

MODERN LUXURY

# MICHIGAN AVENUE

*SUMMER  
OF LUXE!*

8 FANTASTICALLY  
OVER-THE-TOP  
EXPERIENCES

**HOSTEL TAKEOVER!**

*CHECK INTO  
THE CITY'S HIPPEST  
NEW LODGINGS*

STREETWEAR KING  
JOE FRESHGOODS  
MAKES HIS MARK

*Dining Dish*

MARISOL ARRIVES  
AT THE MCA

# Ludacris

WITH NEW MUSIC AND TOP BILLING ON  
*FEAR FACTOR*, THE ILLINOIS NATIVE IS  
READY FOR A SIZZLING SUMMER

**PLUS!**

CUBS PHOTOG  
STEPHEN GREEN

THE CITY'S BUZZING  
HONEY SCENE

5 BEACH-READY NEW  
CHICAGO BOOKS

CHANEL BAGS IT UP

LIVE MUSIC: GAGA, LORDE,  
CHILI PEPPERS & MORE!

# SCENE

EVERYBODY'S TALKING ABOUT...

## M IS FOR MARISOL

THE MCA'S HOTLY ANTICIPATED RESTAURANT IS SET TO BE *THE* CHICAGO FOODIE DESTINATION FOR SUMMER. **BY AMBER GIBSON**

Part of a major redesign for the Museum of Contemporary Art's 50th anniversary, vibrant new restaurant Marisol is poised to become a destination in its own right. Here's the scoop.

**The Name:** Marisol Escobar (1930–2016) was a Venezuelan-French artist known for playful wooden sculptures blending pop and folk art, including portraits of Andy Warhol and John Wayne. Warhol and Escobar were close friends, and she appeared in his films *The Kiss* and *13 Most Beautiful Women*. In 1968, she also gave the MCA its first artwork, *Six Women*, initiating the museum's now world-class collection of contemporary art.

**The Inspo:** "Marisol was an independent, spirited, brilliant woman and artist," says chef Jason Hammel. "The strength and humanity in her work resonate with [me] as a chef."

**Set the Scene:** Art, food, and design intertwine to inspire dialogue and community in a warm, inviting space. Immersive works by British artist Chris Ofili include window etchings and a massive mural centerpiece.

**Dig In:** "We're cooking with depth of flavor, brightness, and color to accent the natural forms of ingredients," Hammel says.

**Drink Up:** Natural wines complement the lighter palate, while an extensive aperitif list is ideal for before or after museum events. 205 E. Pearson St., 312-280-2660; [marisolchicago.com](http://marisolchicago.com) ■



From chef Jason Hammel (BOTTOM RIGHT), tempting options at new MCA restaurant Marisol (BELOW RIGHT) include prawns roasted in walnut oil with Tardivo radicchio (HERE) and steamed swordfish with sunflower seeds and English peas (BOTTOM LEFT).

