

FOOD DRINK BITES



Veerasway

NEWS YOU CAN MUNCH ON...

Here's our take on the hottest culinary happenings in Chicago this month



WALK THIS WAY

When life gives you lemons, you make lemonade. Or, if you're Angela Hepler-Lee, you open up a restaurant. It was back in November 2005, when Lee, fresh from a divorce, decided to take a trip to India. During the two weeks she spent traveling all over the country, she came up with the idea to open up an Indian restaurant on Randolph Street and the 50-seat Veerasway was born. (Note to aspiring restaurateurs: It definitely helped that Lee already had a successful track record as partner in both Sushi Wabi and De Cero.) For menu inspiration, Lee traveled to London where she became enamored with the European-style Indian food of a chef named Veera and decided to do something similar ("Veera's way": Get it?). Labeling the food as "fresh Indian," Lee

describes it as a blending of Indian spices and cooking methods with American food sensibilities. On the compact but varied menu ("I like my restaurants to be really simple and user friendly," says Lee) diners can opt for traditional dishes—think chicken tikka masala and garlic-mashed-potato naan—or more modern ones, such as cumin rib-eye steak kabob and crispy chicken drumsticks with a dill raita. For the interior, Lee stuck close to home, relying on her identical twin sister, Amelia Briske, once again—she also designed Sushi Wabi and De Cero—to create the sleek-yet-comfortable look. Added bonus: Lee's new husband Chris built the restaurant. 844 W. Randolph St., 312.491.0844. —Lisa Shames

