

HOT, HOT, HOT SUMMER FASHION

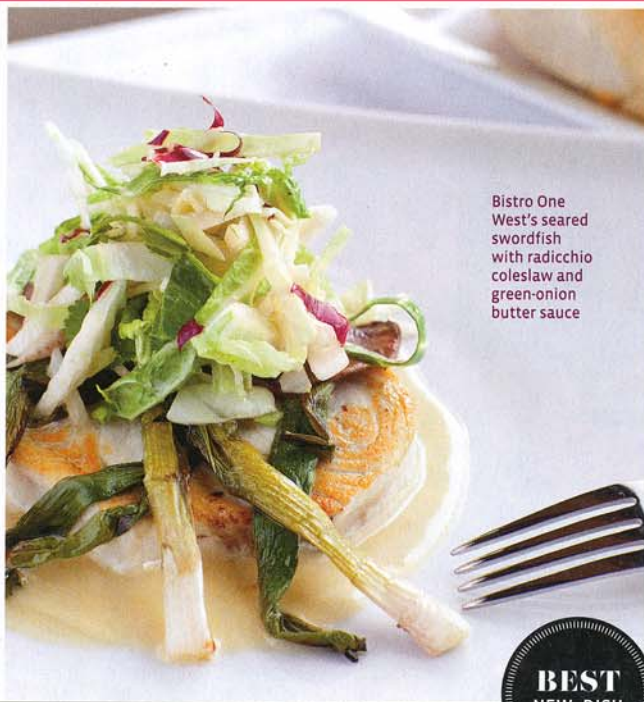
# Chicago

MAY 2011

## BEST NEW RESTAURANTS

22 SPOTS TO TRY NOW!

**NICK KOKONAS**  
BREAKING  
THE BUSINESS  
MOLD WITH  
THE ALINEA/  
NEXT EMPIRE



Bistro One West's seared swordfish with radicchio coleslaw and green-onion butter sauce



**bistro one west**  
AMERICAN

A one-page menu with three categories: appetizers, entrées, and desserts. Inconceivable. Who dares to be so straightforward in the age of cross-cultural shared plates designed to fit every possible dining permutation? The folks behind the utterly charming Bistro One West, George Guggeis (Mango) and Doug D'Avico (Trattoria No. 10), that's who. And, by George, it works. Guggeis runs a friendly, relaxed dining room, and D'Avico runs a creative kitchen unburdened by excessive ingredients. Take the jumbo prawns with garlic, chili threads, and shallots, for instance, or the perfectly seared swordfish in a puddle of green-onion sauce—both juicy, delectable, and deceptively simple. The mainstream wine list holds no surprises, but if you dine on the veranda along the Fox River, you really won't care. 1 W. Illinois St., St. Charles; 630-444-0600 [\$\$\$] —P.P.



**BISTRO ONE WEST** 1 W. Illinois St., St. Charles; 630-444-0600



**IKRAM GOLDMAN**  
FROM DRESSING  
MICHELLE OBAMA  
TO OPENING  
A NEW STORE

**SARAH RUHL**  
THE MYSTERY  
OF THE KISS

**HOWARD TULLMAN**  
AN ENTREPRENEUR  
BUILDS A SCHOOL  
OF DIGITAL ARTS