

# CHICAGO

## SUN-TIMES



**HUDSON FAMILY TRAGEDY  
HAD SUSPECT  
IN MURDERS  
VIOLATED PAROLE?**

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# Food



**JUST  
Walnut  
Walnut  
before  
A first  
walnut  
proces**



4 | FOOD | WEDNESDAY, OCTOBER 29, 2008  
N | CHICAGO SUN-TIMES

## See the seafood at C-House

BY DENISE O'NEAL  
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### C-HOUSE

166 E. Ohio  
(312) 523-0923  
[www.c-houserestaurant.com](http://www.c-houserestaurant.com)

**Hours:** Breakfast: 7 to 10 a.m. Sunday through Saturday; Brunch: 10:30 a.m. to 3 p.m. Saturday-Sunday; Lunch: 11:30 a.m. to 3 p.m. Monday through Friday; Dinner: 5:30 to 10 p.m. daily

**Price:** \$19-\$28 for large plates

**Credit Cards:** All major accepted

**Reason to go:** The food that James Beard Award-winning chef Marcus Samuelsson prepares is as interesting as his life story.

**A**fter being orphaned at age 3, Ethiopian-born Marcus Samuelsson was adopted and raised by a Swedish couple. Growing up, he developed a passion for cooking, partly due to his adoptive grandmother, a professional cook.

Samuelsson entered the Culinary Institute in Goteborg, Sweden, working in local restaurants while in school.

In 1992, at age 22, he was selected by the owner of Switzerland-based Aquavit to apprentice for eight months in the New York restaurant he was opening.

He accepted, returning to Europe when his apprenticeship ended.

In 1994, Samuelsson was persuaded to return to New York's Aquavit and, a year later, was named executive chef.

In 1999, the James Beard Foundation named him Rising Star Chef. In 2003, he received the Beard award for Best Chef: New York City.

Samuelsson is a member of Macy's culinary team and has created a signature burger for the store's restaurant.

This summer, he opened C-House, a primarily seafood restaurant, in the Affinia Hotel.

Items you don't want to miss: chorizo mac and cheese, yellowtail

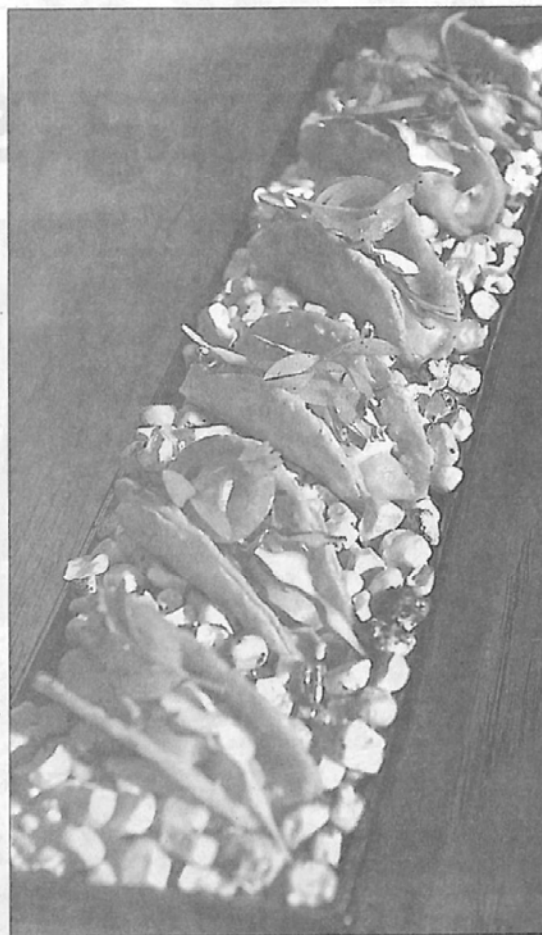


Marcus Samuelsson

fish tacos in the C-Bar, lobster club and suckling pig with peach chutney. If you're a big fan of beets, the beet salad with kumquat and ricotta is a must try.

The rooftop bar, which is partially enclosed with glass windows, offers a panoramic view of Michigan Avenue and the lakefront. There's even a telescope for stargazers.

The restaurant itself has an open, flowing feel that leaves little room for an intimate dinner (although the enclosed area of the rooftop bar is pretty cozy), but makes for great people-watching.



Yellowtail fish tacos at C-House. | RICHARD A. CHAPMAN-SUN-TIMES

### DETECTIVE



Light is a chewy, rubbery cube the size of an ice cube.  
-SUN-TIMES

bite and know why treat's a delight

BY LISA DONOVAN

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a performed in Chicago part of her "Sticky and Wild tour.

adge's newest songs, "Pop," is a tarty number, "Turkey delight sweet table entendres.