


MODERN LUXURY

MEN'S BOOK

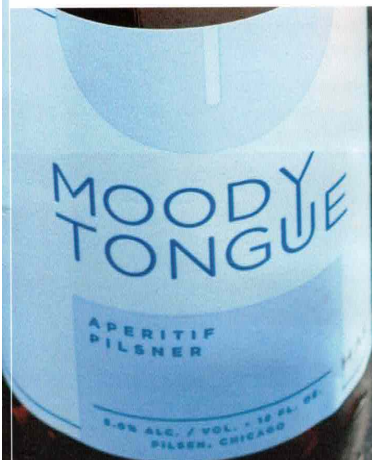
THE MAGAZINE FOR THE
MODERN GENTLEMAN

CHICAGO



**THE
EATS
ISSUE**

Dining & Nightlife



Smoked beet tartare with spruce-infused ricotta and egg-yolk jam is among the new Moody Tongue offerings.

TONGUE IN CHEEK

▶ After more than two decades in Chicago—and multiple Michelin stars—chef Jared Wentworth (Longman & Eagle) finds himself perfectly positioned in the South Loop to draw from top culinary boroughs for his elegant 12-course tasting menu at the new **Dining Room at Moody Tongue**. King crab tops his riff on Chinese Cheung Fun noodles, doused in XO sauce, and Little Italy gets a nod in cavatelli tossed in fermented truffle sauce for a luxe take on mac and cheese. Each course, of course, features a beer from brewmaster Jared Rouben. “We’re working in the same parameters as the wine world,” Wentworth says. “Jared’s brewing style runs the gamut, from finely crafted pilsners to exceptional porters, and I get to pair each one.” 2515 S. Wabash Ave., 312.600.5111, moodytongue.com —Ariel Cheung

