

Dine & Drink

ABOUT LAST KNIFE

In a striking ground-floor space of the just-opened Hotel Julian, this smart steakhouse led by executive chef Dan Weiland aims to bring a dose of cheeky fun to the city's carnivorous scene. 168 N. Michigan Ave., 312.346.1200, alkchicago.com

BARRIO

DineAmic Group teams up with another *Top Chef* veteran, Katsuji Tanabe, for a Mexican destination with a bit of Asian flair (think dishes like grilled diver scallops with poblano-uni relish) in a stunning, expansive space smack in the heart of River North. 65 W. Kinzie St., 312.940.9900, barriochicago.com

NEW ★ BOMBOBAR

Chef Fabio Viviani and DineAmic Group hit Old Town with a full-size version of their crazy-popular West Loop doughnut and sandwich walkup window this spring. Look for signature breakfast sandwiches, burgers, fried chicken and veggie options, plus doughnuts, "hotter chocolate" and housemade gelato. 1529 N. Wells St., bombobar.com

CHICAGO CUT STEAKHOUSE

Drawing a high-profile crowd ranging from government types to visiting celebs and local athletes, this sleek riverside destination from industry vets David Flom and Matt Moore has risen to become one of the city's most popular restaurants—and with its spot-on service and first-rate steakhouse fare (the oh-so-decadent "lobsterscargot" is a must-try), it's no wonder. 300 N. LaSalle St., 312.329.1800, chicagocutsteakhouse.com

THE DARLING

Randolph Street's latest hot spot is this sultry restaurant and lounge, where former A10 chef James Martin crafts small and

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large plates (think shrimp toast with garlic confit *crema* and beef short rib with sweet potato puree) for a see-and-be-seen crowd. 905 W. Randolph St., 312.285.2609, thedarlingchi.com

EDEN

The ambitious menu at this contemporary American restaurant in the West Lake district—for which chef Devon Quinn grows more than 30 vegetables and herbs in a greenhouse he and his father built themselves—features dishes like housemade tagliatelle with Gunthorp Farms pork, and baby eggplant fritters with piquillo pepper-almond puree, Castelvetrano olives and summer squash. 1748 W. Lake St., 312.366.2294, edeninchicago.com

GENE & GEORGETTI

The oldest entry on Chicago's storied steakhouse circuit, this cozy River North icon has indulged meat lovers since 1941. Classic cuts anchor the hearty menu, while Italian staples like chicken Vesuvio and veal

WHO Executive chef/partner, *Fat Rice*, *The Bakery at Fat Rice*, *The Ladies' Room* (2957 W. Diversey Ave., 773.661.9170, eatfatrice.com) **HOME 'HOOD** Logan Square. "It has a little bit of everything: some of the best restaurants and bars in the city, great nightlife and arts scene, coffee shops, organic grocery stores, Logan Theater and more." **GO-TO SPOT** "Lula Cafe (2537 N. Kedzie Ave., 773.489.9544, lulacafe.com). "It is the best restaurant in Chicago, with something for everyone. Go with your mom, friends or take a date. Lula has exciting cocktails, thoughtful wine selections, hyperseasonal ingredients and craveable items that you can come back for at any time of the day. Plus, chef Jason Hammel is my spirit animal." **FASHION ICON** "The Beastie Boys for 30 years. These guys have [bent] and blended genres in music and style, floating between skate, street and punk." **PLANS FOR SPRING** "I'd like to travel to far-off destinations for new inspiration and rejuvenation. Preferably warm and sunny places with lots of seafood." **CURRENT OBSESSION** "Sushi. Always sushi. SoulCycle. Capoeira. Chicago's local music scene—our the-box hip-hop: Kweku Collins, Rich Jones, Serengeti."

scaloppine beg you to uncork a red from the dazzlingly long wine list. 500 N. Franklin St., 312.527.3718; 9421 W. Higgins Road, Rosemont, 847.653.3300, geneandgeorgetti.com

GINO'S EAST

A Chicago classic since 1966, this deep-dish pizza spot offers its signature pies along with a range of soups, sides and healthy salads to a packed house of visitors and locals just off the Magnificent Mile. 162 E. Superior St., 312.266.3337, ginoseast.com

THE HAMPTON SOCIAL

Recently expanded to southwest suburban Burr Ridge and set to open in Streeterville, this hit concept's light, airy decor and seafood-forward menu (from oysters to chowder and fish tacos) give off chic East Coast vibes for days. 353 W. Hubbard St., 312.464.0500; 164 E. Grand Ave., 312.414.1861; 705 Village Center Drive, Burr Ridge, 630.219.0009; 4999 Old Orchard Center, Skokie, thehamptonsocial.com

KATANA

From L.A.-based Innovative Dining Group, this hit Sunset Strip restaurant has brought its signature combination of sushi and classic Japanese barbecue to River North in a sprawling, 13,000-square-foot space featuring a lounge, sushi bar and 299-seat dining room. 339 N. Dearborn St., 312.877.5544, innovativedining.com

NEW ★ LE COLONIAL

After more than 20 years on Rush Street, this beloved French-Vietnamese see-and-be-seen spot has relocated to an equally prime Gold Coast address on Oak Street. Regulars can expect the same colonial-chic vibe and tempting fusion menu, plus an all-weather terrace overlooking the posh boutiques below. 57 E. Oak St., lecolonialchicago.com

LH

One of Chicago's hottest bars, this trilevel rooftop hangout at the LondonHouse hotel boasts a magnificent city view and scores with craft cocktails and creative