



CHUCK BERMAN/TRIBUNE

Eat this!

Maine lobster roll: Catch 35, with locations in Naperville and downtown Chicago, is one of the only places in and around the city where the seafood captures that singular, unforgettable taste of the East Coast: briny from the salinity of the Atlantic Ocean, and unparalleled in its succulent delectability. For example, Catch 35's Maine lobster roll is impeccably true-to-form: a butter griddled, brioche-style hot dog bun stuffed with a generous portion of fresh-cooked claw and knuckle lobster meat, tossed with minced celery, olive oil mayo and a dash of Old Bay seasoning, and served with a side of home-cut fries, cole slaw and a McClure's garlic pickle. The meal clocks in at a hefty \$20; but it is worth it. Other spins on the classic Maine lobster roll hitting the Catch 35 menu this fall include an Asian-inspired roll with tempura lobster and a Connecticut-style version with sauteed lobster meat slathered in garlic butter. 35 S. Washington, Naperville, 630-717-3500; 35 W. Wacker Drive, 312-346-3500

— Leah Pickett, special to the Tribune

Drink this!

Avocado smoothie: When it comes to pho, Tank Noodle casts a long shadow in Uptown. The sprawling restaurant boasts bigger dining space and longer lines than its nearby counterparts, and with good reason: Its pho is excellent. But Tank Noodle's menu still harbors a well-kept secret (and it's one of the staff's favorites): the avocado smoothie. This smoothie is the closest one might get to a butter milkshake: It's rich and rife with those deliciously creamy, fatty avocado oils. Tank Noodle handles the Vietnamese tradition of avocado-as-dessert with characteristic decadence, mixing Haas avocados with sugar and half-and-half to arrive at a lush, pudding-like treat. The drink is mild in flavor and not too sweet, yet still redolent of the lush fruit. Chewy tapioca balls add texture to the impossibly thick, creamy consistency. A few colorful chunks of melon top the pastel green beverage and refresh the palette. The \$4.50 smoothie is nourishing and filling enough to be a meal in itself, while doing double-duty as dessert. 4953 N. Broadway, 773-878-2253

— Genevieve Diesing, special to the Tribune



NANCY STONE/TRIBUNE

Chicago Hot List

MAGAZINE

Ten places everyone's talking about, in order of heat.

RPM Steak: Another steak house in River North. This one is different. The owners said so. 66 W. Kinzie St., 312-284-4990

Xoco Wicker Park: River North, Wicker Park, the planet Mars. Anywhere Rick Bayless opens a restaurant, the masses will find it. 1471 N. Milwaukee Ave.

CHICAGO
MAGAZINE

For more dining coverage from Chicago Magazine, go to chicagogamag.com.

Soho House: Most of the amenities here are for members only, but, hey, they can't stop you from ground-floor slumming with the West Loopers at the Chicken Shop or Pizza East. 113-125 Green St., 312-521-8000

Bohemian House: This boisterous Bierhaus in River North brings new meaning to "Czech, please." 11 W. Illinois St., 312-955-0439

River Roast: Tony Mantuano and John Hogan put only three entrees on the menu. Is that legal? 315 N. LaSalle St., 312-822-0100

The Promontory: Hyde Park has had romantic, relaxing Promontory Point since the late 1930s. No, you did not make a wrong turn. 5311 S. Lake Park Ave. West, 312-801-2100

Fig & Olive: Puh-leeze, no saving seats at the bar. 104 E. Oak St., 312-445-0060

mfk: Sari Zernich Worsham says she couldn't find an unfussy place with amazing food in Chicago, so she had no choice but to open one herself. 432 W. Diversey Parkway, 773-857-2540

Salero: Another restaurant on West Randolph Street barely passes for news — unless it's Spanish, that is. 621 W. Randolph St., 312-466-1000

Vistro: Paul Virant (chic Vie, urban Perennial Virant) makes a play for the fried chicken and mocktail crowd. 112 W. Washington St., Hinsdale, 630-537-1459

— Penny Pollack

Dine Out with Kevin Pang

Tribune reporter Kevin Pang travels the streets of Chicago in search of the city's finest high and low food. Follow along as he chronicles his long night's gluttonous journeys into day at chicagotribune.com/pang

