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PHOTO BY ANTHONY TAHIER

SEA WORLD Seared diver scallops with maitake mushrooms caramelized in brown butter and dashi from Intro's newest chef

FREQUENT FLIER How's this for nailing a job interview? After preparing a tasting menu for Lettuce Entertain You Enterprises' Rich Melman, **Stephen Gillanders** not only became the fourth chef of **Intro**, the innovative restaurant that changes its concept and chef every few months, but was sent off to Europe to eat for 10 weeks. Gillanders started his tenure in late October and will continue through the end of February. Diners at the Lincoln Park restaurant can get a taste of Gillanders' travels to France, Spain, Italy and Belgium, as well as his extensive visits to Asia, a benefit of his time working for Jean-Georges Vongerichten. Dishes include caramelized foie gras (\$18), black truffle salmon (\$30) and grilled lobster with Thai flavors (\$44). "Because I've had the opportunity to go to so many places, the diversity of the menu makes it difficult to describe my cuisine in one sentence," says Gillanders. We, on the other hand, can do it in one word: delicious. 2300 N. Lincoln Park West, 773.868.0002, introchicago.com —Lisa Shames