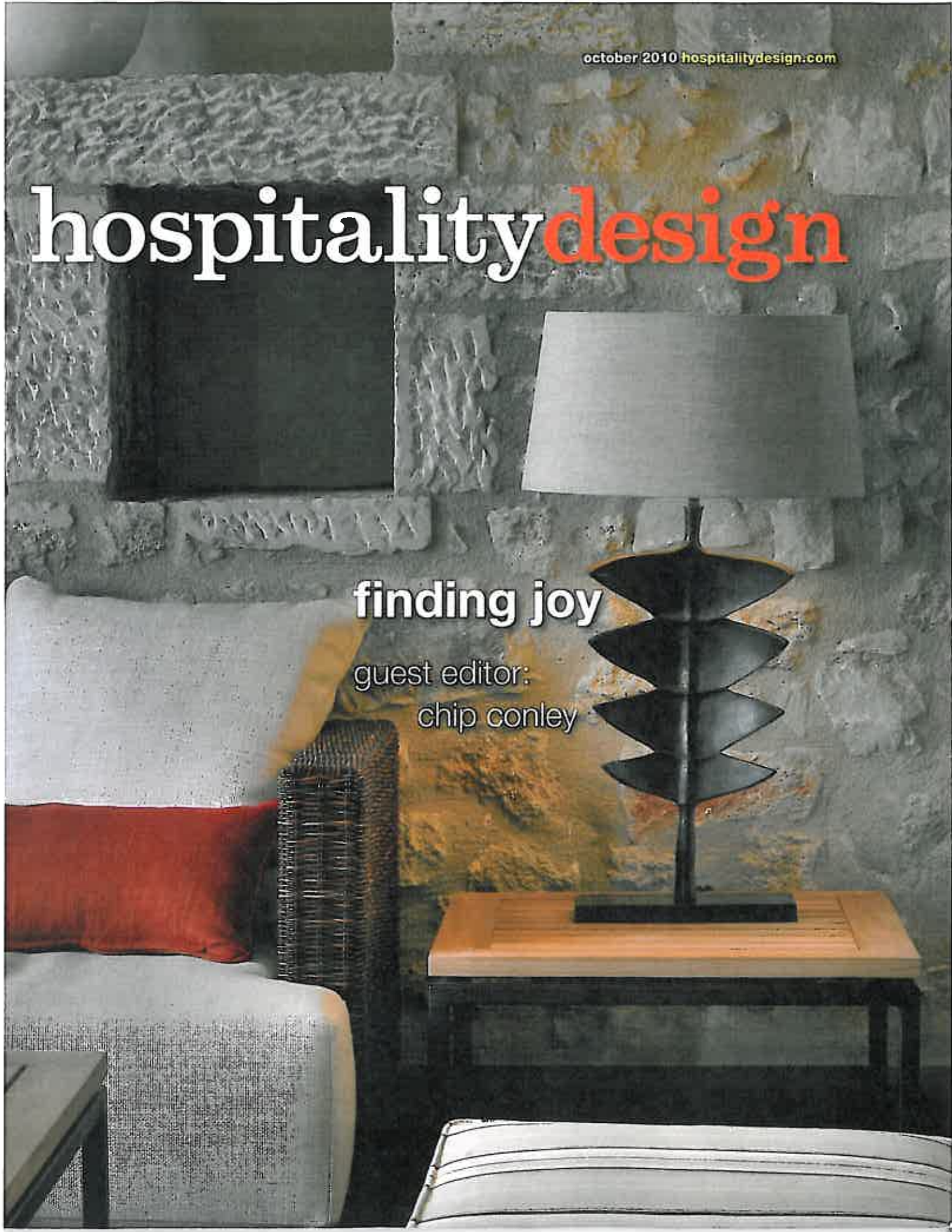


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chip conley



By Mary Beth Klatt

Photography by Jeff Kauck, Steven Johnson, and Anthony Tahlier

design on a dime

Thrifty solutions for a *Top Chef's* Chicago debut

After designing multiple lavish restaurants and nightclubs in Las Vegas, designer Karen Herold knows how to design with deep pockets. But nothing quite compared to the bare bones budget she had for *Girl & The Goat*, the new Chicago restaurant marking the debut of *Top Chef* Season 4 winner Stephanie Izard.

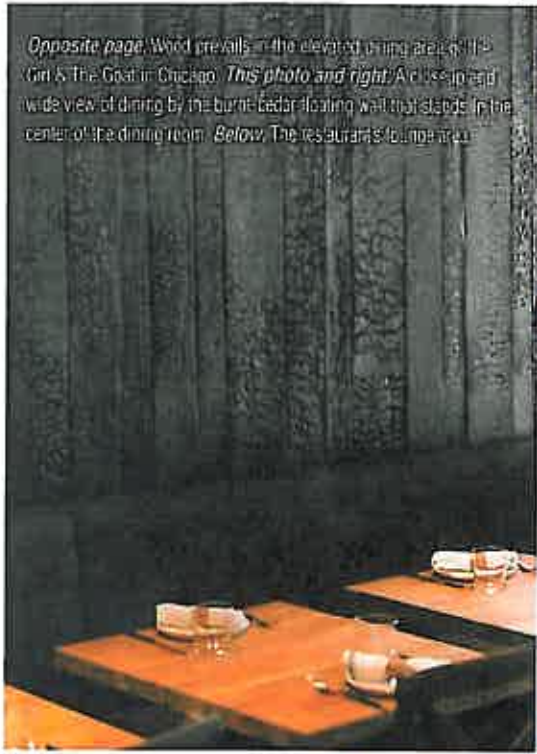
With \$1.65 million for 7,400 square feet, Herold knew that she would

have to save her biggest expenditures for critical design elements. She had a kindred spirit in the thrifty Izard, accustomed to creating inexpensive, dramatic, and delicious flourishes on her entrées. "It was really important that the interior not overpower the food, but complement it," says Herold, vice president of Chicago-based 555 International.

She started the job by scouring the West Loop neighborhood for



Opposite page, Wood prevails in the elevated dining area at The Gin & The Goat in Chicago. This photo and right: A close-up and wide view of dining by the burnt cedar floating wall that stands in the center of the dining room. Below: The restaurant's lounge area.





deas. She found vintage fireboxes at a local salvage shop, buying them for as little as \$180 each, then removing and sandblasting the decorative doors and frames. She stacked the parts in front of a recessed wall on top of the bar and installed lights within to cast a glow on the liquor bottles. "People keep calling, asking where we got the fireboxes," she says of the overwhelming response to the feature.

Other savings come in the form of burlap walls and factory-made chairs and tables, allowing her to splurge on tile and wood. There's a "rug" tile beneath two oak French communal dining tables, which are set near the open kitchen, and a burnt-cedar floating wall in the middle of the restaurant further enhances the eatery's rustic theme.

Another expense: the bathrooms, since both Izard and Herold wanted separate ones. "We really had to fight for that," recalls Herold. Each room has its own vintage sink; walls are covered with subway tiles and wood panels; and the floor is done in a bronze penny tile.

The result pleased Izard. "Karen approaches design the same way I approach food—in layers," she says, adding that Herold understands the importance of "all the details (the tile, the burlap), the things that people might not notice the first time." hd

www.555.com; www.girlandthegoat.com

Above, from left: Vintage fireboxes house the bar's liquor; tiles form a rug beneath VIP tables that have a bird's-eye view into the kitchen. *Right, from left:* Bronze penny tiles guide guests to the bathrooms; the same "rug" tile found in the dining room lines the stair treads of a wooden staircase leading to the bathrooms on the lower level.





Girl & The Goat
Chicago

Owner LAM and the Goat, LLC.
Architecture and Interior Design Firm 555 International, Chicago
Interior Design Project Team Karen Herold, vice president of design, and James Geier, president and founder
Contractor LG Development, Chicago, IL
Purchasing Firm 555 International Inc
Graphics Grip Design, Chicago
MAIN DINING ROOM AND BAR AREA
Concrete Tile Tierra Fuego
Penny Tile in Bathrooms Ann Sacks
Wallcovering Anna Wolfson
Fireboxes Jan's Antiques and 555 International
Main Dining Tables and Lighting over Bar 555 International
VIP Tables and Dining Chairs Restoration Hardware
Barstools/Sofas/Booths Designed by 555; produced by Romann Custom Upholstery
Lounge Lighting C82

