

# CS

MODERN LUXURY™

## BEST OF THE CITY '09!

### 101 NEW FABULOUS THINGS TO DO

STYLE  
NIGHTLIFE  
CULTURE  
FOOD  
HOME  
AND MORE!

REVIEW CELEBRITY CHEFS EAT POMMES DEAL FOIE GRAS FIVE STARS  
EAT AMUSE BOUCHE FRITES CUISINE ROMANCE ABSINTHE TREND  
DEAL SOURDOUGH PAD THAI OPAKAPAKA TRUFFLES DRINK ESCARGOT  
COCKTAILS DRINK WHEATGRASS CHEESE CANDLELIGHT SASHIMI  
TABLECLOTH BEIGNET MENU TACOS S'MORE EAT PIZZA DIM SUM NO  
WAITING CURRY BITES EAT LAUGHTER SHARK'S FIN BISTRO CLASSIC  
FONDUE CUISINE IZAKAYA ESPRESSO DEAL CELEBRATE POMEGRANATE  
DRINK EAT HAMBURGER PILSNER PORTERHOUSE SOURDOUGH PIZZA  
SOMMELIER POSOLE DRINK DISH SANGRIA GUIDE YELLOWTAIL VANILLA  
TREND CHOCOLATE FRITES DEAL DESTINATION TAPAS **FOOD**  
MIZUMA CURRY CHEFS GOUDA SAKE CHIANTI **DRINK**  
ESPRESSO LEMON CABERNET TEQUILA DEAL  
EAT RIB-EYE PROSCIUTTO TARRAGON CELEBRATE February 2009



#### MAC ATTACK

Done right, mac 'n' cheese can be the most comforting of all comfort food. But done wrong, well, then it's just an artery-clogging mess. Thankfully, these chefs get it right with their gourmet riffs on the classic dish. Say cheese? Definitely.

**ROCKIT BAR & GRILL** Coming from a restaurant family meant that executive chef James Gottwald never experienced the blue box stuff as a kid. Maybe that's why his version of mac 'n' cheese is so good. Starting with al dente Scoobi Do pasta—in layman's terms, twisted macaroni—imported from Italy, he mixes it with heavy cream, then loads in gorgonzola, Wisconsin cheddar and Monterey Jack. To get a nice crust and add another texture, Gottwald grates parmesan on top ("We're not shy when it comes to the cheese," he says) and pops the dish under the broiler. 22 W. Hubbard St., 312.645.6000, [rockitbarandgrill.com](http://rockitbarandgrill.com).

**SMITH & WOLLENSKY** This New York import may be known for its steaks, but vegetarians feel the love with glam mac 'n' cheese that pairs the usual dairy suspects—cheddar, mozzarella, parmesan—with finely chopped mushrooms, shallots, white truffle oil and a crispy layer of panko bread crumbs. The menu says it serves two, but you don't have to share. 318 N. State St., 312.670.9900, [smithandwollensky.com](http://smithandwollensky.com).

**CHALKBOARD** It's not even listed on the menu, but that doesn't stop half the tables from ordering this just-so balance between comfort and sophistication. Chef and owner Gilbert Langlois credits the dish's popularity with finding the perfect pasta—cavatappi—to hold the rich, creamy sauce. We're sure the addition of hickory-smoked gouda from Wisconsin has something to do with it, too. 4343 N. Lincoln Ave., 773.477.7144, [chalkboardrestaurant.com](http://chalkboardrestaurant.com). ■

#### [TASTE TEST]



Rockit's macaroni and cheese.