



BREAK OUT THE GOOD CHINA *The Conrad Hilton Suite's dining room seats up to 14 guests*

THE 'MIDWEST WHITE HOUSE' REIMAGINED

Chicago's most opulent hotel suite gets a million-dollar makeover

AFTER A \$1.8-million renovation last year, the Midwest's largest hotel suite—the Conrad Hilton Suite at the Hilton Chicago (a minimum of \$10,000 a night)—is a picture of understated elegance, in soft grays and crisp whites. What else sets this hotel room apart?

BIGGER IS BETTER: In 1984, the Hilton Chicago's rooftop ballroom was converted into a lavish 5,000-square-foot suite occupying two floors overlooking Michigan Avenue. Now it has three full bedrooms with sitting areas—not to mention a personal helipad.

DINNER PARTY: The suite's dining room seats up to 14 and includes a private kitchen, which you can staff

with one of Chicago's top chefs, like Grace Restaurant's Curtis Duffy, to cook a feast for you and your guests. A grand piano and library with pool table and bar offer plenty of entertainment options.



PRESIDENTIAL FAVORITE: Every president since Ronald Reagan has stayed in the suite—hence its tongue-in-cheek Midwest White House nickname. Bill Clinton was reported to be especially fond of the pool table.

IN THE MOVIES: Prior to last year's renovation, the Conrad Hilton Suite appeared in the closing scene of *Home Alone 2*, when the family wakes up for Christmas. —*AMBER GIBSON*

→ **BOARDING PASS** *Next time you're at the Hilton Chicago, or many other hotels worldwide, make sure you get the most out of your stay by choosing to earn United MileagePlus award miles for your stay.*

NEW YORK PLATE OF MIND

The newest—and most 'Manhattan'—riff on a steakhouse classic

Chef Marc Forgione knew when he was prepping his latest restaurant, American Cut, which opened last September in Manhattan's trendy TriBeCa, "that we wanted to really make it a New York-focused steakhouse." So one day when Forgione was eating a pastrami sandwich on rye bread, "a light went off," he says: "What's more New York than a pastrami on rye?" (Forgione isn't the only chef warming up to smoked meats; Geoffrey Zakarian's Lambs Club, also in New York, does a high-end pastrami sandwich at lunch.)

That's how "The Next Iron Chef" champ and his team came up with their New York City Cut (\$44), a pastrami-spiced and smoked ribeye revelation. Chefs cure the steak for two hours in black pepper, paprika, coriander, and mustard, garlic and onion powders before smoking it for 40 minutes, cooking it in the broiler, finishing it in the pan with caraway-seed brown butter (in a nod to rye bread) and plating it with a swipe of spicy mustard.

When you bite into the perfectly cooked medium-rare ribeye, you crunch through a mouthwatering crust of spices, conjuring the best parts of Big Apple dining, from snappy Nathan's Famous Coney Island hot dogs and giant Katz's Delicatessen sandwiches to sizzling Midtown steaks. Pair it with a plank-smoked old fashioned (\$20), a knockout cocktail served in a maple wood-smoked glass, and you'll feel like the brashiest of reincarnated NYC mayors. —*HUNTER R. SLATON*



DIET? FUHGEDDABOUTIT *The New York City Cut*