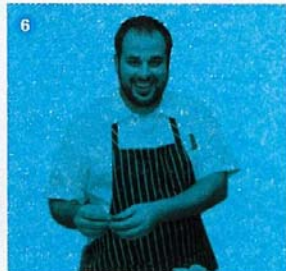
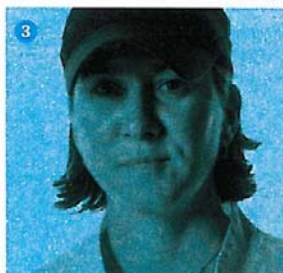
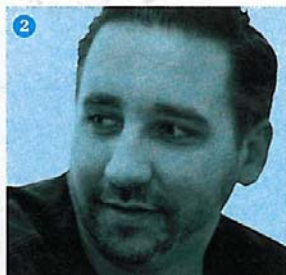


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THE RADAR | NOW! | Edited by Marissa Conrad



Moveable Feast

Progress comes in many forms, but progressive dinner parties—three venues, three courses—have to be the most satisfying. In honor of our annual restaurant issue, six star Chicago chefs and restaurateurs plan their dream stop-by-stop dinners.

1. Carrie Nahabedian *Chefco-owner, Naha*

FIRST COURSE The rabbit with white truffles at Charlie Trotter's, with roasted pieces of cèpes and celery root and snips of tarragon and chervil, is stunning.
SECOND COURSE Sarah Stegner and George Bumaris at Prairie Grass Café do a vegetable slaw like no other. It's served with a plump soft-shell crab and a killer garlic-and-herb aioli.
THIRD COURSE The Grand Marnier soufflé from Les Nomades. High and fluffy, cake-like and rich, it exudes luxury.

2. Rick Gresh *Executive chef, David Burke's Primehouse*

FIRST COURSE The seasonal kimchi at UrbanBelly. Bill Kim was the sous chef when I was at Trio, and it reminds me of when his mom would bring us lunch.
SECOND COURSE Any organ meat Chris Pandel at The Bristol wants to cook for me, I'll be happy with. Pair that with pickled asparagus from Vie's Paul Virant and I'm in heaven.
THIRD COURSE A Grey Goose vodka gimlet on the rocks at The Matchbox.

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SECOND COURSE I would keep it simple and head to Mr. Beef for a great Italian beef combo sandwich with hot and sweet peppers. That's my junk food treat.
THIRD COURSE Shaw's Crab House for their signature raspberry pie. It's the best in the summer—just fresh raspberries and crust.

5. Michael McDonald *Executive chef, one sixtyblue*

FIRST COURSE The pork and cilantro dumplings from UrbanBelly.
SECOND COURSE I'd get the sautéed Maine scallops with soba gnocchi at Takashi. We both use a lot of natural Asian flavors, so it's comforting for me to eat there.
THIRD COURSE Since I'm surrounded by pastries all day, I would prefer Pastoral's selection of handcrafted, Midwestern cheeses, like their Huckleberry Blue.

6. Chris Pandel *Executive chef, The Bristol*

FIRST COURSE I would head to the South Side's Carl's Red Hots with my dad for a hot dog and a round of golf nearby.
SECOND COURSE A slice of Gino's pizza with the rest of the family at the original location downtown. My folks went there when they started dating and have been taking my brother, sister and me since we were babies.
THIRD COURSE Finally, off to Cicero to Freddy's Pizzeria for an Italian ice. I like the pistachio, but they're all amazing.
—Lisa Shames



RESTAURANTS REBORN!
DANGEROUS DUDE
LUNCH AT FRED'S