

FOOD & DRINK



A Man for All Seasons

He may be a born and bred Manhattanite, but Stephen Wambach has a soft spot for Chicago. So when the opportunity arose to bring his global culinary skills—Wambach has worked in restaurants all over the world, including Rio de Janeiro, Panama City, Hong Kong—to the **Four Seasons Hotel Chicago**, he jumped at the chance to once again call the Windy City home (he was the opening chef for Epic). As executive chef, Wambach heads up all of the luxury hotel's food and beverage operations, including Allium, its signature restaurant, where his French-influenced, farm-to-table culinary style is front and center. Welcome back, Wambach. 120 E. Delaware Place, 312.280.8800 —Lisa Shames

PHOTO BY JASON LITTLE

FISH TALE

Lemon fish crudo with heirloom tomato, verbena, basil seeds and Thai chile, one of the new appetizers from Wambach at the Four Seasons Hotel Chicago