

MODERN LUXURY

# Angeleno

THE RESTAURANT ISSUE

## THE 50 FINEST

BEST NEW EATERIES,  
OVER-THE-TOP DINING  
EXPERIENCES, MIXOLOGY  
MAGIC, CHEFS OF THE  
MOMENT & MUCH MORE

TOUR DE FORK

EXCITING NEW RESTAURANTS  
FROM COAST TO COAST

**PLUS**

SUMMER SOIREE: LAUREN GORES IRELAND  
HOSTS A PITCH-PERFECT DINNER PARTY

MEMBERS ONLY: NEW YORK'S NEUEHOUSE EXPANDS TO L.A.

LOCKED UP: ORANGE IS THE NEW BLACK STAR  
UZO ADUBA SPILLS ON THE SERIES' THIRD SEASON

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JULY 2015 \$5.95



# THE 50 FINEST

L.A.'s sizzling culinary scene is hallmarked by inspiring new restaurant openings, world-renowned chefs, innovative dishes and a spectrum of food and drink trends that take dining out into a whole new and exciting realm. Over the past year, we've scoured the city to discover the best of the best. Here, *Angeleno* presents its annual guide to the toast of the town.

BY LESLEY BALLA, AMANDA FRIEDMAN,  
LAURA ECKSTEIN JONES AND MEG MCGUIRE

**DECADENT DISH**  
Redbird's black walnut cake  
with poached pear, Cahoots  
saison and Humboldt Fog  
ice cream (\$12)





# 10 MOST EXCITING NEW RESTAURANTS

## ALIMENTO

Zach Pollack's rustic Italian fare is pulling people like a magnet to this Silver Lake spot. Regions of Italy and the cuisine of L.A. inspire the menu, especially dishes like the pig in a blanket (\$11), with housemade mortadella and spelt puff pastry, or the tortellini in brodo (\$15), a unique twist on the classic soup dumpling. The divine pastas pair perfectly with a crisp Grüner Veltliner (\$9), which just happens to be on tap.

**POWER MOVE** The compact space fills up fast and reservations are tough. Slip in on the earlier or later side to grab a seat at the bar. 1710 Silver Lake Blvd., L.A., 323.928.2888, [alimento.com](http://alimento.com)

## AESTUS

Just a stone's throw from the Third Street Promenade, Aestus feels like *Mad Men* with a touch of beachy chic. With its ever-changing menu and excellent cocktails like the Mezcal Daisy (\$15), it opened in the right place at the right time. Local farmers markets and chef Alex Ageneau's upbringing in Vendée, France, are highlighted in dishes like the charcuterie board (\$22) and roasted, shaved carrots with goat cheese (\$13).

**POWER MOVE** Located down the street from esteemed office building 100 Wilshire, Aestus is quickly becoming the lunch spot for the Westside's heavy hitters. 507 Wilshire Blvd., Santa Monica, 424.268.4433, [aestusrestaurant.com](http://aestusrestaurant.com)

## BALTAIRE

Baltaire is the chic steakhouse Brentwood needed. Executive Chef Travis Strickland balances classic dishes—the bone-in rib-eye (\$56) and lobster mac and cheese (\$20)—with California seasonality, making this just as much a local haunt as a destination. Pre-meal, sip a refreshing Baltaire Julep (\$15).

**POWER MOVE** Beverage Director David Vaughn will not only pick out the perfect syrah, he's also passionate about tea. Don't miss the tableside matcha tea service (\$15), a perfect way to end the meal. 11647 San Vicente Blvd., L.A., 424.273.1660, [baltaire.com](http://baltaire.com)

## LOVE & SALT

After 37 years running Cafe Pierre, the restaurant's father-daughter owners partnered with renowned chef Michael Fiorelli to transform the space into Love & Salt. Now there are of-the-season dishes like burrata with English and sugar snap peas (\$15) and bowls of cavatappi pasta (\$16), which pair nicely with a quartino of the Two Messengers Pinot Noir (\$21).

**POWER MOVE** Reserve the private dining room, which holds up to 20, and enjoy house specialties like the whole roasted pig's head (\$45) and porchetta-style roast rabbit (\$75). 317 Manhattan Beach Blvd., Manhattan Beach, 310.545.5252, [loveandsalt.com](http://loveandsalt.com)

## ODYS + PENELOPE

The newest spot from restaurateurs Karen and Quinn Hatfield is more casual than the now-closed Hatfield's and more high-end than The Sycamore Kitchen, but equally delicious. Charred meats, seafood and veggies, prepared on various wood-burning apparatuses, are at the heart of the eatery. Small plates like creamy cauliflower (\$6) and focaccia topped with dandelion greens and ricotta (\$7) hit it out of the park. Choose a bottle of the Cleto Chiarli Lambrusco (\$38), a sparkling red not often seen on menus.

**POWER MOVE** Order the 16-ounce applewood smoked short ribs (\$42) to share. The melt-in-your-mouth meat is paired with a delicious housemade dipping sauce. 127 S. La Brea Ave., L.A., 323.939.1033, [odysandpenelope.com](http://odysandpenelope.com)

## PETIT TROIS

This diminutive French bistro is the sophomore effort from dream team Ludovic Lefebvre, Jon Shook and Vinny Dotolo (who also own and operate Trois Mec next door). The only L.A. spot to get a James Beard nod for best new restaurant this year, the eatery is lauded for its perfectly simple, straightforward French fare, like garlicky escargot (\$18) and steak frites (\$33).

**POWER MOVE** If chef Lefebvre is behind the counter, which is often, offer to buy him a Panache (\$7). It's his favorite drink. 718 N. Highland Ave., L.A., 323.468.8916, [petittrois.com](http://petittrois.com)

## PISTOLA

When it comes to meatballs in Sunday gravy (\$15), bucatini alla carbonara



(\$24) and big hunks of beef, Vic Casanova can do no wrong. His second restaurant is masculine and sexy, done up in sleek grays and black leather.

**POWER MOVE** Ask for the Riserva Pistola, a secret drink menu with seasonal cocktails, limited release beers and reserve wines. 8022 W. 3rd St., L.A., 323.951.9800, [pistola-la.com](http://pistola-la.com)

## REDBIRD

After years of planning, husband-and-wife team Neal and Amy Knoll Fraser have opened their stunning restaurant at Vibiana. Chef Neal's menu is global with a strong Californian seasonal edge, with bar-friendly appetizers like mini chicken potpies (\$14) and the pork-belly posole (\$16). Larger plates like the Veal Fraser (\$84), a grilled 24-ounce veal chop, are great to share alongside a glass of a bold Saperavi (\$17) from Georgia.

**POWER MOVE** For an intimate dinner party, book The Nest, Redbird's private room equipped with an interactive kitchen and patio. 114 E. Second St., L.A., 213.788.1191, [redbird.la](http://redbird.la)

## SPAGHETTINI & THE DAVE KOZ LOUNGE

A destination for foodies and music lovers alike, Beverly Hills' newest Italian eatery melds Executive Chef Scott Howard's love of local, seasonal

ingredients with live performances. Start with the refreshing Tune Up cocktail (\$15) and be sure to sample the excellent handmade pastas, especially the orecchiette with spring pesto and pecorino (\$14).

**POWER MOVE** Reserve a booth for Tuesdays at Spags, a weekly live set featuring indie band Flowlet with Kelley James. If you're lucky, Grammy-nominated saxophonist (and part-owner) Dave Koz may take the stage. 184 N. Cañon Drive, Beverly Hills, 310.424.4600, [spaghettinibh.com](http://spaghettinibh.com)

## TERRINE

With owners Stephane Bombet and Kris Morningstar, along with a few silent backers (Jesse Tyler Ferguson, for one), this French hot spot has rarely seen an empty night. Morningstar's menu is like a playground of flavor, from foie gras with sweet and sour prunes (\$20) to whole roasted loup de mer with snap peas and fried garlic vinaigrette (\$42). Top cocktails include the smooth Gibson (\$14) and Rosewater Sour (\$11).

**POWER MOVE:** Only two bottles of the coveted Japanese whiskey, Hibiki 21 Years Suntory, made it to Southern California, and Terrine has one of them. Ask for the spirit at the bar, and lead mixologist Ryan Wainwright will offer it by the pour (\$60). 8265 Beverly Blvd., L.A., 323.746.5130, [terrinea.com](http://terrinea.com)