



PHOTOGRAPHY BY ANTHONY T

STAY

MAD MODERNISM

A former ad agency gets a sexy new look.

BY AMBER GIBSON

Conrad Chicago understands the power of first impressions. Ride up to the 20th floor sky lobby for check-in, where you're greeted with floor-to-ceiling city views and a delicate mobile composed of 1,300 glittering gold and ivory-bone leaves, floating effortlessly in the imaginary breeze.

Service is warm, as is the light brown and bronze décor in the 263 guest rooms and 24 suites — many of which overlook bustling Michigan Avenue. Abstract modernist art accents the clean, white walls. And intuitive entry and bedside controls allow for convenient adjustment of lights and shades.

The sleek hotel features three separate concepts from celebrity chef Richard Sandoval. Baptiste & Bottle boasts an extensive bourbon collection, excellent cocktails, and boldly flavored bar snacks and entrées. Start with the addictive candied bacon and spiced nuts, then indulge in a massive chive and cheddar biscuit before finally digging into the perfectly seared scallops and duck breast. Grab a quick bite downstairs at Il Tavolino, which offers a stellar Italian-style breakfast sandwich: handheld, folded, mini pizzas with fillings like fontina and mushrooms. And this summer, seasonal Japanese rooftop restaurant Noyane makes its debut, serving sushi, sashimi and sake. *Conrad Chicago, 101 E. Erie St., Chicago, 312-667-6700, conradchicago.com*

DINE

BRIGHT NOTES

Entente brings fine dining down to earth.

BY AMBER GIBSON

Entente owner Ty Fujimura (of Arami fame) aims for casual fine dining at this Lakeview spot, partnering with two veteran chefs for a neighborhood restaurant that surprises and delights. The shared tasting-menu approach encourages diners to order a medley of items for the table, with the kitchen coursing each dish for a leisurely progression.

Executive Chef Brian Fisher keeps the menu tight and focused, with equal parts soul food (think Carolina gold risotto and Parker House rolls) and intricate fare like thinly sliced duck breast with miso yogurt, salted plum and blackberry hoisin. Walking the fine line between elegance and fussiness, the cuisine is brought back down to earth by the rap soundtrack and minimalist décor.

The buttermilk biscuits here are flakier than Parisian croissants. Both the octopus and the duck are precisely cooked to juicy, tender perfection then dressed with a colorful array of accents and garnishes. Pastry chef Mari Katsumura's irresistible bread is just a glimpse into her diverse talent; her sour-cherry profiterole is not to be missed.

Housemade sodas spice up the cocktail program and offer interesting nonalcoholic options, including a figgy shroom flavor. Service is relaxed but precise, with nary a utensil out of place. *Entente, 3056 N. Lincoln Ave., Chicago, 872-206-8553, ententechicago.com*



PHOTOGRAPHY BY MATTHEW MESCHÉDE

SHOP

OBJECTS OF DESIRE

Heritage home goods hit Lincoln Park.

BY AMBER GIBSON

"Chicago has the best collection of different styles of architecture in the country," explains Rejuvenation Vice President and General Manager Alex Bellos. "Our customers here really love architecture in an almost nerdy way — just like we do."

Rejuvenation recently opened a 6,000-square-foot store in Lincoln Park, its seventh across the country and first in the region. You'll find everything from chandeliers and hardware to furniture and bedding, with a seamless mix of new and vintage pieces for every room. Most items in the eclectic, historically inspired collection are made to order at the company's factory in Portland, Oregon. "We're really passionate about how you can mix together different styles and periods," Bellos says. "It really reflects how people live today."

Founded 40 years ago as a mail-order business, Rejuvenation has become a brand with its finger on the pulse of interior-design trends. Whether you're looking to redo a kitchen, refresh the foyer or simply reorganize your home, step inside for inspiration. *Rejuvenation, 1000 W. North Ave., Chicago, 312-475-1237, rejuvenation.com*

