

# THE NORTH



STAY

**BIKER CHIC**

Luxury gets rugged at a Milwaukee inn.

| BY AMBER GIBSON

The Iron Horse Hotel, 500 W. Florida St., Milwaukee  
888-543-4766 // [theironhorsehotel.com](http://theironhorsehotel.com)

"Would you like a glass of our welcome cocktail?" asks the friendly blonde behind the front desk. "We're not sure what's in it." The pink jungle juice is a fitting welcome to this industrial-chic property, the Ace Hotel of the North.

There's a vintage Harley-Davidson across the lobby from a weathered American flag. Thick timber beams, wrought iron and exposed brick create a rugged look that belies the five-star service and amenities. There's a Lincoln courtesy car on hand to whisk you to dinner, but you can also rent a motorcycle.

Animal-print carpet in the hallways (an homage to President Teddy Roosevelt) leads to one of 100 spacious, loft-style guest rooms, where you might find a handwritten note or a welcome platter of local cheeses.

The energetic crowd at patio bar The Yard is equal parts visitors and locals in the summer. Come winter, guests migrate to Smyth to enjoy its roomy leather booths, blacksmith décor and hearty comfort food served in skillets. The roasted garlic *panisse* and kale, lentil and charred cauliflower medley are just as satisfying as the lamb *merguez* and veal porterhouse.

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EAT

**STARSTRUCK**

Chef Tory Miller puts Madison on the map.

| BY AMBER GIBSONS

L'Etoile, 1 S. Pinckney St., No. 107, Madison, Wisconsin  
608-251-0500 // [letoile-restaurant.com](http://letoile-restaurant.com)

As its name implies, L'Etoile is a superstar in Madison, Wisconsin, helmed by the city's most celebrated chef. If you're in town for just one night, dining at this Capitol Square institution is a must. Prepare for a decadent seven-course meal with several extra nibbles thrown in.

Food here isn't classically French, although there's foie gras and excellent *vin*. Instead, Chef Tory Miller takes his cues from what's available at the farmers' market just steps away, where he arrives at 6 a.m. to strike deals. A list of purveyors appears on the back of the menu, emphasizing that it takes a village to produce each meal.

Each dish is a delicate balance between sweet and savory. Tender artichokes and cauliflower are flavored with both ground cherries and black olives. Creamy risotto is infused with sweet corn and studded with bacon. Local pork pairs with kimchi and cantaloupe.

Since snagging a James Beard Award in 2012, Miller has expanded his Madison empire, with pan-Asian Sujeo, Spanish tapas bar Estrellón and the casual Graze. While you won't go wrong at any of them, L'Etoile reigns supreme.



SHOP

**KING OF CRAFT**

Forage Modern Workshop highlights North design.

| BY ANNIE D'SOUZA

Forage Modern Workshop, 4023 E. Lake St., Minneapolis  
612-886-3603 // [foragemodernworkshop.com](http://foragemodernworkshop.com)

Contemporary sensibilities meet Northern craftsmanship at Forage Modern Workshop, a Minneapolis hub for stylish homes and the people who reside in them.

With a carefully curated array of home goods, accessories and gifts from as far as Scotland and as near as a block or two, the common thread that pulls together these wares is good design — the kind of design that strikes that rare balance between practicality and beauty.

Each of the treasures at Forage tells a story, and local makers are regular characters in these tales. The heirloom-quality throws are courtesy of the iconic Faribault Woolen Mill Co. Coincidentally, the 150-year-old mill is but a 20-minute drive from Eastvold Furniture in Northfield, where woodworker Matt Eastvold gives a nod to mid-century style and his Scandinavian roots with his showstopping creations.

Accessories on offer include stunning leather goods from up-and-coming handbag designer Danielle Sakry, who managed to build a global luxury brand from her home in St. Cloud. And cheeky art prints by Minneapolis illustrator Kate Worum highlight the shop's sense of whimsy.

