

T TABLE

Hibachi Chicken Wings

"I was walking down this really obscure street in Beijing and happened on this Chinese guy," says Randal Jacobs, the chef of **Elate**. "No shirt. Just shorts. Sitting on a milk crate grilling chicken wings on a hibachi grill." Three orders of wings later, an idea was born. The wings Jacobs came up with for **Elate** call for an hour in the oven with lemon-grass and grilled limes before they are meticulously boned and glazed with house-made sriracha barbecue sauce. Three minutes over the hibachi grill finishes them off. We haven't been through the back alleys of Beijing, but these babies are as flavorful and juicy as any wings we've ever had. *Hotel Felix, 111 W. Huron St.; 312-202-9900.* —PENNY POLLACK

SINGLED
OUT



POUR Those crafty winemakers in Chile's Maipo Valley have come up with another excellent cabernet sauvignon value: the 2007 **Cousiño Macul Antiguas Reservas** (\$14). More like a restrained Bordeaux than a flashy Napa cab, it's sustainably farmed, aged in French oak barrels for a year and then another six months in the bottle. The first sip will envelop you in cherries and black currants with hints of spice that should grow even more complex with a few years of bottle age, but with a prime-time roast turkey, it'll bring down the house now. —DENNIS RAY WHEATON

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OUR RESTAURANT
LISTINGS
ON PAGE ↓

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DISH
TIPS, NEWS,
UPDATES
— AND —
OPINIONS

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THE HOT LIST

BY PENNY POLLACK
& JEFF RUBY

10
PLACES

EVERYONE'S
TALKING ABOUT
AND DINING
AT IN NOVEMBER

IN ORDER OF HEAT

XOCO It would be the quickest way to taste Rick Bayless's Mexican food if the damn line weren't so long. 449 N. Clark St.; 312-334-3688

CHILAM BALAM On a Lake View street that excels in diners and dives, a Mexican small-plates BYO has declared victory. 3023 N. Broadway; 773-296-6901

JAM Jerry Suqi, the owner, promised Jam would elevate breakfast. According to Ukie Villagers, he succeeded. 937 N. Damen Ave.; 773-489-0302

MERCADITO Upscale tacos and lots of them—straight from New York City to River North. 108 W. Kinzie St.; 312-329-9555

IL POGGIOLO Let's just say that the site of Hinsdale's first silent movie theatre is silent no more. 8 E. First St., Hinsdale; 630-734-9400

GEMINI BISTRO Small, medium, large, and extra-large American plates may be a small, medium, or large deal, depending on your opinion of Jason Paske-witz's cooking. 2075 N. Lincoln Ave.; 773-525-2522

33 CLUB In Chicago's never-ending restaurant game, this round, Jerry Kleiner did it in Old Town with an American menu. 1419 N. Wells St.; 312-664-1419

INOVASI Contemporary American food invades downtown Lake Bluff, and the locals develop a hipper-than-thou complex. 28 E. Center Ave., Lake Bluff; 847-295-1000

NIGHTWOOD The folks behind Lula Cafe could have opened on Jupiter, and crowds would follow. Pilsen is not that far. 2119 S. Halsted St.; 312-526-3385

TERZO PIANO Tony Mantuano can't so much as finger-paint, but he's the star of the Modern Wing. *The Art Institute, 159 E. Monroe St.; 312-443-8650*

**EROIN
VADES
BURBS**

RYAN SMITH

**ORDER
STERY
NON'T
AWAY**

D BABCOCK