




• Coarctens  
• Pull Ribs  
~~30~~  
• ~~Crisp~~  
• KRYO SM  
• PORCHETTI  
• marinate rille

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New potato, spring garlic and asparagus hash from Sola restaurant. Opposite: Brian Huston, chef de cuisine at The Publican, works in the kitchen.

★ ★ ★ ★  
**The  
house  
specials**

TRIBUNE PHOTOS BY  
BILL HOGAN

Spring is young yet. As we await the full yet fleeting arrival of the season's best foods—fava beans, young garlic, morels and more—we wondered how best to enjoy them. Or where. We consulted chefs from eight of Chicago's hottest restaurants—Province, Sola, Nacional 27, Perennial, Sepia, The Publican, The Bristol and Hot Chocolate. They created two menus, and shared their recipes. Now their culinary stardom is yours to try at home.