

Project Green Home | Czech Please

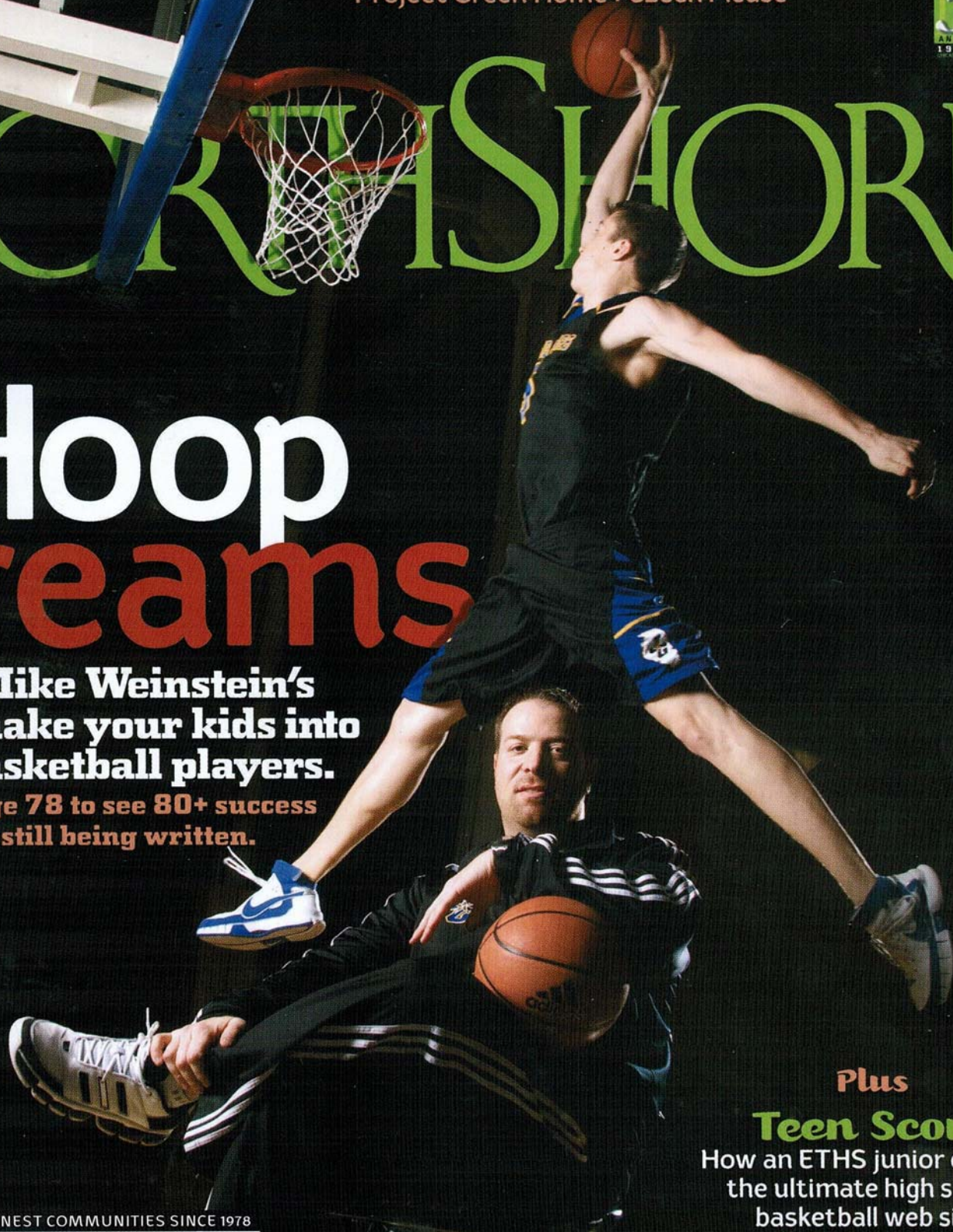
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ANNIVERSARY
1978-2008

NORTH SHORE

Hoop Dreams

Coach Mike Weinstein's quest to make your kids into better basketball players.

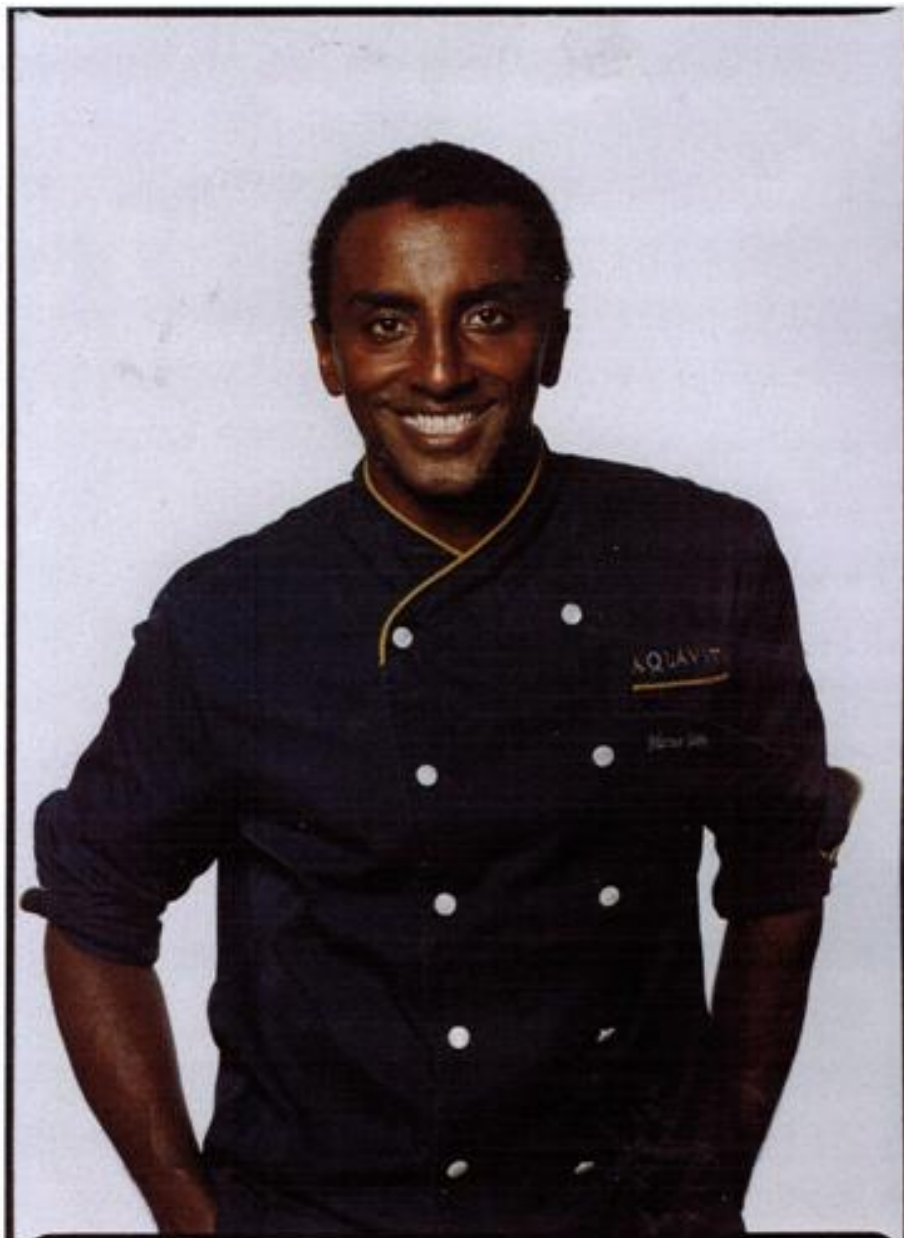
Turn to page 78 to see 80+ success stories still being written.



Plus

Teen Scout

How an ETHS junior created the ultimate high school basketball web site.



*The Young Man and the C

We'll be honest with you: When it comes to the opening of the new C-House restaurant in the Affinia Hotel in Chicago, the where, the when and the why of its debut all pale in importance to the who of the equation, the name of the chef who'll be overseeing its operations — Marcus Samuelsson of Aquavit restaurant in New York.

Sure, it's noteworthy that the restaurant will be occupying first-floor and roof-top space in the Affinia Hotel on a plot of Gold Coast land that seems positively recession-proof and that the seafood-focused menu will begin plating in early April. But ultimately, the restaurant's marquee attraction will be the name printed on the bottom of its menus — Marcus Samuelsson. The 37-year-old chef, the youngest ever to receive three stars from *The New York Times*, might have been born in Ethiopia, but he was raised on the coast of Göteborg, Sweden, tutored by a woman named Helga in the vanishing art of pickling herring and making fresh fish balls out of ground cod.

Show us a chef who earned his allowance by snapping salmon out of the sea to sell at auction, and we'll show you a chef we trust overseeing a seafood kitchen.

Samuelsson's vision for C-House is to create a sleek, contemporary-minded seafood restaurant catering to serious diners, tourists and time-pressed business professionals. So if you sit at the seafood bar, be prepared for quick-in, quick-out aquatic tapas, like cured salmon drizzled with corn vinaigrette or grilled tuna with tomato relish. Lunch will offer East Coast favorites like a creamy lobster club served on bacon-studded brioche, and for dinner there will be classics like grilled, steamed or pan-roasted snapper with a side of mustard-seed potato salad.

Samuelsson says his ultimate goal is to forage through the Midwest for local ingredients, flavor accents that he can apply to seafood from the area. Four-star walleye? Sure, sounds like a tough clam to shuck. But then again, would you really bet against a man who made Swedish food sexy again?

-Peter Gianopoulos

C-House, Affinia Hotel, 166 E. Superior St., Chicago, 312/787-6000 (Main Hotel Line)