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JEFF KAUCK

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1 2 3 4 5 >>>

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Girl & The Goat
809 West Randolph Street
Chicago, Illinois
Tel: 312-492-6262
Designer: 555 International

The design team behind Las Vegas' Playboy Club, James Geier and Karen Herold of 555 International, recently completed the interior of the anxiously awaited restaurant Girl & The Goat. There may not be a Hefner behind this project, but there is Stephanie Izard, winner of the cooking show *Top Chef*. As guests enter the front door, the first sense triggered is smell, from a smoky wood-burning oven. The second is sight, via charred cedar paneling and a host stand





CHARRED CEDAR PANELING IS IN KEEPING WITH IZARD'S OVEN-SMOKED CUISINE.



LONG DINING TABLES NEAR THE OPEN KITCHEN ARE SET ATOP COLORFUL TILE.

that complement the earthy aromas wafting from the open kitchen. The designers created two areas for a more interactive and intimate dining experience: two bar chairs at either end of the serving station for couples, and a long king's table next to the open kitchen that sits on a tile "rug." The oven, central to IZARD's food, is further evoked by the installation of old fire boxes over the bar, lit with repurposed security lights.

Ryan LaFollette

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[1](#) [2](#) [3](#) [4](#) [5](#) > >>

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