**The Hot New Spots in Chicago 2014**

The hottest new neighborhood dining & entertainment in Chicago are just steps away from our fabulous hotel in River North.

**Tanta** – Dedicated to sharing the flavors and culture of Peru with Chicago, serving authentic Peruvian dishes and beverages in an approachable, fun and casual downtown setting. A collaboration between Chef Gaston Acurio and VBD Group, LLC (Veronica Beckman, Vincent Beckman, JP Bitting, and Brian DeNicolo).

**Nico Osteria** - Chef Erling Wu-Bower’s house-made pastas and fresh seafood, alongside Pastry Chef Amanda Rockman's unconventionally creative and approachable style are perfectly suited for the setting’s rustic elegance.  The restaurant provides a warm and inviting dining experience for hotel guests and local diners alike, offering coastal Italian cuisine that carries over to Salone Nico, private dining, banquets and in-room dining.

**Baffo** - The separate fine dining restaurant at Eataly, is an intimate showcase for a traditional fine dining atmosphere and upscale Italian fare. White tablecloth-clad tables sit on the black and white-tiled dining room floor. Although it is connected to Eataly via a back staircase, the 65-seat restaurant has its own bar, dining room, valet, and chef (Eli Anderson). The name, meaning mustache in Italian, is both a reflection of Mario Batali and Joe Bastianich's NYC restaurant Babbo and Eataly founder Oscar Farinetti's mustache.

**Beatrix** - The current line on Lettuce Entertain You is that the restaurant group has recaptured the hip reputation it once enjoyed. Most attribute the renaissance to the offspring of its chairman, Rich Melman. Beatrix is serving comfort foods, such as deviled eggs with deconstructed potato salad, an irresistible braised pot roast sandwich (lunch), and miraculously rich caramel pies, seem brighter and looser than the usual Lettuce fare. So does the airy space, which includes a perpetually packed wine bar and bakery. Yes, the kids are all right, but Dad still has what it takes.

**Siena Tavern** – Join the 10,000-square-foot party and prepare yourself: Fabio Viviani, Lucas Stoioff, David Rekhson, and their overly-exuberant staff jam the from-scratch concept down your throat (herbs grow on a wall behind the bar, mozzarella is crafted in-house), and they’ll all but order the gnocchi for you. One chomp of the tender nuggets—sauced with truffle cream and topped with fried sage and pancetta—and you’ll be grateful you acquiesced.

**Bavette’s Bar & Boeuf -** The Bavette’s experience serves as a reminder that steak house meals needn’t mean stuffy service and unnecessarily colossal portions. In a time when menu after menu offers “twisted” this and “reimagined” that, this one is refreshingly straightforward: plump cocktail shrimp, buttery bone-in rib eye, double-boned Berkshire pork chop. Even pedestrian-sounding roasted chicken reaches succulence when bathed in a decadent jus—proof that the familiar can still dazzle.

**Three Dots and a Dash** - Paul McGee has created a tiki bar is an island paradise amid the River North flotsam. This consummate tiki paradise is in a basement in River North where you can almost pretend you’re on vacation in the South Seas. Rum haters, don’t fear; order a tiki cocktail made with scotch, rye or tequila and you won’t have to be left out of the party.