

# The Megawatt World of Celeb Stylist Law Roach

LIFE WISDOM FROM HANNIBAL BURESS | AN EAVESDROPPER'S DOWNTOWN DIARY

# CHICAGO

FEBRUARY 2020



## HOW TO

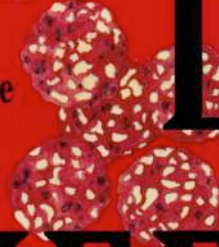


## SHOP



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secret-weapon **CONDIMENTS**,  
the ultimate **ICE CREAM** aisle, and more

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## A CHEF



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# The Hot List

10 places everyone's talking about (in order of heat)



Moody Tongue



Boqueria

- 1** **OUTSIDE VOICES** What Lots and lots of natural wines, plus charcuterie, from the Scofflaw folks **Why** Geekery without the snobbery—they've put wine pronunciations on the menu. **Where** 3204 W. Armitage Ave., Logan Square
- 2** **OSITO'S TAP** What A Latin speakeasy behind Moreno's Liquors **Why** The store is a destination for mezcal; now people are staying for the cocktails. **Where** 2553 S. Ridgeway Ave., Little Village
- 3** **STARBUCKS RESERVE ROASTERY** What A five-story wonderland of coffee flights and cocktails **Why** Catch the buzz of your choice, no matter the time of day. **Where** 646 N. Michigan Ave., Near North Side
- 4** **MOODY TONGUE** What The inventive brewpub is back in bigger, fancier digs. **Why** The tasting menu pairs truffle squab with truffle Pilsner—it's the ultimate spot for beer snobs. **Where** 2515 S. Wabash Ave., Bronzeville
- 5** **TIME OUT MARKET** What A sprawling food hall from the quarterly mag **Why** It's one tasty stall after another, including dishes from Split-Rail and HaiSous's Thai Dang. **Where** 916 W. Fulton Market, West Loop
- 6** **LAO PENG YOU** What Two brothers who worked at Pilsen restaurants get back to their Chinese roots. **Why** Their noodles and dumplings are made with love—that is, inspired by Grandma. **Where** 2020 W. Chicago Ave., Ukrainian Village
- 7** **GIAMBOTTA PIZZA CO.** What A serious Neapolitan pizza and natural wine joint establishes a beachhead in Plainfield. **Why** The wine list, packed with unexpected bottles, is drawing all the city somms. **Where** 24136 W. Lockport St.
- 8** **PORTO** What Spanish-Portuguese seafood from the Beatnik team **Why** With tinned seafood and lush plants, this is a breezy taste of summer even when there's dirty slush on the ground. **Where** 1600 W. Chicago Ave., East Ukrainian Village
- 9** **AVLI** What A River North outpost of the Greek taverna **Why** With the fig-topped saganaki and bottles of crisp assyrtiko, you'd swear you were in Mykonos. **Where** 702 N. Wells St.
- 10** **BOQUERIA** What Tapas and vermouth cocktails from an East Coast import **Why** Start with the jamón, finish with the Nutella churro. **Where** 807 W. Fulton Market, West Loop



15<sup>TH</sup> ANNIVERSARY

## CHEF TAKEOVER

AN EXPERIENCE TO SAVOR



Join Common Threads as we celebrate 15 years of cultivating a culture that embraces a healthier lifestyle and celebrates diversity through food

30+ CHEFS | COCKTAILS | MUSIC AUCTION | TASTY DELIGHTS

**MONDAY, MARCH 16**

6:30 - 9:30 p.m. • Zhou B Arts Center

GENERAL ADMISSION  
**\$125 per person**

VIP EXPERIENCE  
**\$250 per person**

(INCLUDES PREVIEW HOUR & CHEFS' AFTER PARTY)



Honoring co-founders **Chef Art Smith & Jesus Salgueiro** and celebrating Chef Art's 60th birthday!

### FEATURING

CHEF GOVIND ARMSTRONG  
CHEF MICHELLE BERNSTEIN  
CHEF ROCK HARPER  
CHEF KEVIN HICKEY  
CHEF STEPHANIE IZARD  
CHEF PAUL KAHAN  
CHEF BILL KIM  
CHEF CHRISTIAN RAGANO  
GAIL SIMMONS  
CHEF TODD STEIN  
CHEF GIUSEPPE TENTORI  
... and MORE!

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