

FREE FOOD! GROW YOUR OWN P. 80

MAY 2009

Chicago

BEST NEW RESTAURANTS

FROM SEXY SEAFOOD TO TONY ITALIAN TO COZY IN THE 'HOOD

22
SPOTS
TO TRY!

FAMILY SECRETS:
THE HARD LEGACY
OF A MOB HIT

PICTURE PERFECT:
A GUIDE TO
THE ART INSTITUTE'S
NEW WING

ESCAPE!
FIND A GREAT
SUMMER RENTAL



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COMING SOON EIVISSA

We believe Dudley Nieto when he says that his ambitious multistory tapas/pintxos/sangría spot in Old Town—named for an island off the coast of Spain—will not be like anything he's done before. (We also believed Nieto when he said that about Xel-Há in 2007. And Chapultepec in 1999. And Chapulín in 1995. Quibbles.) "This is about my heritage [and] I've always dreamed about cooking this type of food," he says, reminding us that his father was a Spaniard and Nieto spent part of his childhood in Spain himself. We have no doubt that the Catalonian-style paella and esgarrat (cod brandade) will be authentically Basque to the last bite; we just want the talented-but-nomadic Nieto to still be there when we finish the last bite. *1531 N. Wells St.; 312-654-9500.*

—JEFF RUBY

NEW FRED'S AT BARNEYS NEW YORK

It's been years since Oak Street had a restaurant as glam as the shops that hold

court on both sides of the road. Now Fred's at Barneys, slated for a mid-April debut, an offshoot of the American brasserie within New York's chi-chi retailer, has taken over the snazzy sixth floor of Chicago's Barneys along the Gold Coast's most gilded lane. Mark Strausman, the man who put the restaurant on the map in NYC—and helped open Coco Pazzo here in 1992—promises homemade artisan pizzas galore. "I'm really into yeast right now," says Strausman. "It's going to be simple food. I'm not looking for people to come and eat my fantasy." *15 E. Oak St.; 312-587-1700.*

—JEFF RUBY

IMPORT MERCADITO

"Tacos. We're known for tacos," says Alfredo Sandoval, managing partner (with his older brother, Felipe) of Mercadito, a spinoff of New York City's adored cantina chain



A rendering of Mercado's Chicago outpost

poised to open in River North this month. Alfredo's younger brother, Patricio, masterminds the popular finger-food menu and the sibs can't wait to spring their tacos, tortas, quesadillas, and a speakeasy-style tequila lounge on Chicago Mexiphiles. All this within two blocks of Frontera Grill. When asked about going head-to-head with Rick Bayless, Alfredo didn't flinch. "There's room for both us," he said. "I'm going to invite Rick Bayless to our opening. I'm a big fan." Sounds like a win-win for Chicago. *108 W. Kinzie St.; 312-245-9555.*

—PENNY POLLACK ■

Museum of Contemporary Art
220 E. Chicago Avenue CHICAGO
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TAKE YOUR TIME OLAFUR ELIASSON

MAY 1 - SEPTEMBER 13

Room for one pillow: 1997. Monochromy lights. Dimensions variable. Installation view at San Francisco Museum of Modern Art on the occasion of Take your time, Olafur Eliasson. © 2009 Olafur Eliasson. Photo by Ian Reeves, courtesy SFMOMA

Take your time: Olafur Eliasson is organized by the San Francisco Museum of Modern Art. Lead support was provided by Helen and Charles Schwab and the Mum and Peter Haas Fund. Generous support was provided by The Bernard Oberlin Foundation, The Barbara Oberlin Pittelco Foundation, and SFMOMA's Collectors Forum.

