

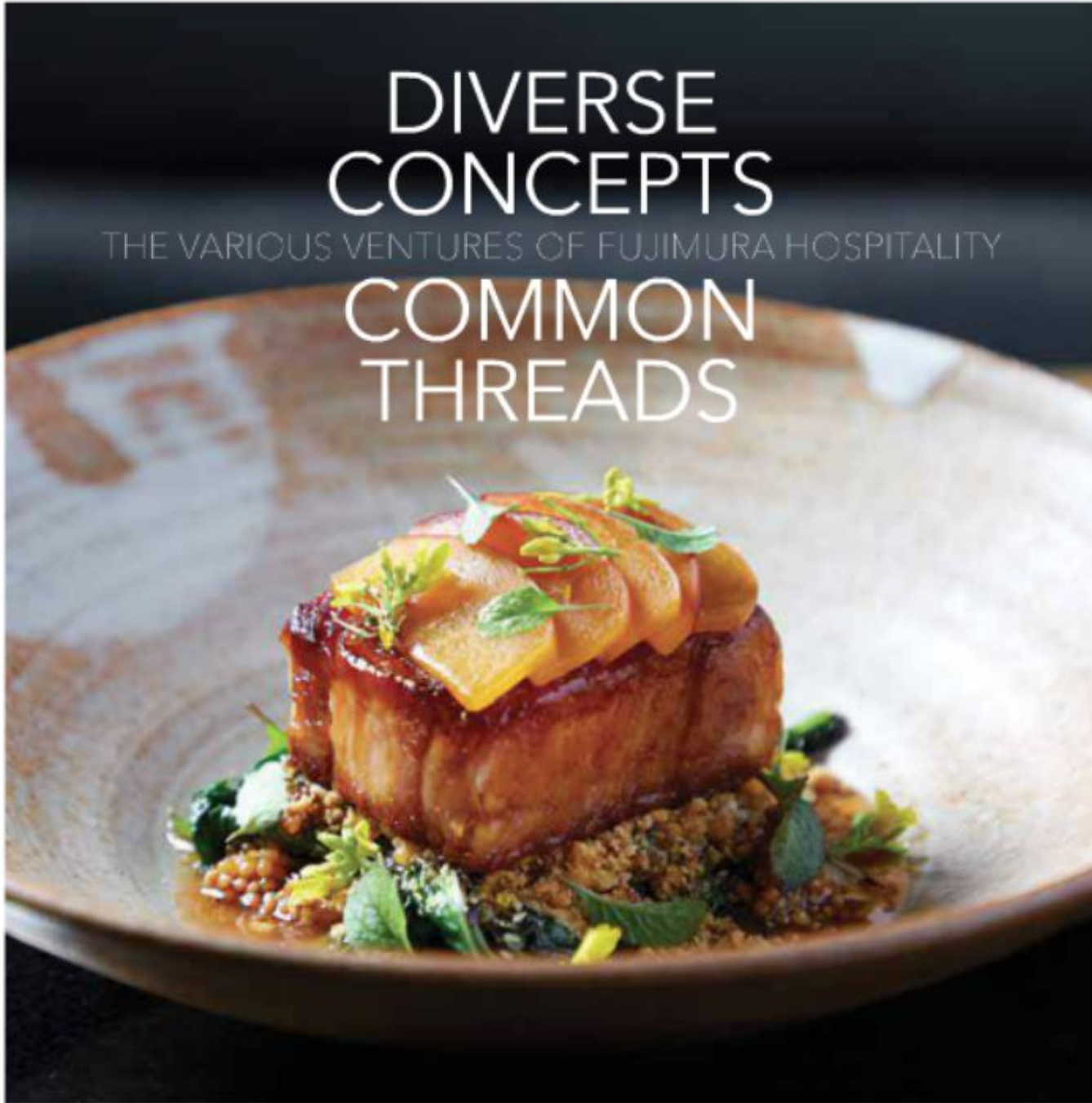
CHICAGO

Fall/Winter 2019

HOLIDAY EDITION

DINING OUT

the great restaurants of chicago



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new to the windy city

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10 DINING OUT



Chef Carlos Gaytan

Coming Soon

TZUCO / TALES OF CARLOS GAYTAN / PANANGO

{720 North State Street}

Chef Carlos Gaytan is nothing short of an earnest phenomenon. Gaytan arrived solo to Chicago in 1991, starting as a dishwasher with some serious goals. By 2013, he became the first ever Mexican-born chef to earn a Michelin star for his French-Mexican fusion concept, Mexique (2008-2018). That same year, he appeared on Top Chef, New Orleans. Fast forward to today, he's just returned from a year in the Yucatán Peninsula reconnecting with his roots, and he has more stories to tell. Opening three concepts under one roof in River North this fall, Gaytan first introduces Tzucó. "It is a love letter to my homeland," he says, recalling the Mexican city of Huitzucó. Tzucó will seat 110 indoors and alfresco with à la carte menus full of bright seafood and vibrant spices. The opening of Tales of Carlos Gaytan will follow—a 16-seat tasting room reviving French influences. Panango, the third concept in the trio, will honor the artisanal bread-making of Latin America offering fast-casual tortas, pastries, and more. Get ready to experience a culinary journey through Latin America like never before. TZUCO.COM



Boqueria

Photo by Rey Lopez

BOQUERIA

{807 West Fulton Market}

In late 2019, the lively Spanish tapas bar and restaurant Boqueria will open its first Chicago location in the Fulton Market District. Boqueria currently has four locations in NYC and two others in DC, and the tapas experts are excited to bring their signature style to Chicago's vibrant food scene. The 4,465-square-foot space will have around 180 seats (indoor and outdoor) and serve up Barcelona-inspired tapas and Spanish classics. Restaurateur Yann de Rochefort and Executive Chef Marc Vidal have joined forces to put together a menu consisting of tapas, paella, Spanish cheese and charcuterie, and a rotating selection of dishes inspired by local farmers markets and purveyors. Don't miss the Paella with bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, and salsa verde. Boqueria also boasts an impressive pastry program with plenty of fun and creative Spanish churros. Count on a beverage program that stands up to the food, with plenty of sangría options and an all-Spanish wine list. BOQUERIARESTAURANT.COM

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contact our events manager
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