature favorites like Satay of Chilean Sea Bass and Crispy Rice Tuna, alongside handmade dim sum and inventive sushi rolls.

TAOCHICAGO.COM

SAPORI ANTICHI BAR ITALIANO

{22 West Ohio Street; 312.624.9058}

Michael and Mary Meranda opened Sapori Antichi Bar Italiano this past April as a place to serve Old World recipes with modern Italian flair. It was inspired by their years of selling gelato around Chicago—first from a cart, then a food truck, and finally from a shop. But Michael knew he wanted to do more, thus opening Sapori. Here he has crafted a space where he can show the city what authentic Italian cuisine is all about: handmade pastas, flatbreads from Italy, and—of course—fresh gelato, made daily. Sapori is a true family business and Michael prides himself on taking the time to talk to his guests, build relationships, and “understand who’s coming through the door and what they like” to ensure he always exceeds their expectations. SAPORIBARITALIANO.COM

THE FRONT ROOM

{844 West Randolph Street; 312.491.0844}

One of the newest lounge and restaurants to land on Randolph Row—welcome to The Front Room. Get a taste of New Orleans, circa the 1930s, at this jazzy cocktail lounge that specializes in small plates. Antique chandeliers, dim lighting, large, comfy, emerald green couches, and dark woods characterize the space, creating a moody atmosphere perfect for enjoying jazz on vinyl during the week and a live trio on weekends. The food transports diners to the South, with staple dishes like Spicy Jambalaya, Muffuletta, Grilled Andouille Sausage, and plenty of seafood. Enjoy signature cocktails, including the Vieux Carre and Ramos Gin Fizz. Whether you pop in after work for Friday happy hour or swoon over your partner while listening to soulful jazz, The Front Room is the perfect escape right within the reach of the West Loop. THEFRONTROOMCHICAGO.COM



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RICCARDO OSTERIA

{1023 West Lake Street}

Chef Riccardo Michi has had plenty of success stories over the years. Opening restaurants in LA and New York, the chef eventually settled in Chicago in 2002. His passion for sharing Italian culture with the masses comes as no surprise, considering he grew up working in his family's historic restaurant in Milan, Girarosto, which they ran for 75 years. His claim to Chicago fame, Riccardo Trattoria, is regularly named one of the best Italian restaurants in the city. The more casual Riccardo Enoteca—which sits right across the street—is a classic wine bar with a unique Tuscan wood-burning oven. This brings us to Riccardo Osteria, Michi's newest concept, which is slated to open late this fall. Meant to honor the palates of a younger crowd, Michi will serve Italian flatbreads filled with Stracchino cheese and various toppings, handmade pastas, and a number of irresistible classics—think scaloppine, risotto, and fried calamari.

TERRACE 16

**{401 North Wabash Avenue, 16th Floor;
312.588.8030}**

Terrace 16 offers new American cuisine punctuated by Asian and European influences. Here Michelin-lauded Executive Chef Nick Dostal and Restaurant Director Adam Stark are proud to showcase their passion for locally-sourced ingredients, which happen to be grown sixteen stories above the city in Dostal's own outdoor garden. "I've always believed in allowing ingredients to shine in their own right—both in fine and casual dining," Dostal explains. Stop by Terrace 16 any time of day to check out the bustling indoor restaurant and bar or the stunning 200-seat outdoor patio (a spectacle in and of itself). Sample the Sweet Pea Garden Toast and Squid Ink Chitarra while reveling in the restaurant's portfolio of 1,200 wines, curated by Sommelier Parag Lalit. TRUMPHOTELS.COM/CHICAGO/DINING/FINE-DINING-CHICAGO

The Front Room



Courtesy of The Front Room

Terrace 16



NOT TO MISS EVENTS



FULTON MARKET HARVEST FEST :: SEPTEMBER 14-16

Fulton Market Harvest Fest is back for its third year! Located in the West Loop, this three-day festival brings together esteemed restaurants, craft beer, and live music to celebrate the city's rich culinary community. Some of the nation's top culinary talents will be on-site, including Stephanie Izard, Rick Bayless, Sarah Grueneberg, Ming Tsai, Brooke Williamson, and many more. Attendees will enjoy everything from pop-up events to cooking demonstrations. Additionally, The Publican, Quiote, Big Star, UrbanBelly, and other local restaurants will offer quick bites for hungry attendees. Complete with a Kids' Alley, foodies of all ages are welcome. Proceeds from the event will benefit Pilot Light, Share our Strength, and other charitable causes. FULTONMARKETHARVESTFEST.COM.

CHICAGO GOURMET :: SEPTEMBER 26-30

Brought to life by the Illinois Restaurant Association and title sponsor Bon Appétit, Chicago Gourmet is your chance to rub elbows with culinary elites. There are two starring events: the Grand Tasting and Grand Cru. Set inside Millennium Park, the Grand Tasting offers cooking demonstrations, interactive seminars, meet-and-greets with chefs, and more. Wash it all down at the Grand Cru, an exclusive wine tasting curated by Master Sommelier Serafin Alvarado of Southern Glazer's Wine & Spirits. But wait, that's not all! Chicago Gourmet is jam-packed with ancillary events, including the Hamburger Hop; Italian Feast; Blues, Booze & Bites; Late Night Gourmet; Global StrEATS; and Rise & Shine Gourmet that benefits Pilot Light. There will also be live music and an online auction full of premium dining and travel packages where 100-percent of proceeds are donated to the Illinois Restaurant Association Educational Foundation. For times and pricing for each event, visit CHICAGOGOURMET.ORG.

LYNN SAGE FOUNDATION IN GOOD TASTE :: OCTOBER 1-31

The Lynn Sage Foundation is celebrating its 11th year of the In Good Taste campaign. More than 170 restaurants partner with In Good Taste to help raise crucial funds for breast cancer research.

Restaurants on the roster include Aba, Le Colonial, Terzo Piano, and many more. In addition to local restaurants, concepts outside of Illinois' border are also joining the lineup: Weber Grill in St. Louis and Indianapolis as well as City Works with seven participating locations. Partial proceeds from designated food/drink at all participating restaurants will help fund young researchers in the field of breast cancer. To date, the Foundation has invested more than \$1.6 million in groundbreaking research. To view a complete list of restaurants, visit LYNNSAGEFOUNDATION.ORG.

FEED YOUR MIND GALA :: NOVEMBER 2

The sixth annual Feed Your Mind Gala returns this November. The gala is Pilot Light's annual fundraiser that directly benefits the not-for-profit's mission of empowering Chicago youth to make healthier decisions about food. Located at Revel Fulton Market, the event features an impressive lineup of over 20 local chefs—including Pilot Light's founders, Jason Hammel, Paul Kahan, and Matthias Merges. Chefs will prepare a three-course dinner paired with wine for attendees to enjoy. The event also includes a cocktail hour, live auction by Graham Elliot, and a dessert mixer showcasing the city's best pastry chefs. Tickets are \$350 per person, buy yours at FEEDYOURMINDGALA.ORG.

**DININGSOCIETY
CHICAGO**

It's complimentary to join, so come embark
on your next dining adventure.

Want to be in the loop or have an idea
for our next event? E-mail us!
diningsocietychicago@gmail.com