

MODERN LUXURY

Angeleno



RESTAURANT
ISSUE 2014

The 50 Finest

BUZZING NEW RESTOS, AWARD-WINNING
CHEFS, DISHES TO SAVOR AND MORE!

PLUS

MIAMI'S BARTON G. COMES TO WEST HOLLYWOOD
THE TRANSFORMATION OF THE MALIBU PIER
PLANNING THE PERFECT DINNER PARTY



CRUDO DELUXE
Adoteca's sea scallop crudo topped with caviar, shrimp tartare and burrata

10 DISHES TO SAVOR

Ask any chef what L.A. has over other culinary capitals, and the answer is quite uncontested: the year-round seasonal produce and ingredients. From delicate pastas made by hand, to home-style family dishes, to creative uses of fresh, local seafood, here's how some master chefs draw upon L.A.'s bounty.

SEA SCALLOP CRUDO AT **ADOTECA**

Much more than crudo or Italian-style sashimi, in this sexy dish, plump sea scallops are topped with American caviar, a mound of shrimp tartare, burrata, olive oil and volcanic sea salt. It's just one example of how Brentwood's newest Italian spot scores. \$17. 11712 San Vicente Blvd., L.A., 310.826.9222, adotecabrentwood.com



FAMILY RECIPE
2014 Thomas Keller's Zebred in the original location in Harlem, N.Y. in 1896

BONE MARROW AT **BESTIA**

Chef Ori Menashe has a way with the odd cuts of meat, including the perfectly roasted marrow bone, caramelized and served resting on a bed of spinach gnocchetti. \$16. 2121 Seventh Place, L.A., 213.514.5724, bestiala.com

CACIO E PEPE AT **BUCATO**

Chef Evan Funke coats soft strands of spaghetti, made by hand in-house, with butter, pecorino cheese and fragrant black pepper. \$13. 3280 Helms Ave., Culver City, 310.876.0286, bucato.la

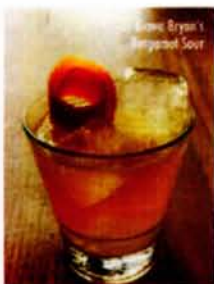
THE CENTENNIAL AT **CRUSTACEAN**

Marking the Beverly Hills 100-year milestone, this festive new dish (the House of An's first addition in more than 15 years) dresses wagyu beef with a secret Vietnamese herb sauce. \$65. 9646 S. Santa Monica Blvd., L.A., 310.205.8990, housEOFan.com

TRUFFLE DUMPLINGS AT **DIN TAI FUNG**

The Glendale outpost is the only location outside of Taipei to get these luxe dumplings (filled with juicy pork and studded with black truffles). \$22.50, 117 Carno Ave., Glendale, 818.551.5561, dintaifungus.com

5 MIXOLOGISTS WE LOVE



Wahid Areso

This head barmen at Ten Pound has been at the Montage Beverly Hills' scotch bar since the start, pouring Macallan scotch, offering \$64,000 shots of whiskey and making smooth cocktails like the Jimmy Mac (\$55), Macallan 18, Avenida, Benedictine and orange bitters.

Matt Biancianiello

When you're sipping wild concoctions (like curry-spiced soju or celery juice with mezcal and aquavit) at places like POT Lobby Bar, Plan Check or Cliff's Edge's weekly popup, you know Biancianiello is on hand. Known for growing fresh ingredients, he's one of this city's prized barmen.

Kiawa Bryan

A rising star, this former figure skater was stirring at Cut and Soho House before landing at Eveleigh. There, she creates tasty seasonal cocktails inspired by the farmers market like the Kentucky Beet Down (\$12), a twist on the famous penicillin, made with vanilla bean-roasted beet juice.

Julian Cox and Josh Goldman

This renowned team created some of L.A.'s most riveting beverage programs (at Church & State, Riviera and more). Don't miss unique drinks like the flaming Zombie (\$14) at Acabar, and the Polynesian Pearl Diver at the team's new Santa Monica project, Brilliantshine.

Steve Livigni and Pablo Moix

These cocktail masters, behind Venice restaurant Scopio Italian Roots, employ hard-to-find spirits in drinks like the Bulllocks Wilshire (\$12), with bourbon, rum and Cynar. Sample their artistry at their upcoming spots Old Lightning and The Chestnut Club.

MOTHERSHUCKER AT FISHING WITH DYNAMITE

This towering chilled seafood platter (with oysters, clams, lobster, silky uni and more) stars at David LeFevre's cozy seafood spot. \$160, 1148 Manhattan Ave., Manhattan Beach, 310.893.6299, cutfood.com

WHOLE FRIED RED SNAPPER AT GIRASOL

While a whole fish is often a table pleaser, chef CJ Jacobson's version—with crisp skin, fried greens and a kumquat and sorrel sauce—is really memorable. \$30, 11334 Moorpark St., Studio City, 818.924.2323, girasolrestaurant.com

MEATBALLS AT RAO'S

Fried and simmered in the family haunt's signature sauce, this

homestyle dish, which originated in the Harlem, N.Y., location is now a Rao's trademark. \$16, 1006 Seward St., L.A., 323.962.7267, raosla.com

TROUT ROE AT RED MEDICINE

You'll be blown away by chef Jordan Kahn's presentation of this terrarium layered with peas, trout eggs and lemon custard, plus frozen pea puree and wild roots. \$19, 8400 Wilshire Blvd., Beverly Hills, 323.651.5500, redmedicinecla.com

OYSTER AND MUSSEL COCKTAIL AT SMOKE OIL SALT

Spanish chef Perfecto Rocher makes one creative ceviche: Oysters, mussels and octopus swim in tiger nut milk, olive oil and herbs. \$17, 7274 Melrose Ave., L.A., 323.930.7900, smokeoilsalt.com

FESTIVE WAGYU

The Centennial dish at Crustacean features wagyu beef in a Vietnamese herb sauce.

