

PERIPHERAL VISION

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Celebrate



Chicago's culinary scene is on fire this season as seven new spots bring fresh flavors to the Windy City.

FARE

South Side native Kaita Bednars and Brini deLeon have debuted the first stand-alone location of Fare, their dine-in and takeout concept focused on seasonal, sustainable and dietary restriction-friendly bowls, toasts, baked goods and coffee. The pair met while working at Gibsons Restaurant Group and have taken Fare from an outpost at the shuttered Wells Street Market to a stand-alone spot on Franklin Street. Menu items such as a smoky chicken bowl with sweet potatoes, and fresh avocado toast topped with pickled carrots make it easy to be excited about eating healthy. 715 Franklin St., foodbyfare.com



Clockwise from top left: Fare's blue smoothie bowl, a special from Canal Street Eatery & Market; Yardbird's new Chicago location serves up a dose of Southern comfort food classics.

CANAL STREET EATERY & MARKET

Expansive new culinary destination Canal Street Eatery offers Chicagoans a taste of Italy. On the main level of the BMO Tower, chef Forster Sorensen (previously with Publican, Hogalt, Dolly Varden and Oscar Wilde) serves fresh pastas, Neapolitan-style pizzas and entrees such as salmon piccata in a spacious, 11,000-square-foot space. Pair a glass from beverage director Laine Peterson's Italian-focused wine list for the full experience. Sorensen and chef de cuisine Row Stunzberg also offer sandwiches, salads and more at the Canal Street Market, where a office and pastry counter accommodates those on the go. 314 S. Canal St., canalstreetchi.com

GRILL ON 21

Travel up to the 21st floor of the

recently opened LaSalle Hotel to find the new Grill on 21, a sleek restaurant and lounge that serves sophisticated takes on American cuisine. "Whether guests are looking for a nutritious breakfast, an efficient and polished business lunch, or an indulgent night out, Grill on 21 is the perfect option," suggests Antoine Galland, director of operations. Executive chef Rene Luna brings experience from Michelin-starred restaurants and luxury hotel culinary programs to the table, offering dishes like lobster thermidor and plant-based selects like hearts-of-fried cauliflower and carrot tartare. 208 S. LaSalle St., grillon21.com

YARDBIRD

James Beard Award-nominated dining concept Yardbird made its Chicago debut in October, bringing its signature indulgent bites and heady bourbon cocktails to River North. The Miami Beach-born eatery dishes out elevated takes on

Southern plates like mouthwatering chicken and waffles (the most popular dish), lobster mac and cheese, and fried green tomato BLT. "We started the process well over five years ago to find the perfect Chicago spot," says John Kunkle, 90 Eggs Hospitality Group founder, of his newly opened restaurant. "Chicago is an amazing food city—I think one of the best in the U.S.—and I'm not only excited to be part of the Chicago community, but part of the hospitality community as well." 90 N. Wabash Ave., ranchickster.com

JARS

The West Loop gets a lot sweeter with the debut of chef Fabio Viviani's new gourmet dessert concept, Jars, this fall. The beloved *Top Chef* toque behind spots like Curfew by Fabio Viviani, Siena Tavern, Bar Siena and Prime & Provisions creates Instagram-worthy desserts like tiramisu, cannoli and cake, served



From top: Solita serves olive radicchio, lobster thermidor from Galland on 21.

in jars and filled with sweet treats like Oreos, sprinkles, marshmallows and cookies. Viviani says, "Jars is a perfect blend of my passion for serving amazing, craveable bites with picture-perfect presentation and creating a memorable experience for everyone who walks in the door." 905 W. Fulton St., jarsbyfabioviviani.com

SOLITA

SoCal-born eatery Solita Tacos & Margaritas recently made its Windy City debut with the opening of Solita Chicago—the breezy brand's first location outside of California. Located on Wells Street in the heart of buzzing River North, this casual yet polished Mexican restaurant dishes up a vibrant selection of plates like grilled corn elote and pork belly dorado tacos, and mouthwatering sips like watermelon margaritas. "Chicago is a world-class city for dining and culture," says Randy Sharpe, CEO of Xperience Restaurant Group. "We are excited to introduce Solita's elevated dining experience to Chicagoans." 431 N. Wells St., solitacos.com

HIDE + SEEK

The West Loop's Riverfront Park. The elegant spot, only a few minutes from the Loop, is the brainchild of brothers Vargas and John Pody, and the bill of fare. Shared plates and precision-forward dishes. American ways to share it. Creative cocktails crafted to be someone's first time in for the first time experience.

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