



### Proxi

Restaurateur Emmanuel Nony and chef Andrew Zimmerman first partnered up in 2007 when they established Michelin-starred Sepia (T 312 441 1920). Ten years later the duo opened Proxi, just a stone's throw from its sibling in a high-ceilinged former office building overhauled by New York practice Meyer Davis. It's a handsome space featuring geometric tile flooring, a white marble-top bar, artwork by painter

Adrian Kay Wong and illustrator Félicie Haymoz, and custom dome pendants and sconces by Brooklyn-based firm Juniper. Zimmerman excels at refined, globally inspired street food: we had burrata with artichokes; corn on the cob tempura; raw tuna with coconut milk, lemongrass and ginger sorbet; and Wagyu short-rib curry. 565 W Randolph Street, T 312 466 1950, [www.proxichicago.com](http://www.proxichicago.com)