

FOOD DRINK BITES

BY LISA SHAMES



From left: Madame Tartine salad with crispy goat cheese and olives, the Champagne bar, sashimi gravlax with ahi tuna and salmon.



The Zed Margarita.

IT'S SUMMER AND THE SIPPIN' IS EASY

Just because the days are getting shorter and fall is on the horizon, there's no reason to panic. Instead, we plan on making the most of what's left of our favorite season with these lovely cocktails. But be warned: Like summer, these beverages are here for a limited time only.

THE ZED MARGARITA AT ZED 451 We love this colorful concoction of El Tesoro "Platinum" tequila with a house-made sour mix and Cointreau. 739 N. Clark St., 312.266.6691.

GROWN-UP ROOT BEER FLOAT AT CAFE MATOU Channel your childhood with La Chat de Calicot d'Ivrogne, Thomas Kemper Root Beer, house-made vanilla ice cream and a shot of Meyer's Dark Jamaican rum. 1846 N. Milwaukee Ave., 773.384.8911.

STRAWBERRY MOJITO AT CARNIVALE Made with Bacardi, local fruit and organic mint, it's eco-friendly, too. 702 W. Fulton St., 312.850.5005.

MAKER'S MARK AND COKE SLURPEE AT CITIZEN Need we say more? 364 W. Erie St., 312.640.1156.

SUMMER LOVIN' *We're drooling over these hot new arrivals and sexy summer libations*

THE LADY LIKES IT TART

If you've been searching eBay for cool vintage furniture and home décor accessories—think mod chandeliers, white leather chairs, pineapple-shaped wall sconces—and have come up empty-handed, perhaps you should look to the new Madame Tartine restaurant for the reason why. Inside the 150-seat space (formerly BB's and Room 22), you'll find a chic French brasserie, packed full of the aforementioned pieces as well as a black marble-and-Formica bar, red booths and black-and-white patterned wallpaper on the walls and ceiling (sounds crazy, but it works). For the food, the Chicago restaurateurs behind this project (Donnie Kruse, Jack Binyon and Jonathan Segal) tapped chef Jon Foster (formerly of Savarin, Kiki's Bistro and Le Passage) to create a bistro-style menu. Look for plenty of classics, like steak frites, onion soup gratinée and salade Niçoise, as well as made-in-house baguettes and a tartine (an open-faced sandwich) du jour. Be on the lookout for lots of roving carts—Segal is a big fan—serving Champagne, cheese and eventually desserts. And, although you won't find a real "Madame Tartine" anytime soon, we predict there will be plenty of stylish ladies and gents taking in the scene outside on the 100-seat patio. 22 E. Hubbard St., 312.755.0007.



Chef Paul Kahan. Right: Braised pork potée will be one of the dishes on the new menu.



A ROSE BY ANY OTHER NAME...

Contrary to what you might be inclined to believe, the new restaurant from the team behind Blackbird and Avec—Paul Kahan, Donnie Madia, Terry Alexander and Eduard Seitan—isn't going to be called "Yet To Be Named." It'll be called, well, we didn't actually know at press time. "We haven't come up with a name that we're crazy about yet," admitted Kahan when we caught up with him while "running around like crazy" trying to get the highly anticipated Fulton Market District restaurant ready to open. But while the moniker might still be up in the air, one thing isn't: It's sure to be a hit. Here's what you can expect—from Kahan himself. *How would you describe the new restaurant?* It's going to be a modern American beer hall: fun, lively and unpretentious. The focus first and foremost is on beer and food. *What will the menu be like?* The Holy Trinity: beer, oysters and pork. Those are just points of departure though—we'll also have fish, seafood, offal and other meats. There is going to be some very accessible stuff, but we're going to challenge people with things like crispy pigs' ears and tons of different charcuterie. We're going to do a boudin blanc that's amazing. *What is it about pork that you like so much?* Everything! It's addictive. Chefs love pork because of its fatty, rich and luscious qualities and because there are a lot of fun things you can do with it. *Why beer?* First, it's delicious and makes me feel good. Second, it's really versatile. Everyone that I know that goes to a serious beer and food tasting is impressed with how well the pairings work. There are so many interesting nuances in beer that sing to food. Wine is great, of course, but beer has an inherent casualness about it. *What might surprise diners?* People will be really surprised about where they are sitting [think giant communal tables, booths with low swinging doors] and what it looks like [credit architect Thomas Schlessler, who also designed Blackbird and Avec]. Even though it's not done yet, when I walk in there I think, "this is going to be so cool." 845 W. Fulton Market. Look for a mid-August opening. ■

MADAME TARTINE PHOTOS BY DAVE SLIVINSKI; PAUL KAHAN PHOTO BY JESSICA TAMFAS; PHOTOGRAPHY; FOOD PHOTO BY BATTMAN STUDIOS; ZED 451 PHOTO COURTESY OF JEFF KAUCK