

CHICAGO

A DELICIOUS DEBUT



PHOTO BY MATTHEW REEVES PHOTOGRAPHY

With grace and glamour befitting the Gold Coast, Adalina puts a trendy, modern touch on Italian fare, standing out among the neighborhood's more predictable Italian-American restaurants. Executive chef Soo Ahn and pastry chef Nicole Guini were previously at Michelin-starred restaurants, and their creative prowess shines with inventive twists on familiar flavors. Crunchy fried potato skins (left over from making gnocchi) garnish plump Ora King salmon vesuvio, and Guini's off-menu cheese bread is stuffed with a decadent medley of ricotta, cream cheese, taleggio, and smoked mozzarella. A welcome bite of parmesan shaved tableside – a heartfelt Italian touch of hospitality – makes every diner feel like a guest of honor.

912 N State Street, adalinachicago.com

VINE THERAPY

Plants simply make people happy, and Eliza Blank aims to make the joy and beauty of caring for plants at home accessible to everyone with the Sill, an online plant delivery business and community with several stores across the country. Chicago is the newest, with a lush assortment of potted succulents, cacti, tropical plants, and ferns, along with a dedicated workshop space and pet-friendly plant section. Plant sales skyrocketed during the pandemic, particularly among Gen Z and millennials, and the Sill's Chicago customer base increased by 73% from 2019 to 2020, making this the perfect city to establish the brand's Midwestern flagship. In-person workshops return this fall with themes like fern mounting, plant illustration, and succulents 101. 1351 W Roscoe Street, thesill.com



PIER PERFECT

Navy Pier's 3,300-foot-long shoreline, famed for its booming nightlife, restaurants, and family-friendly attractions (like the soaring Centennial Wheel), celebrated the opening of its first hotel this year. The waterfront Sable at Navy Pier is a high-end collective of 223 guestrooms and suites, each harboring thoughtful nautical-themed touches like weathered brass and shipbuilding materials. The neutral hues are complemented by floor-to-ceiling windows, offering sweeping vistas of Lake Michigan. But for the best uninterrupted views in the house, take the elevator up to Offshore, the largest rooftop bar in the country. The hotel is only a short ten-minute trip from some of the city's most iconic attractions, including Cloud Gate, Magnificent Mile, and the Wrigley Building. 900 E Grand Avenue, hilton.com

TANTALIZING TEMPORIS

Temporis is perhaps Chicago's most underrated – and best value – Michelin-starred tasting menu. Emerging from the pandemic, chef Troy Jorge's colorful cuisine imbues diners with a sense of childlike wonder. There's a fantastical gazpacho reimaged as a terrarium landscape anchored by a sturdy plank of crunchy brioche, followed by fresh baby corn still in its husk that you're encouraged to eat as finger food, smothered in truffle aioli and heaped with fluffy mounds of Australian black truffles shaved tableside. With three different wine pairings to choose from –standard, reserve, and grand reserve – and an equally thoughtful non-alcoholic beverage pairing, you won't go thirsty here, either. 933 N Ashland Avenue, temporischicago.com



PHOTO BY MISTEY NGUYEN

RETURN TO CENTER STAGE

The Joffrey Ballet returns to live performances this autumn with its inaugural season at the historic Lyric Opera House. The lineup this season includes several new-to-the-stage works and company debuts along with classics like *The Nutcracker* and *Don Quixote*. Kicking off the season is a mixed repertory program with original choreography by several Joffrey artists, directors, and choreographers. *Home: A Celebration* will have a short ten-performance run from October 13-24 before *The Nutcracker* takes the stage for the duration of December. Next spring, look forward to the Joffrey premiere of *Serenade*, set to the original score by Peter Ilyich Tchaikovsky, along with the world premiere of *Of Mice and Men* by British choreographer Cathy Marston. 20 N Upper Wacker Drive, joffrey.org



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