

MODERN LUXURY

# CS

## TIME KEEPING

THE WATCH THAT WENT TO THE MOON

## to live & dine

EXCITING NEW RESTAURANTS, DECADENT DINING, WHERE CHEFS EAT & MORE

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25<sup>TH</sup> ANNIVERSARY

HOT EATERIES FROM COAST TO COAST



# TO LIVE & DINE IN chicago

IT'S BEEN A BANNER YEAR FOR THE WINDY CITY'S RESTAURANT SCENE, AND THE HOTTEST NEW SPOTS ARE GIVING EPICUREANS PLENTY TO CHEW ON.

*By Ariel Cheung, Jacquelyn Lumley and David Zivan*



YOUNG AMERICAN PHOTO BY NICK MURRAY/COURTESY OF YOUNG AMERICAN





## 7 STANDOUT DISHES to savor

Z BAR PHOTO BY GRANT KESSLER/Z BAR; FUNKENHAUSEN PHOTO BY MEGAN SONTAG; FUNKENHAUSEN, COCO PAZZO PHOTO BY MATT SAVAGE/EVERETT; GENE & GEORGETTI PHOTO BY COLIN PIERSON/GENE & GEORGETTI; MARGEAUX BRASSERIE PHOTO BY NIEL BURGER/STRABING PROXI; SIENA TAVERN PHOTO BY NATHAN MICHAEL/SIENA TAVERN

**1. FUNKENHAUSEN** Front and center at this West Town standout are chef Mark Steuer's rotating schnitzels, and his most recent version features skate wing coated in a potato crust, resting on scallop brandade with leeks. 1709 W. Chicago Ave., [funkenhausen.com](http://funkenhausen.com)

**2. COCO PAZZO** Assorted shellfish simmer in a seafood-tomato broth, then come to rest on a bed of 1-year-aged carnaroli rice for a seafood risotto ready to transport you straight to the Tuscan coast. 300 W. Hubbard St., [cocopazzochicago.com](http://cocopazzochicago.com)

**3. GENE & GEORGETTI** After nearly eight decades, Chicago's first steakhouse added a 45-day dry-aged, bone-in ribeye. Topped off with a Tuscan salt blend, garlic confit and grilled lemon, all it needs is a robust cabernet sauvignon to achieve perfection. 500 N. Franklin St., [geneandgeorgetti.com](http://geneandgeorgetti.com)

**4. MARGEAUX BRASSERIE** This deconstructed pot pie is presented tableside, oozing with savory aromas. Lobster, cognac-truffle cream sauce and veggies simmer before your server peels the golden-brown crust from the copper pot and builds the dish on top, right before your eyes. 11 E. Walton St., [margeauxbrasserie.com](http://margeauxbrasserie.com)

**5. VIRTUE** Prepared with sustainable seafood and served atop Carolina gold rice and

beautiful barbecue carrots, this is the way blackened catfish was meant to taste—nutty, rich and delicious. 1462 E. 53rd St., [virtuerestaurant.com](http://virtuerestaurant.com)

**6. PROXI** Tempura clote fritters mingle with grated Grana Padano cheese and Kewpie mayonnaise, delighting with bright notes of lime and chile pepper in each bite. 565 W. Randolph St., [proxichicago.com](http://proxichicago.com)

**7. SIENA TAVERN** There's a reason the gnocchi—swimming in a truffle-cream sauce with fried sage and pancetta—has been on the menu since day one: It's a favorite recipe of chef Fabio Viviani, handed down from his grandmother. 51 W. Kinzie St., [sienatavern.com](http://sienatavern.com)