## The Megawatt World of Celeb Stylist Law Roach

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





## **TABLE**



## Vive la Croissant Révolution!

France's national pastry is getting some wild makeovers around town. By ARIEL CHEUNG

Bad Hunter's shakshuka croissant

Photography by JEFF MARINI

FEBRUARY 2020 | CHICAGO

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## **The Hot List**

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





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

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

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

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

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

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

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.

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

**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.

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



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)



