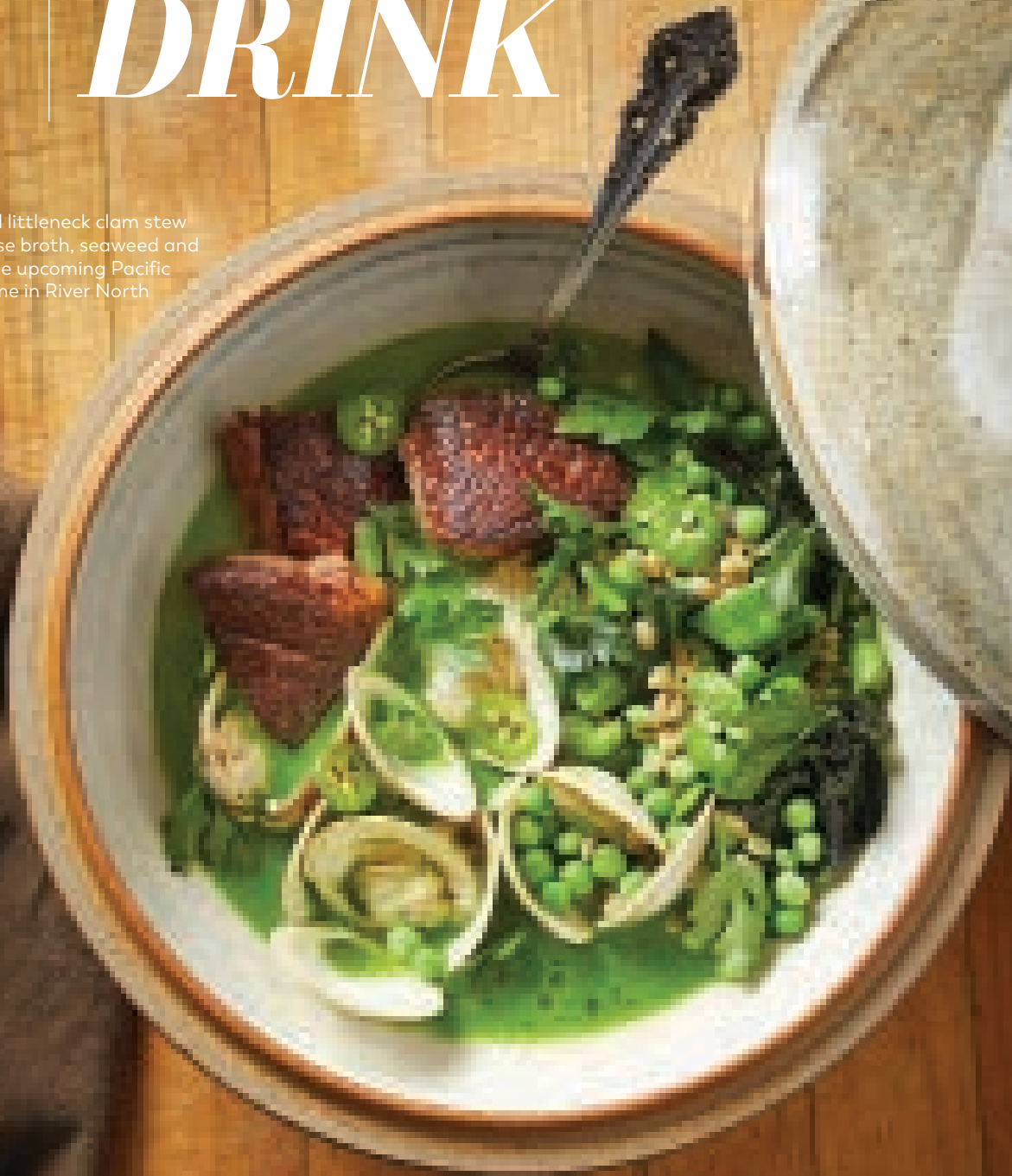


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Short rib and littleneck clam stew with Japanese broth, seaweed and farro from the upcoming Pacific Standard Time in River North



WELL TIMED

While the announcement that One Off Hospitality chefs Erling Wu-Bower (Nico Osteria) and Cosmo Goss (The Publican) were leaving to open a new restaurant came as a shock, it was an idea years in the making. “Cosmo and I have been doing these supper clubs in Hyde Park,” says Wu-Bower. “That’s where we started talking about California cuisine and, most importantly, a beautiful wood-fired oven.” When **Pacific Standard Time** opens in the gutted former Tavernita space in River North late this fall, there will in fact be two custom-built wood-burning ovens: one for flatbreads, pitas and focaccia, and the other, a trench-like contraption for meat, whole fish and vegetables, the last two being a focus. “Everything,” says Wu-Bower, “is going to touch those ovens and get flavor from that smoke.” The chefs promise a laid-back vibe, a bar in the center of the restaurant and a cool midcentury-modern look. Joining Goss, Wu-Bower and their partner, Josh Tilden, on the project are none other than their former bosses at One Off, who partnered to form Underscore Hospitality. Who doesn’t love a happy ending? 151 W. Erie St. —Lisa Shames