

CRAIN'S

CHICAGO BUSINESS®

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BEST FOR WORK: *A working lunch requires a spacious table, impeccable service and a certain noise level—not too much, not too little.*

THE BUSINESS OF LIFE

e-mail: life@chicagobusiness.com

Filling up

Marc S. Schulman, president of Eli's Cheesecake, tucks into news about food trends, Chicago and the art of marketing.

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25 best bites for business

The food. The service. The scene (or the quiet). Our critics name their favorites in five categories.

LE COLONIAL

937 N. Rush St.
(312) 255-0088

► **Reservations:** Recommended, but not necessary at lunch

► **Valet parking:** Lunch and dinner

► **Extras:** Unique private space on second floor

You'll earn style points for bringing clients or colleagues here for a working lunch: The restaurant's furnishings and food evoke colonial Vietnam, but its location



GRANT KESSLER

and clientele say up-to-the-minute Chicago. It's too noisy at night, but midday is the perfect time for business in this handsome dining room, with frothy palms and louvered dark-wood shutters set into cream-colored walls. Ceiling fans spin slowly overhead.

French-infused Asian cuisine is meant to be shared. Start with **bo luc lac**, a salad of warm filet mignon on watercress with a red-wine vinaigrette (\$9.75). Chao tom, grilled shrimp on sugar cane (\$8.50), is another sure bet, for its peanut-plum dipping sauce. Ca chien Saigon (market price) is a whole red snapper, crisply seared and boned tableside. It's spicy; cool off with rich sorbets of mango or coconut (\$6).

A.M.