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Best for work

By: Anne Moore and Laura Bianchi January 22, 2007

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

DEVON SEAFOOD GRILL

39 E. Chicago Ave.

(312) 440-8660

Reservations: Not necessary for lunch, recommended for dinner

Valet parking: Lunch and dinner

Extras: Semiprivate alcoves for four to 10; private wine room for 25

This sleek newcomer caters to business with a spirited, well-prepared menu, polished service and work-friendly seating arrangements. High-backed booths are one option; semiprivate alcoves behind opaque screens are another.

For a small group, reserve the wine room, a well-appointed space for up to 25. Seating is at high-top tables; finishings include mahogany wine storage cabinets and oversized fabric light fixtures reminiscent of jellyfish.

The dinner menu is available at lunch, when sandwiches, wraps and salads are also served. My favorite starter is the tuna tartare (\$11.50 lunch) on lightly pickled cucumbers with house-made sesame crackers. A memorable entree is the seafood mixed grill (\$21.50), shrimp, salmon, crab cake and a scallop served with garlic mashed potatoes. In-house desserts are first-rate.



Photo: Dave Slivinski

L.B.