

* Bonus Issue

Metropolitan Home

Insider Tips
from Top
Interior
Designers

What the Pros Know

How They Live
When No One's
Looking!

Chicago
City
Report



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cutting-edge U.S. design and hard-to-find European offerings from companies such as Edra and Kartell (223 W. Erie St.; 312/335-1033). Vintage and antique sources also make a strong showing. **Svenska Möbler** offers the Swedish equivalent of Biedermeier, deco and modernist furniture (516 N. Wells St.; 312/595-9320, svenskamobler.com). **Cosulich Interiors & Antiques** purveys 18th- to 20th-century Italian, French and English antiques (120 W. Hubbard St.; 312/832-0757, cosulichinteriors.com). In the emerging Fulton Market District, **Casati Gallery** has an outstanding cache of early- to mid-20th-century Italian furnishings by Carlo Bugatti, Gio Ponti and more (949 W. Fulton Market St.; 312/421-9905, casatigallery.com). In the West Loop, interior designer Jessie Davidson's new atelier, **Juicy & Co.**, exemplifies her up-to-date romantic aesthetic (1528 W. Adams St.; 312/850-3831, juicyandco.com). In Old Town, **Andrew Hollingsworth** (see page 104) has an eclectic array of antique and contemporary home furnishings (1708 N. Wells St.; 312/440-9554, andrewhollingsworth.com). In Wicker Park, **Abode** focuses on comfortable contemporary, multi-functional furnishings, including the Brazilian Espasso collection (1904 W. North Ave.; 773/227-6400, abodechicago.com).

>>chicago

unbuilt chicago the art institute (1)
west loop juicy & co. (2)
abode bucktown (3)
bronzeville university club dining room (4)



>>eat Green Zebra, an earthy yet elegant vegetarian spot, favors organic and local peak-harvest produce. Try spicy scallion pancakes garnished with kimchee, sweet soy and chili-garlic sauce. Everything on the menu is priced from \$6 to \$18 (1460 W. Chicago Ave.; 312/243-7100). **Vermilion**, a pioneer in Indian-Latin fusion, features tapas (\$8 to \$11) spiked with Indian spices and hybrid entrées such as tamarind barbecue ribs with sweet corn salsa and yucca fries (\$23). The interior, accented with its namesake hue, plays to both cultures

(10 W. Hubbard St.; 312/527-4060). **Fuse**—in the newly refurbished Hotel 71—has glittery blue mosaic-tile surfaces and backlit walls. The French-American menu, spiked with global accents, includes Thai barbecue-glazed pork loin crusted with cashews (\$16; 71 E. Wacker Dr.; 312/462-7071).

Two ambitious new haute gourmet spots both have changing tasting menus and intimate, elegant dining rooms. **Pluton** offers contemporary American fare with European accents and takes a “plate approach” (diners make four to ten selections for \$69 to \$109). Seasonal creations include five-spice beef tenderloin crusted with wild mushrooms (873 N. Orleans St.; 312/266-1440). Sample **Moto**'s minimalist Asian cuisine by ordering one of four tasting menus (four courses, \$50; 18 courses, \$160). Inventive dishes are the norm here, such as sashimi served with coconut milk and black squid ink (945 W. Fulton Market St.; 312/491-0058). ☎