



Sexy Chefs in Chicago

By [Valerie Moloney](#), City Editor



With the celebrity status bestowed upon chefs (Thank you, Food Network), it's hardly a surprise that Chicago's top toques get the play they do. Of course, it certainly doesn't hurt to have smoldering good looks. It gets people talking and the tables booked. Here, find four guys and one gal who prove where the heat really is: in the kitchen.

Photo credit: Radhika Desai courtesy of Bravo



Radhika Desai - Between Boutique Cafe and Lounge

The lone female on our menu of chef hotties earned mainstream recognition as the first Indian-American contestant on "Top Chef," but Chicagoans know the statuesque beauty as the sexy toque behind Between Boutique, a crimson-swathed lounge where singles share barbecued pork loin satay and desserts like "the most incredible hot chocolate you have ever had."

[Between Boutique Cafe and Lounge](#)
1324 N Milwaukee Ave, Chicago, IL



Michael McDonald - onesixty blue

Of McDonald's chicken and biscuits, a local food blogger opined, "The top of a 2-bite biscuit was covered lightly with a creamy, thinned foie gras. Sausage gravy is dog food compared to this sauce. It sank right into the crumbling pastry, filling in all of the buttery nooks, and upon touching the tongue, melted away." If that isn't a compliment, then here's one more: Chef, you're smokin'. You can put together a tasting menu for us anytime, even if it's just a thinly veiled ploy to get you to visit our table more often.

[one sixtyblue](#)
160 N Loomis St, Chicago, IL



Chris Turano - Dine

Now here's a chef you would have happily taken home to mama. If those steel blue eyes and quiet confidence don't do it for you, then his Black Angus meatloaf and moist black velvet cake will. We love a man with a soft spot for comfort food.

[Dine](#)
733 W Madison St, Chicago, IL



Phillip Foss - Lockwood

It takes a real man to rock the close-shaven scalp and the dragon shirt, but Foss does both. And he cooks, too. Find him at the elegant Palmer House Hilton restaurant, working his magic on ingredients like figs, bacon and foie gras.

[Lockwood](#)
17 E Monroe St, Chicago, IL



Chad Starling - Le Lan

As executive chef of Le Lan, Starling dazzles guests with the delicate and the sweet, the sour and the spicy--all flavors characteristic of Vietnamese cuisine. The boyish good looks definitely fall into the sweet category and the spiky hair makes us lick our lips for more spice.

[Le Lan](#) | [Website](#)

749 N Clark St, Chicago, IL

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