

OFFICIAL VISITOR'S
GUIDE
2016

Los Angeles™

YOUR ESSENTIAL GUIDE TO THE

HEART & SOUL OF THE CITY

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★ Cassia



★ Baltaire



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★ Malibu Farm Restaurant

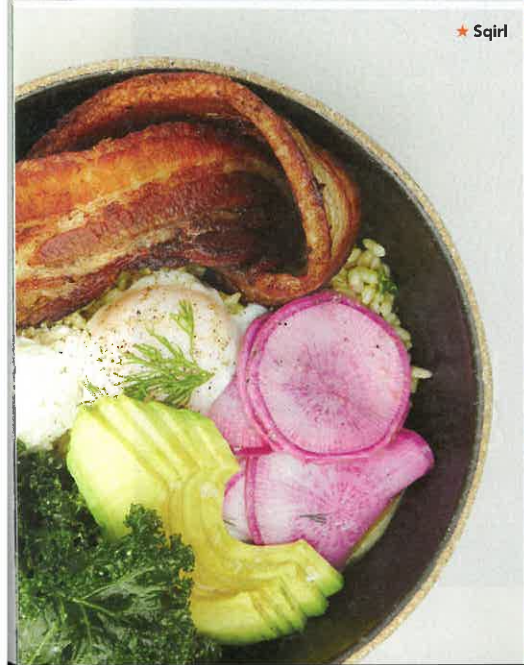
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EATING ANGELENO- STYLE

*Twenty-five places to get
a quintessential Los Angeles
dining experience.*



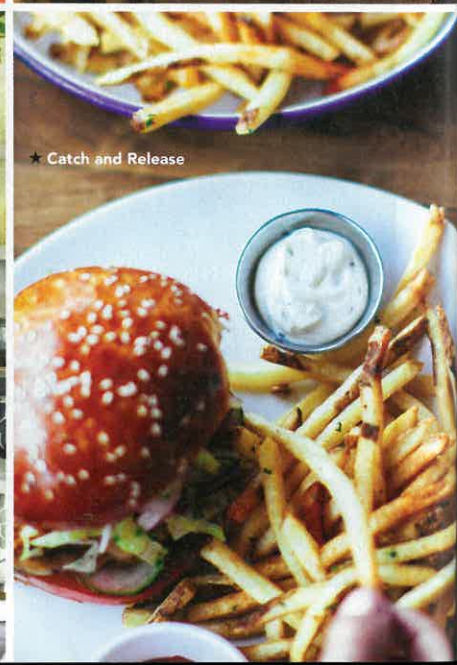
★ Redbird



★ Sqirl



★ Gracias Madre



★ Catch and Release

No 1

BALTAIRE

BRENTWOOD

THIS POSH STEAKHOUSE IS A NEWCOMER to Brentwood, a Westside neighborhood that's home to some of Hollywood's biggest stars. But even if you don't find yourself within whispering distance of an A-lister, you'll have a blockbuster experience. The sprawling patio, framed by citrus trees, is one of the best outdoor dining spaces in all of L.A., the cocktails are top-notch, the wine list exhaustive, and the prime cuts and seafood superb. The must-have dessert: bourbon croissant bread pudding. » 11647 San Vicente Boulevard, Los Angeles 90049, baltaire.com

No 2

MAUDE

BEVERLY HILLS

HELMED BY CELEBRITY CHEF CURTIS Stone, this 25-seat restaurant is one of the most coveted reservations in town. Each month Stone chooses a different seasonal ingredient that drives the wildly inventive nine-course tasting menu; asparagus has been featured in April, figs in August, and black truffles in December. Wine pairings complement each course. Reservations are taken beginning at 10 a.m. on the first of each month. By 10:10, they're gone. Tip: Check in daily for cancellations. » 212 South Beverly Drive, Beverly Hills 90212, mauderestaurant.com

No 3

BOUCHON

BEVERLY HILLS

THERE ARE LOTS OF WAYS TO EXPERIENCE this classic Parisian bistro from Thomas Keller of the legendary restaurant French Laundry. Enjoy impeccable steak *frites* or roasted chicken in the polished dining room. Settle into the zinc bar for oysters and a glass of bubbly. Or take a break from shopping on nearby Rodeo Drive and join a friend for cheese, charcuterie, and wine at an outdoor café table on the lovely colonnade of Bar Bouchon. » 235 North Canon Drive, Beverly Hills 90210, bouchonbistro.com

No 4

SPAGO

BEVERLY HILLS

IN A RECENT MAKEOVER OF THE ICONIC Wolfgang Puck-flagship, some of the starch was taken out of the room, though the white tablecloths remain. Streamlined, modern, and full of light, thanks to a huge skylight, Spago has introduced a small plates menu that adds to the high-end conviviality. To experience the breadth of chef Lee Hefter's artistry, indulge in the tasting menu, but only if your dining mates are game—the whole table must take part.

» 176 North Canon Drive, Beverly Hills 90210, wolfgangpuck.com

No 5

REDBIRD

DOWNTOWN

IF YOU EXPERIENCE A FEELING OF HOLINESS while dining here, it may be because Redbird is housed in what was the rectory of the now-deconsecrated St. Vibiana's cathedral. Or it might just be chef Neal Fraser's heavenly cuisine, which is as lofty as the setting. The massive Veal Fraser is served with veal cheeks and snails, the ribeye is accompanied by truffles, the gemelli pasta is flecked with braised goat, and the very grown-up Creamsicle has a liquid-nitrogen surprise.

» 114 East 2nd Street, Los Angeles 90012, redbird.la

No 6

SADDLE PEAK LODGE

CALABASAS

IT'S A LONG, WINDING ROAD TO THIS elegant, romantic lair in the foothills of the Santa Monica Mountains. A former stop on the Pony Express, Saddle Peak specializes in game, with offerings like elk tenderloin, buffalo short ribs, kangaroo top sirloin, and bison T-bone. Fish offerings include terrific Idaho rainbow trout and Vancouver Island salmon. Many a marriage proposal has been proffered before it was time for dessert: a trio of house-made sorbets. » 419 Cold Canyon Road, Calabasas 91302, saddlepeaklodge.com

No 7

SQIRL

HOLLYWOOD

TOAST MAY SEEM THE MOST PEDESTRIAN of foods, but not at this tiny storefront café. Expect a wait of 20 minutes or more on weekends for charred brioche slathered with house-made ricotta and proprietor Jessica Koslow's small-batch seasonal jams. If you can skip the toast—and many can't—try the brown rice porridge with toasted hazelnuts or the sorrel rice bowl with preserved Meyer lemon, feta, and poached egg. » 720 Virgil Avenue, Los Angeles 90029, squirlla.com

No 8

CATCH AND RELEASE

MARINA DEL REY

PRIDING ITSELF ON "OCEAN-TO-TABLE" cuisine, this newcomer strives to offer the pleasures of the seafood shacks that chef Jason Neroni remembers from childhood summers in Maine. He's refined those reminiscences. The lobster roll is a freshly baked Parker House roll stuffed with crustacean meat, the peel-and-eat shrimp are accompanied by sriracha cocktail sauce, and there are daily specials like lobster ravioli. The happy hour menu sticks to the classics with a red snapper hot dog and HoJo clam strips. » 13488 Maxella Avenue, Marina del Rey 90292, catchandrelease.la

No 9

MALIBU FARM RESTAURANT

MALIBU

IT WOULD MAKE FOR A GREAT SCREENPLAY. Swedish model-turned-backyard farmer Helene Henderson hosts pop-up dinners at the edge of Malibu Pier. The pop-ups become a restaurant drawing loyal locals including celebs. (Henderson is married to John Stockwell, director of the surf flick *Blue Crush*.) With a view this great, the food doesn't have to be exceptional, but just-picked produce and pristine seafood ensure that it is.

» 23000 Pacific Coast Highway, Malibu 90265, malibu-farm.com