



Bringing

Pretty

Back...

mmm...

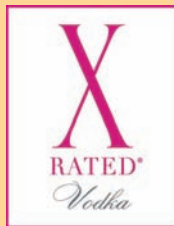
Pretty Bar

manicure ✿ massage ✿ martinis

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Hosted by: *Pretty Ricky & The Bella Staff*

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wine&dine

Gourmet Gossip By Sarah Levy



HAMBURGER HELPER? NO WAY

Chicago's in luck because the San Francisco-based restaurant, **Hamburger Mary's**, has franchised the concept and planted one right in the heart of Chicago's Andersonville. Go straight to the burgers at this joint, whether that means first dabbling in a few "Mini Mee's" (which weren't very mini nor very me) or dive right into the large good-old-fashioned burgers. The Sloppy Mary Burger— served open-faced with chili, onions, pickles and Cheddar and Jack cheese—and

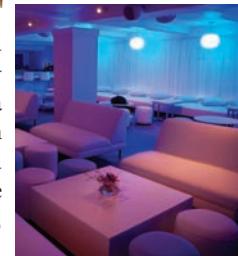
the Queen Mary Burger—with grilled onions, crispy bacon and Mary's special dressing—both sounded delicious, but, after one glance at the name Bleu Boy Burger, I knew I had found my match. The half-pound burger is super juicy, and rests beneath blue cheese and bacon (two of my favorite ingredients in the world, aside from, well, chocolate, bread and pasta!). Oh, and "the pickle on the burger," if you will, are the cute,

brightly colored high-heeled shoes they deliver your check in. HAMBURGER MARY'S, 5400 NORTH CLARK STREET, 773.784.6969, WWW.HAMBURGERMARYSCHICAGO.COM

KREM'S SECRET WEAPON

Next time you're planning an evening out, make it a one-stop night and head to Krem. While most people know Krem as the hot destination to visit when you're in the mood for a fun night out, seldom people know their secret weapon— Chef Scott Donaldson. Chef Donaldson, who has worked at respectable spots such as May Street Market and Spiaggia, whips up a wide variety of tasty treats at Krem. Crab Cakes served with roast garlic aoli, Fish and chips (sautéed halibut with a cinnamon crust served on a potato parmesan chip), Flat Breads, and Chicken and Waffle (spicy chicken and bleu cheese blini with a butter lettuce wrap)— are just a few of Chef Donaldson's many unique dishes. Make sure to save room for dessert—the Pot De Krem Trios feature chocolate, pistachio and espresso creamy custards. Don't worry about overindulging because once you step onto the dance floor you'll work off every calorie! KREM,

1750 NORTH CLARK STREET, 312.932.1750, WWW.KREMCHICAGO.COM



MOTO

There was a lot of hype about this West Loop spot, and for good reason. Chef Homaro Cantu focuses on postmodern cuisine and prides himself on stretching scientific and gastronomic boundaries. From the cocktail list to the dessert offerings, every element of dinner at Moto is marked by creativity and insight. Take the French Toast Drink, for example—real French toast, puréed and then mixed with cold liquor. Don't over-mix if you really want to experience the hot and cold sensations simultaneously. Truly an impressive beverage.

More impressive, I can finally say I've encountered a menu that *looked* delicious (my mom always told me to say it *sounds* delicious). The Moto menu is a flatbread of sorts, and I ate every bit of it after deciding to order the ten-course dinner, versus the five-course dinner. Their Mac and Cheese dish was phenomenal, featuring elbow pasta made from scratch, which was then dehydrated, rehydrated and served with pieces of fried chicken. Like I said, Moto definitely

makes you rethink the boundary of food, and nothing exemplifies this better than the Nachos Dessert which looks identical to a bowl of traditional nachos, except slightly smaller. The tortilla chips are candied, and thus sweet. Kiwis take on the appearance of guacamole, dehydrated chocolate act as ground beef and oh-so thinly slices of mango serve as shredded cheddar cheese! **MOTO**, 945 WEST FULTON MARKET STREET, 312.491.0058, WWW.MOTORESTAURANT.COM



FIXTURE

I may have a soft spot for teeny-tiny sized spots, but nonetheless I absolutely loved my dinner at Fixture. Presenting dishes marked by a combination of childhood nostalgia and a modern twist, this is a definite comfort destination. The Truffled Grilled Cheese is superb—it reminds me of the grilled cheese my mom used to always make for me and my four siblings for an afternoon snack, but the truffle oil took it that extra step that mom never dared to go. The Buffalo Sliders feature mini burgers (à la the oh-so-trendy slider craze), but the blue cheese, caramelized onions, black pepper and truffle mayonnaise make it soar past the average slider. The Macaroni and Cheese, too, has a more mature creamy alfredo sauce, different from the thick and rich Velveeta that I remember so fondly from childhood (and that I'm now craving as I write!). The dish also abandons elbow pasta for a fancier orecchiette and is served with tiny bay scallops and smoked bacon. **FIXTURE**, 2706 NORTH ASHLAND AVENUE, 773.248.3331, WWW.FIXTURECHICAGO.COM ■

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