

FOOD & DRINK

guide

the delicious possibilities of vegetables are front and center. *802 W. Randolph St., 312.265.1745 \$\$*

Bar Siena *Top Chef* star Fabio Viviani has teamed up again with Lucas Stioff and David Rekhson with this lively, more casual sister restaurant to Siena Tavern. Pizzas from the imported Italian oven are a star, as are the desserts from BomboBar. *832 W. Randolph St., 312.492.7775 \$\$\$*

Blackbird At this award-winning cult favorite from One Off Hospitality (Avec, The Publican, Big Star, etc.), you'll find local, farm-fresh ingredients and cutting-edge culinary technology in a sleek modern space that has been going strong since 1997. *619 W. Randolph St., 312.715.0708 \$\$\$*

BLVD ♦ Gold mirrors and crystal chandeliers evoke 1950s Hollywood's Sunset Boulevard at this glamorous West Loop lounge. Dine on delights like cavatelli with coffee-braised lamb shoulder or head to the second-floor Champagne room to sip Moët & Chandon Grand Vintage by the glass. *817 W. Lake St., 312.526.3116 \$\$\$*

Cold Storage Located inside Swift & Sons steakhouse and from the same owners and chef, this charming oyster bar of sorts features a stellar selection of fresh seafood and shellfish. *1000 W. Fulton Market, 312.638.6280 \$*

The Dawson Inside this beautiful two-story River West restaurant, you'll find a menu full of American favorites with ethnic twists, such as chicken-fried

lobster and lamb biryani. Look for an equally clever cocktail program as well. *730 W. Grand Ave., 312.243.8955 \$\$\$*

Eden Having a greenhouse full of ready-to-be-picked ingredients is a perk Eden chef Devon Quinn uses to his—and diners'—advantage at this West Loop restaurant, which features a mix of Mediterranean-leaning influences. *1748 W. Lake St., 312.366.2294 \$\$\$*

Ei Che Bar ♦

Chef John Manion channels Argentina at this sexy West Loop spot. Seasonal vegetables, meats and seafood all benefit from a visit to the custom-built grills, which add a terrific, subtle smoky flavor. *845 W. Washington Blvd., 312.265.1130 \$\$\$*

Eleven Eleven ♦

Warm cabernet notes and brass accents create a welcoming atmosphere, further amplified by the cozy upstairs lounge. Bites from chef Pierce Buckman, like a spicy duck cavatelli, deliver where it counts. *1111 W. Lake St., 312.248.8942 \$\$\$*

Elske ♦ The synergy of husband-and-wife chefs David and Anna Posey can be seen in the harmony of this West Loop restaurant's Scandinavian-inspired interior design and on its beautiful, constantly changing plates. *1350 W. Randolph St., 312.733.1314 \$\$\$*

Formento's From the same team as Chicago favorites The Bristol and Balena, this West Loop spot features classic Italian

and Italian-American fare ground in tradition. White tablecloths, spacious leather booths and vintage-esque light fixtures add to its classic vibe. *925 W. Randolph St., 312.690.7295 \$\$\$*

Fulton Market

Kitchen A little bit off the beaten path, this contemporary American restaurant is so worth the extra effort. Part art gallery and part chic eatery and lounge, FMK offers plenty of eye candy, both on the plates and the

walls. *311 N. Sangamon St., 312.733.6900 \$\$\$*

Girl & the Goat

Stephanie Izard's restaurant is as good as rumor has it. Share plates of Spanish-, Asian- and Italian-influenced cuisine at this popular West Loop spot. *809 W. Randolph St., 312.492.6262 \$\$\$*

Kumiko ♦

This intimate space offers an irresistible combination of omakase and Japanese-influenced bar bites by Oriole chef Noah Sandoval and beautifully

crafted cocktails from expert mixologist Julia Momose. *630 W. Lake St., 312.285.2912 \$\$\$*

La Sirena Clandestina

♦ Chef John Manion draws from his childhood spent in Brazil along with his love for Midwest ingredients for the menu at this sexy West Loop spot. The boozy, creative cocktails add to the party atmosphere. *954 W. Fulton Market, 312.226.5300 \$\$\$*

Leña Brava ♦ Fire and ice are at the forefront at this Mexican restaurant from

SITTING PRETTY Sit, stay awhile and slurp up more noodles at **Furious Spoon** now that the popular ramen shop's Chicago locations have added full-service dining experiences to the formerly counter-service-only hot spots in neighborhoods reaching from Logan Square to Pilsen to Lakeview. To celebrate the transformed spaces, executive chef Shin Thompson is introducing a roster of delicious menu additions that make dining in more than worth it. Grab a seat—while you wait, consider ordering a Nuthin' but a Gin Thang signature cocktail (\$10.50)—and try the new Mother Clucker Ramen Bowl (\$16), made with sea-salt broth, honey-ginger chicken and Thai basil, or maybe get some spicy, marinated cucumbers (\$4) for the table. Those are best enjoyed leisurely—now that it's an option, of course. *furiusramen.com* —Jaclyn Jermyn



New dishes like the Veggie Explosion Ramen (left) and Shrimp Dynamo Ramen (right) join the classic Furious Ramen (top) at Furious Spoon.