

EAT/DRINK
Edition

LIVING LIKE A LOCAL

LOCALE

Los Angeles



Chanel WEST COAST

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FEBRUARY 2015

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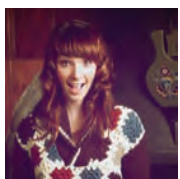
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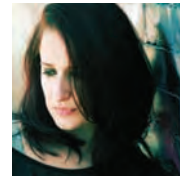
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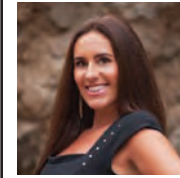
FASHION STYLISTS



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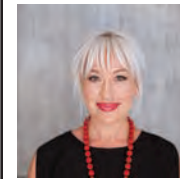
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BEAUTY STYLISTS



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À LA CARTE

ALL THE PIECES THAT COMPLETE THE *LOS ANGELES* FOOD SCENE

WRITTEN BY: Michelle Slieff, Alexa Erickson, Deirdre Michalski, TC Franklin, Joe Cannon, Jessica Gomes, Erica Leitz & Nicole Fera
PHOTOGRAPHED BY: Nancy Villere, Cory Critser, Amanda Proudfit & Josie Gonzales

LET'S FACE IT, YOU HAVE TO EAT.

➔ Furthermore, you want each and every taste bud to savor the flavor at each fork full. You live in a community where celebrity chefs are opening restaurants in your backyard. Alleys smell like dim sum and depending on what part of town you live in, your neighborhood smells like freshly baked pizza from the oven that's older than your grandma.

The surge in chef-owned restaurants has added to our dining experiences. There is a focus on the quality of cuisine that has become available to us in recent years. Local businesses, farmers markets and culinary TV shows have made the diner conscious of the choices they now have available. Food trucks turning towards brick and mortar are offering more out-of-the-box options than ever before. People are more aware of the cuisine that is available and the benefits of offering sustainable, fresh ingredients. People are willing to pay a little more for the finer things in life. Not only are we becoming more eco-conscious in our dining, but our palates have developed. We are willing to jump out of the comfort of familiar foods and try new things. Today is the era of poutine, charcuterie and sashimi—all available within a block of each other.

Trust us. We get it; it's hard to wean through the almost incomprehensible amount of restaurants in Los Angeles. Where to dine out is similar to sitting at your favorite coffee house figuring out the most complex crossword puzzle. Don't fret, we've done the work for you. Traversing the Los Angeles basin—from the Santa Monica coast, to the Westside, Mid-Wilshire and the East, we have uncovered the “ultimate” hideaways and foodie finds that you will want to put on your radar.

Already a major player on the world's gastronomic food scene, you don't have to go far to find a place to dine. Like most things, finding a restaurant is easy, but finding a good, even great restaurant is hard, which is why we've stepped in and composed a list of places we've noted as key points in LA's still-growing food arena. From spicy dishes to euphoric sweets, our ultimate food guide has you covered for your next meal.

Our guide will no doubt be on your 'must have' list.

BREAK YOUR FAST

YOUR NEXT BEST BREAKFAST AWAITS

➔ *It's the most important meal of the day, so don't screw it up! Pick one of these locations and you're off to a good start. Make some room in your morning routine with the perfect breakfast spot and you'll wake up excited to get out of bed the next morning.*



EGGSLUT

www.eggslut.com

Must Have Item: Eggs!

Best: Waffles...just kidding.

➔ If you love eggs as much as self-proclaimed “eggslut,” Anthony Bourdain, then this is the place for you. While you still have your dignity, start with the Slut, a coddled egg on top of potato puree, poached in a glass jar and served with a baguette. Don't bother calling to see what the wait is like, just show up.

PHOTOS - EGGSLUT: Jakob Layman, BRU HAUS & COGNOSCENTI: Amanda Proudfit, DOGTOWN COFFEE: Nancy Villere



BRU HAUS

www.bruhauspub.com

Must Have Item: Sweet Apple Bacon Waffle

Best: Place to make maple syrup your new best friend

→ You might not think an authentic German sports bar could be known for its food. Bru Haus will change your mind. Executive Chef Jina Lee is churning out one-of-a-kind, mouth-watering, Belgian waffles with kitchen skills as if playing in the Waffle Super Bowl. Catch a game on one of their big screen TVs and enjoy the Sweet Apple Bacon Waffle. It's made from scratch in a cast-iron waffle maker, and stuffed full with chunks of crisp, savory, country bacon. Joined inside are sweet, cinnamon apples. It's so delicious, it'll make your taste buds feel like granny smacked you in the face with her apple pie. Toppings include an additional pile of warm, pan seared, glazed apples. You'll fall in love with it.



THE GRIDDLE CAFE

www.thegriddlecafe.com

Must Have Item: French Toast

Best: Place to rock your give-up-on-life pants

→ Welcome breakfast that is over the top and in your face, but in a good way. French toast served with the best set of marshmallows you've ever put in your mouth. Ask for extra powdered sugar, because, why not.

GJELINA

www.gjelina.com

Must Have Item: Moroccan Baked Eggs

Best: Place to lose track of time

→ An uber-popular Abbot Kinney hangout, Gjelina is by far one of the most amazing places in town. Hang out on the patio and count how many celebrities you spot. You'll enjoy the view, the food and the good friends you came with to the point where you will wonder where the time went. Don't worry

though, Gjelina can start you off with an A-list breakfast and keep you captivated until you're ready for round two. We suggest starting off with some Moroccan Baked Eggs and then easing yourself into one of their homemade pizzas. Make sure to check out the team behind Gjelina's new venture, Gjusta, a breakfast and lunch spot on Sunset Ave.

KITCHEN24

www.kitchen24.info

Must Have Item: Bottomless Bloody Mary and Mimosa Saturdays

Best: People pleasers

→ Make friends while you're here and get a genuine sense of community when you pay a visit to Kitchen24. With a menu that caters to all walks of life, feel free to bring Granny, your hipster friends, and the kid next door, all on the same visit. After all, this is a neighborhood hangout.

3 SQUARE CAFE

www.rockenwagner.com

Must Have Item: Breakfast Sampler

Best: Place to cure a hangover

→ There is nothing square about this place, with its super trendy breakfast plates it's like eating art for breakfast. Take a selfie with your biscuit to start your weekend right.



DOGTOWN COFFEE

www.dogtowncoffee.com

Must Have Item: Acai Energy Bowl

Best: Place to FaceTime your friends over WiFi

→ This surf shop turned coffee spot is still a big hit with the locals. The decor pays homage to what came before it. Grab an acai bowl on your way to hitting the waves or post up and FaceTime your friends over free Wi-Fi.



KICKSTART YOUR DAY WITH A Cup of Joe



COGNOSCENTI

www.popupcoffee.com

Must Have Item: Cortado

Best: Morning pit stop

→ OK, coffee lovers, keep your pajamas on and take the Vespa over to Culver City. It used to be hard to find a cool, quaint java spot that wasn't filled with millennial computer buffs at every outlet, let alone the chance to sip a decent cup-of-joe that doesn't taste like burnt charcoal from your uncle's barbecue pit. Individual cups are either pour over style or a masterfully fresh drip brewed by baristas who put knowledgeable coffee passion into each cup. Jonathan Kayn runs the Culver City shop and enjoys serving the adventurous customer. Several styles of espresso accommodate any palate, but the Cortado is the hands-down winner.

DAILY DOSE

www.dailydosela.com

Must Have Item: Buena Vista

Best: Place to write your next screenplay

→ Heal yourself through food rather than trips to the doctor. Enjoy sustainably sourced, organic, high-quality ingredients. With so much attention to quality, be prepared for a leisurely dining experience. Order a Buena Vista to get your coffee fix, bring your laptop and get to work in this unconventional office space.

VITTORIA COFFEE

www.vittoriacoffee.com

Must Have Item: Drip

Best: Place to have your beans roasted

→ This coffee shop offers a refined drip experience for the coffee connoisseur. Stop in here to speed up the day and accomplish more than you ever thought possible in one day.



Foie at the Fig

→ With the new ban lift on foie gras in California, restaurants have wasted no time re-incorporating this delicacy onto their menu. One place that's doing it a little differently is Fig, located in sunny Santa Monica. They are now offering what they call a Foie Mary, which is a spin on a classic bloody and includes vodka, tomato juice and pureed foie gras. It is adorned with foie gras stuffed olives and sure to cure whatever ails you.



SUPERBA SNACK BAR

www.superbasnackbar.com

Must Have Item: Potato & Rosemary Waffle

Best: Place to bring your pooch for brunch

→ This dog-friendly brunch spot is a must for those who love breakfast. Pair this dish, made of tomato, peppers, a runny egg, Marcona almonds and pain au levain with black coffee for a good way to start the day. Heck, stay for lunch, because the food is just that good. Looking for a Sunday Funday kickstarter? Owner Paul Hibler suggests heading over to Superba Food and Bread for the delicate and flaky Everything Croissant, with poppy seeds, sesame seeds, onion, and garlic, maldon salt and pepper with their super-secret cream cheese filling at the center.

PHOTOS - SUPERBA SNACK BAR: Nancy Villere, KAFE NEO: Amanda Proudfit (outdoor)



KAFE NEO

www.kafeneolb.com

Must Have Item: The Greek Breakfast Burrito

Best: Place to enjoy brunch with your dog

→ This Long Beach hangout isn't just for dogs, although they do get pretty comfortable here. This cute cafe off of 4th Street combines Greek and American food to provide unique flavors to the area. Order The Greek Breakfast Burrito, featuring eggs, Greek sausage, spinach, neo potatoes and imported feta, to charge you up for a walk to the beach with your dog. Hands-on owners Pete and Gus Sverkos suggest stopping in for the Zeus Fries, a local favorite, topped with a secret spicy sauce and feta cheese.



THE KETTLE

www.thekettle.net

Must Have Item: Pancakes & Eggs

Best: Place for pillow talk

→ The Kettle does it right. This spot offers consistency with breakfast dishes. Whether it's a griddle combo or something a little more savory, they have you covered. The spuds offer that sensational combination of crunch on the outside and paired with a soft buttery inside that is to die for! The pancakes are like pillows, and make it easier to get out of bed. This is how every morning should start off.

THE ORIGINAL PANTRY

www.pantrycafe.com

Must Have Item: Ham Steak & Eggs

Best: Place to bring your trucker friends

→ This place keeps it original with the classics. Think buttery pancakes with spuds from the griddle that are seasoned by the years of use of the flat top. Your coffee cup always stays full and the French toast is also a first time must.



MIX N MUNCH

www.mixnmunch.com

Must Have Item: Mix Your Own Cereal Bowl

Best: Place to have cookies for breakfast

→ We've all had the idea to start our own cereal bar. Stop in at Mix N Munch, and see your dreams come true. This cereal bar and grilled cheese cafe will curb those hunger pains at first site of this place. Sometimes you need an animal cookie in your cereal to get the day going. Try the breakfast sandwich with gooey cheese on toasted bread, paired with farm fresh eggs and a hashbrown patty...it doesn't get any better than this.

ALFRED COFFEE & KITCHEN

www.alfredcoffee.com

Must Have Item: Vanilla Almond Milk Latte

Best: Place to get to know your barista

→ "But first, coffee." This is Alfred Coffee & Kitchen's famous motto that hangs on its wall, and drives everything that they do. This eclectic coffee shop is located in the heart of Los Angeles in the middle of any shopper's dream, Melrose Place. They serve only Stumptown Coffee, something they are extremely proud of, due to its delicious flavors and company values. They also serve a variety of sandwiches, salads and fresh pastries made by Farmshop, and are open seven days a week. That means you can get yourself a freshly cold brewed latte any day of the week that you'd like. They have also expanded to Brentwood and West Hollywood to cater to all LA locals' caffeine addictions one cup at a time.

UNCLE JOHN'S CAFE

www.ujcafe.com

Must Have Item: Chasu & Eggs

Best: Place to enjoy an authentic Chinese breakfast

→ If you're looking for a less

than traditional breakfast, then you should hit up Uncle John's and experience some of the cultural cuisine that LA has to offer. This restaurant was originally founded in 1975, so needless to say, it has been a long time favorite of the locals.

THE CROOKED DUCK

www.thecrookedduck.com

Must Have Item: Biscuits & Gravy

Best: Place to waddle into on the weekend

→ Have you heard the legend about the crooked duck? Ask the owner, Joseph Rooney, when you stop in. The Crooked Duck is a local favorite, and they are known for providing some of the best breakfast that Long Beach has to offer. The Huevos Rancheros are unlike anything you've seen before, and we are thrilled they are having fun in the kitchen. The biscuits are definitely a must have item. No matter what you decide to order, add a side of biscuits and gravy for the ultimate Crooked Duck breakfast experience.

Toast Points



→ **Fun facts about what you eat in the morning.**

1. Twelve million loaves of bread are sold each day, which is equivalent to 43 loaves per person per year.
2. Bacon and eggs have been eaten together since 1560.
3. The average American eats more than 160 bowls of cereal each year.
4. 31 million Americans skip breakfast.
5. The word "breakfast" is actually a contraction of the phrase "breaking our nightly fast," a reference to the fact that it is the first meal of the day.

DINING APPS

FOR YOUR FOODIE ADVENTURE

→ You're on the go and not sure where to wind up for food. Check out any one of these apps for your dining needs. Book a reservation, read reviews, find out how to tip or check out nearby take-out options.



ZAGAT TO GO - A guide to the best restaurants and nightspots world-wide at the tips of your fingers. *(free)*



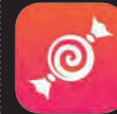
URBANSPOON - Read restaurant recommendations and find out what restaurants are nearby. UrbanSpoon shows prices and menus. *(free)*



OPENTABLE - Check out real time table availability before you even get to the restaurant with this app. *(free)*



FOODSPOTTING - Never ask the question, "What's good around here?" again with this app. *(free)*



TIPULATOR - Sometimes math is hard after a couple of glasses with your friends. Download this app and never stiff your server again. They even show you how to split a check. *(free)*



LOCALEATS - Don't worry. This app won't send you over to Cheesecake Factory. Find cool underground eats with this app. *(\$0.99)*



GRUBHUB - Even people who have hangovers need to eat! Get breakfast delivered and don't worry about finding your sunglasses. *(free)*



🐾 CHOCOCHICKEN

www.chocochicken.com

Must Have Item: Homemade BBQ Sauce

Best: Place to get saucy, BBQ style

→ The BBQ Chicken Salad made with savory and tender barbecue chicken, jicama, chunks of fresh cucumber, tiny sweet red and orange peppers, black-eyed peas, watercress, romaine lettuce, and finished with an apple cider vinaigrette dressing with a dollop of BBQ sauce mixed into the dressing is the perfect guilt-free BBQ. A great side is the buffalo-style cauliflower that's fried and served with a buttermilk dipping sauce. The fried chicken sandwich is another popular item. The chicken is set in a deliciously soft bun and adorned with coleslaw offering that crispy, cool finish.

MAC-O-LICIOUS

www.macolicious.com

Must Have Item: Kelly Chapman's Original Southern Mac

Best: Place to gain five pounds

→ As if Grandma paid a visit to every plate, the grilled chicken and cornbread will make your mouth water with every bite. Make sure to save room for lobster bisque and the Italian butter rum cake. You will be walking out with an extra five pounds in your trunk, but every bite is worth it.

🐾 ALIMENTO

www.alimentola.com

Must Have Item: Gnòc

Best: Place to post a food photo on your Instagram

→ Lick your lips and kiss your fingers because this is what Italian food should taste like. There is something comforting about enjoying dinner at a nice Italian restaurant; it feels like family when you walk through the doors. Typically everything looks so good on the menu that you overorder and then have amazing leftovers to bring home. However, I can't guarantee the leftover part because you'll probably want to eat it all.

NEW KIDS ON THE BLOCK

WHERE TO FIND YOUR **NEW** FAVORITE EATERY

→ Welcome these new restaurants to the neighborhood by stopping in and saying hi. No need to bring a casserole dish, they provide the food.

FAITH & FLOWER

www.faithandflowerla.com

Must Have Item: Bacon Wrapped Pork Tenderloin

Best: Glamorous "see and be seen" restaurant

→ Order the Bacon Wrapped Pork Tenderloin drizzled with a suedoise sauce (apple aioli with onion puree). The tenderloin is finished on the grill, giving the bacon a light, crispy flavor. This is served with sliced seedless grapes and a delicate salsa consisting of roasted pistachios, currants soaked in Champagne, and pickled shallots with a sprinkle of parsley. The Roxie & Cameo Cocktail pays homage to two old downtown theaters built in the 1920s, which are sadly now closed. The beverage is historic on its own, consisting of Zubrowka Bison Grass Vodka, elderflower, Nardini Acqua di Cedro, lemon, egg white, and served on the rocks in a Champagne glass.



"Inspired by a global influence of flavors and techniques, the menu redefines Californian rustic cuisine. The cocktail program celebrates the drinking culture spanning the Gilded Age and Roaring Twenties in Downtown Los Angeles and features cocktails with long-forgotten ingredients as well as modern signature drinks."



TERRINE

www.terrinely.com

Must Have Item: Charcuterie

Best: Place to take the in-laws

→ This casual California brasserie provides a comfortable yet sophisticated atmosphere for local Angelenos. The food is elevated but in no way pretentious. I'm a sucker for any restaurant that has charcuterie on the menu, and this presentation is nothing to scoff about. This isn't your usual board billowing with cheese varieties. Even better, a delicious spread of cured meats, head cheese, tangy mustard and pate. Enjoy a glass of wine while you dine, and if you can't decide what to order just have Managing Partner/Wine Director François Renaud, select something for you. Co-Owner Stephane Bombet can be found checking on guests in the dining room while his partner Kris Morningstar is busy working away in the kitchen to make sure your meal is unforgettable.



COOKIE GOOD

www.cookiegood.com

Must Have Item: Gluten-Free Peanut Butter-Pretzel Bar

Best: Place to find the Cookie Monster

→ Feed your soul with these delectable, delicious treats. They will remind you of all those after school cookies you grew up on.

PISTOLA

www.pistola-la.com

Must Have Item: Lobster Al Forno

Best: Place to pretend like you are a character from "The Godfather"

→ Your taste buds will feel like they entered a time machine. The Lobster Al Forno offers flavors and cooking techniques that are representative from the past, present and future.

CREAMISTRY

www.creamistry.com

Must Have Item: Seasonal flavor

Best: Place to feel like a mad scientist

→ Create your own ice cream recipe and watch them make it right before your eyes with liquid nitrogen. So cool!

SMOKE. OIL. SALT.

www.smokeoilandsalt.com

Must Have Item: Pa Amb Tomaca

Best: Place for paella lovers to indulge

→ If you're looking for authentic Spanish cuisine, cease your search. The paella here is top notch, among the vast array of other top contending plates they offer brought to you by the international palate of Executive Chef Perfecto Rocher.

LOBSTA SHACK

www.lobstashack.com

Must Have Item: Lobster Roll

Best: Place to get your lobster fix

→ This food truck turned brick and mortar delivers quality cuisine. Order the lobster roll for handheld seafood that's out of this world!

FREDS AT BARNEY'S NEW YORK IN BEVERLY HILLS

www.barneys.com

Must Have Item: Ahi Tuna "Salade Nicoise"

Best: Place for a shopping pick-me-up

→ Shop till you drop. Then unwind over Italian-American fare at this upscale cafe in Barney's.

HUTCHINSON

www.hutchinsonla.com

Must Have Item: Green Curry Fried Chicken

Best: Place for late night curry

→ Diners can enjoy Indonesian fare at this fusion steakhouse. Admire the decor with arts & crafts on the walls.



BO-BEAU KITCHEN + ROOF TAP

www.cohnrestaurants.com/bobeaukitchenrooftap

Must Have Item: Beet Burger

Best: Place to have a rooftop party

→ Imagine the comforts of dining at home without the mess to clean up afterwards. Throw in a couple waitstaff and a private chef, and it lands you at Bo-Beau Kitchen + Roof Tap. They say the way to a person's heart is through his or her stomach. Bo-Beau is the new neighborhood hangout, no matter what the occasion. Dine in for a romantic evening on the first floor of this two-story restaurant or get flighty with friends on their second-story, open-air beer garden. This traditional French bistro offers modern twists throughout to keep the concept contemporary. This little gem, located in Downtown Long Beach, is new to the LA scene and is kicking things up with fun menu items like beet burgers.

This traditional French bistro offers modern twists throughout to keep the concept contemporary.

Waiting...

→ Keep your eyes out for these restaurants, coming soon!

1. RAMEN CHAMP: Egslut owner Alvin Cailan brings Ramen Champ to Chinatown.

2. BIERBEISL IMBISS: Chef Bernhard Mairinger will feature traditional Austrian fare that he served at the original BierBeisl in Beverly Hills.

3. PLANT FOOD AND WINE: Chefs Mathew Kenney and Scott Winegard from M.A.K.E. are bringing a new vegan restaurant to Abbot Kinney Blvd.

4. SIDECAR DOUGHNUTS: Be on the lookout for Sidecar's second location that's set to open sometime in April in Santa Monica.

5. CASSIA: Zoe Nathan and Josh Loeb are developing a Southeast Asian Brasserie that will focus on house-made charcuterie and wood-grilled meats in Santa Monica.

EAT EXPERT

BOBBY NAVARRO

Tells Us What's Trending for 2015



www.100eats.com

→ Skip Yelp and go straight to the experts. Eat Expert Bobby Navarro is a long time food lover, a "fat kid with a dream" as he likes to put it, and never feels challenged by the question, "Where should we go to eat?" When 20-something-year-olds had a dream to run off to Vegas and only remember snippets of the trip to suffice as a job well done, Navarro was checking out restaurants all over the country. His dream was food. Since the inception of his blog 100eats, that dream has become a reality. Find out more about his tips on where to dine, what to order to size up a new place you're trying out and what's trending in the food scene for winter.

Q: If someone is from out of town, where is the first place you would recommend they get a bite to eat?

Bobby Navarro: If you are looking for something classically delicious that makes you feel like you stepped into someone's secret garden, The Little Door is my recommendation. But for the adventurous eater or food enthusiast, a trip to Ink is in order. The creativity, flavors, colors, and complexities at this spot spread through the cocktail and food menu and are always exciting to me, and especially my friends from out of town.

Q: What's trending in the food scene for winter?

BN: Noodles. Tacos. Tastings. I think ramen and Italian joints have picked up popularity through the end of 2014. Animal brought on their Monday/Tuesday night bar only ramen, and Ramen Week brought a lot of attention to this savory treat. Little Sister opening its second location in DTLA will surely keep the noodle trend alive in early 2015. In the same token, many Italian spots have raised eyebrows in LA in the past few months. The popularity of Love & Salt, Faith & Flower, Alimento, and Pistola are sure to keep the love of pasta alive in 2015.

Cont. on pg 37

SO FRESH AND SO CLEAN

WHERE TO FIND YOUR NEXT FRESH-FROM-THE-SEA FAVORITE BITE

→ Living along the coast has its perks; the beach is at our fingertips, and the weather is amazing. Furthermore, the plethora of fresh seafood fare is unbelievable. We searched the shore for a few of our favorite seafood spots. Along with the abundant array of seafood, we have fallen in love with our sushi. Our sushi restaurants pair swimmingly with our oceanside view. Whether you love sashimi, specialty sushi rolls or tartare, we have you covered.



DUKE'S MALIBU

www.dukesmalibu.com

Must Have Item: Roasted Basil & Black Garlic Fish
Best: Island vibe

→ Celebrating the legacy of Duke Paoa Kahanamoku, Duke's Malibu brings Hawaiian spirit to the California coast and has been a staple of the community for decades. While fresh seafood is their linchpin, their menu is filled with a variety of different grilled cuts, decorating the table with an array of dishes. Their fish selection is seasonal and interprets only the freshest fare. One of the stars of the menu is the Roasted Basil and Black Garlic, made with avocado, grapefruit and greens, ginger vinaigrette, jasmine rice and harissa.



RA SUSHI

www.rasushi.com

Must Have Item: Mango Martini

Best: Happy Hour

→ The happy hour here gives you something to smile about, besides the sushi. Order the Mango Martini to start your evening off right. Anything with albacore is my favorite. Get to know your chef so you can make special requests for a truly unique experience. Another bonus about this restaurant is the location. Watch the sunset during happy hour, eat as many rolls as you can and then enjoy a night of bar hopping. With locations all over the country, you know they must be doing something right.

In 2007 Ra Sushi sold its 1,000,000th Viva Las Vegas Roll.



SUGARFISH

www.sugarfishsushi.com

Must Have Item: Party Trust Me Menu

Best: Place to turn 21

→ Come celebrate your birthday at Sugarfish and order the Party Trust Me Menu. A set menu designed for parties up to 10, you can throw back another sake bomb and not worry about your order.



SEASALT FISH GRILL

www.seasaltfishgrill.com

Must Have Item: Barramundi

Best: Spot for a quickie

→ This is the place you stop in and grab a bite when you're looking for something quick, but don't want to compromise the quality. You could compare the cuisine to the food Grandma would make. It's not fussy; it's just plain good.

SUSHI GEN

www.sushigen-dtla.com

Must Have Item: Omakase

Best: Place to forget why you were on a diet

→ Scoot up to the long, wooden sushi bar at this 30-plus-year-old Little Tokyo staple and order away. Ask for the chef's choice and prepare to lose elbow room as the plates pile up.

PROVIDENCE

www.providencela.com

Must Have Item: Spiny

Lobster Ravioli

Best: Nationally recognized seafood

→ With the cozy and elegant Art-Deco style interior that has been recently given a facelift to stay updated with their seasonal menu, this is a multi-award winning restaurant that boasts serving only sustainable food

from both regional coasts and international waters. Remember, just because it's "sea" food, doesn't mean chew with your mouth open.

SHUNJI

www.shunji-ns.com

Must Have Item: Omakase

Best: Place to keep you guessing

→ With a constantly changing menu based on market availability and the personal whim of the chef, the food here can be referred to as undeniably delicious. But because of the chef's attention to vegetables, one might get through a whole meal without even seeing typical sushi staples. An unexpected rose in its shabby-chic shopping center, don't judge a book by its cover.



BLUE PLATE TACO

www.blueplatesantamonica.com

Must Have Item: Ceviche Mixto

Best: Patio dining with a view

→ With the sun shining and the smell of the beach within wafting distance, Blue Plate Taco's patio is the place to be for lunch. The refreshing Ceviche Mixto with lobster, shrimp, calamari, onion and pomegranate seeds are the perfect start to your mid-day dining excursion. Bring your vegetarian friend because you'll want to try the veggie tacos with roasted corn, chanterelles, leeks, kale, goat cheese and truffle oil. The tacos are so delicious; it's a good thing they bring out more than one at a time. All you need is a tasty cocktail to wet your whistle and your shades to cap a successful lunch date in Santa Monica.

Food Truck Fever

For a streetside experience, order your fare through the window of these food truck staples in Los Angeles. Follow the trucks on Twitter to find out where to get your next meal!



Louks Greek: @LouksGreek

Get your gyro here! A variety of authentic Greek and Mediterranean menu items roll through the streets in this food truck.

Takosher: @takosher

Try the brisket or latke tacos—they are amazing! This food truck offers kosher friendly fare for all.

Kogi BBQ: @kogibbq

Kimchi quesadillas and calamari tacos lay down the foundation for a menu that is already

famous both city and worldwide. Follow their Twitter feed to find out where they'll be at next!

Bollywood Bites: @BOLLYWOOD_BITES

This chef used to be a personal chef for Michael Jackson. Enjoy Indian food that's all fresh and all natural. Try the Chicken Tikka Masala.

Buttermilk: @ButtermilkTruck

Breakfast on the go doesn't have to be Micky D's. Raise those standards and enjoy pillow pancakes to brighten your morning.

For more options on the go, check out www.roaminghunger.com for a live map showing you exactly where your next meal is parked.

Q: What's trending in the drinking scene for winter?

BN: Un-vintage drink vessels.

For a long while, vintage glassware has been part of the iconic presentation of the craft cocktail culture of L.A. Now, I think finding unusual vessels for drink presentation will be an upcoming trend for the beginning of 2015 and beyond. Brilliantshine is crushing it with the Red Light Special served in a hollowed out industrial light bulb. Karen Grill is bottling drinks in-house at Sassafra in Hollywood.

Q: Where should people look for information on new restaurants?

BN: TheMinty.com is my favorite for discovering what and who is making things happen in the LA cocktail and food scene. She is articulate and hilarious. Even before coming to know her as a friend, I loved her knowledge of the industry.

Eater has been another go-to for a very long time. Even though they poo-pooed my 100eats journey, they are an undeniable force in the food industry, and I love the attention they bring to upcoming people and businesses. *Thanks, Eater!* ■

Clean Your Plate

→ Test your tummy with these gut-busting food challenges!

1.

Fat Sal's Deli's ridiculously stuffed 27-inch sandwich, THE BIG FAT FATTY.
www.fatsalsdeli.com

2.

Orochon Ramen's spiciest ramen in under 30 minutes, THE SP2 CHALLENGE.
www.orochonusa.com

3.

Hawkins House of Burgers' quadruple meat burger, THE HAWKINS SPECIAL BURGER.
www.hawkinsburgers.com

4.

Manuel's Original El Tepeyac Café's 5-lb. burrito, MANUEL'S SPECIAL.
www.manuelseltepeyac.com

5.

Sushi Delight's massive sushi roll, THE GODZILLA ROLL CHALLENGE.
www.sushi-delight.com



SEEING STARS

WHERE TO GET YOUR CELEBRITY FIX

➔ Check out these celebrity-owned restaurants.

INTERVIEW WITH

Rick Bayless, Owner, Red O Restaurant

Q: You started with PBS over two decades ago. What do you love about PBS and how have they helped shape your culinary career?

Rick Bayless: I like the educational aspect and that I am allowed to travel and not be in a studio. It's like I am still teaching classes but now it's on TV.

Q: What inspires you to create new restaurant concepts?

RB: I will say again, that the people I get to work with inspire me to want to do other things. Working with Keith at RED O Newport and Efen on Melrose has opened up my world to doing other things.

Q: What was it like to win "Top Chef Masters"?

RB: Amazing, exhausting, thrilling. I couldn't believe it.

Q: If you were to open a non-Mexican cuisine restaurant, which cuisine would you choose?

RB: I love Thai cuisine—it has a lot of spices that are fun to work with.

"I will say again, that the people I get to work with inspire me to want to do other things. Working with Keith at RED O Newport and Efen on Melrose has opened up my world to doing other things."

—RICK BAYLESS

INTERVIEWED BY:
CHRISTINE LYNN WILLIAMSON

RED O RESTAURANT

www.redorestaurant.com

Must Have Item: Spicy Margarita

Best: Place to lock in that relationship for life

➔ Rick Bayless has brought all of the spices from his PBS show, "Mexico," to the heart of LA, and lets his culinary creativity shine through with each ceviche he serves. Each dish invokes individuality with its twist on continental classics and served with plantain chips! Life is full of too many choices, so order one of the ceviches for some variety in your life. Each selection brought something new to the table, and whether it was sweet or spicy or in the textures, each one was perfection. Of the ones we tried, my favorite was the Tropical Tuna Ceviche with ahi tuna, papaya, mango, and citrus-avocado tomatillo. Try them all and see which one you like the best. And while you're at it, you have to try their Spicy Margarita!



NATIVE KNOWLEDGE:

Just an inside tip, it's OK to ask for more plantain chips, and you probably will.





"In my restaurant, Maude, we use one ingredient, and we cook it a dozen different ways. There are so many things you can eat using a pea, and there are so many varieties of the vegetable. I love that earthy graininess you get from it." —CHEF CURTIS STONE

MAUDE

www.mauderestaurant.com

Must Have Item: The food the way it comes

Best: Place to highlight one ingredient

→ Every month the menu changes, featuring a specific ingredient. This highlighted ingredient is elevated in each course, all the way to dessert. This is the place where you book a reservation, prepare to let your taste buds do the talking and let Chef Curtis Stone take good care of you.



RECIPE FROM CHEF CURTIS STONE

CHILLED GAZPACHO
Serves: 6

PREP TIME: 12 hours and 30 minutes

COOK TIME: 0 minutes

MAKE AHEAD: The soup can be made up to one day ahead, covered and refrigerated.

INGREDIENTS

- ▷ 2 pounds ripe tomatoes (*about 6; preferably homegrown*), roughly chopped
- ▷ 1 cup chicken stock
- ▷ 1 cup reduced-sodium 100% organic vegetable juice
- ▷ 1/3 cup red wine vinegar
- ▷ 1/2 cucumber, peeled, seeded and coarsely chopped
- ▷ 1/2 red bell pepper, seeded and coarsely chopped
- ▷ One 5-inch piece French baguette bread, crust removed
- ▷ 1 shallot, coarsely chopped
- ▷ 1 garlic clove, bruised
- ▷ 1/2 teaspoon ground coriander
- ▷ 1/2 teaspoon ground cumin
- ▷ Salt and freshly ground black pepper
- ▷ 1/2 cup finely diced peeled seeded cucumber
- ▷ 1/4 cup finely diced seeded red bell pepper
- ▷ 1/4 cup finely diced seeded yellow bell pepper
- ▷ 1/4 cup finely diced seeded tomato
- ▷ 6 teaspoons extra-virgin olive oil

METHOD

→ In a large bowl, combine the first 11 ingredients. Cover and refrigerate for 12 hours. Transfer the marinated ingredients to a food processor or blender and blitz until smooth. Refrigerate the soup until it is very cold. Season the soup to taste with salt and pepper. Ladle the chilled soup into chilled bowls and garnish with the finely diced cucumbers, bell peppers and tomatoes. Drizzle with extra-virgin olive oil and serve.



M.A.K.E.

www.matthewkenneycuisine.com

Must Have Item: Heirloom Tomato Lasagna

Best: Vegan raw food

→ An organic, living food restaurant, M.A.K.E. features state of the art plant-based cuisine executed by celebrity chef, author and health food enthusiast Matthew Kenney. Stop in for a fresh juice or kombucha along with a hand-crafted plate of delicious, living, raw food. Who doesn't like to try something different now and then? The menu changes seasonally, so you'll get to find a new favorite dish a few times a year.

"My main focus is that every item that goes onto the plate is prepared as perfectly as it can to relate to the others that will go on to the plate."

— CHEF SCOTT WINEGARD,
Director of Culinary Operations at M.A.K.E.

PUMP RESTAURANT

www.pumprestaurant.com

Must Have Item: Pump-Tini

Best: Place for day drinking

→ Pump is the newest restaurant in LA from "The Real Housewives of Beverly Hills," star Lisa Vanderpump, who also owns Sur and Villa Blanca with her husband, Ken Todd. The space at Pump is enchanting with the sun peeking through the 100-year-old vine trees and a cool breeze there to remind you of how amazing it is to live in California. In the bustling city of LA, it is possible to find time to slow down. It becomes possible at Pump.

AGO

www.agorestaurant.com

Must Have Item: Your favorite classic Italian dish

Best: Place to eat with celebrities

→ It seems only fitting that one of the greatest actors of all time, Robert De Niro, would be the man behind of one of the best Italian restaurants in Los Angeles as well. He seems like a guy who knows good Tuscany-style food when he sees it and his restaurant, Ago, proves this to be true. Located on Melrose Avenue in West Hollywood, Ago serves up classic Italian food that is delicious and timeless, just like its owner.

SPAGO

www.wolfgangpuck.com

Must Have Item: Marcho Farm's Veal Filet Mignon Tartare

Best: Place to burn some cash

→ You work hard for your money, now indulge a little. Taste what Wolfgang has to offer and see where the standards for cuisine are made. With each bite, you can almost hear Wolfgang's accent whispering in your ear. This is truly the art you can eat.

BESO

www.besohollywood.com

Must Have Item: Eva's Avocado Guacamole

Best: Dress to impress dinner date

→ Beso, which translates to kiss in Spanish, is owned by the beautiful and talented actress, Eva Longoria. It opened its doors on Hollywood Blvd in 2008, and has been serving its amazing Latin, Middle Eastern, and Mediterranean fusion cuisine to the great people of Los Angeles ever since. Celebrity chef, Todd English, and Eva herself have come up with a menu that is based on her love of cooking and family homemade recipes, including her famous guacamole which is a must have!

The Rules Are, There Aint No Rules

→ This New Year brings new laws for California and the culinary world. A law banning foie gras, which is a dish that is made from fattened duck or goose liver, has been officially lifted after only two and a half years. One of the leaders in this foodie movement is none other than Sean Chaney, owner and chef of Hot's Kitchen right here in Hermosa Beach. Chaney took a lot of heat from PETA and other animal rights groups for standing up for this dish, but believed that it was important to be able to serve whatever he wanted in his restaurant. For him, this ban being overturned is a huge victory that allows for freedom of choice and now his customers can enjoy the dish anytime they want and taste the passion behind every bite.

INTERVIEW WITH

Katsuji Tanabe, Owner/Chef, Mexikosher
www.mexikosher.com

Q: Tell us about your ethnic background being Japanese-Mexican.

Katsuji Tanabe: I was born and raised in Mexico City. Growing up, my house was a mix of flavors. My mom wasn't really a good cook, but we had a maid who was an amazing cook, and my dad, who is Japanese, always liked cooking. My family was full of foodies—even though they were not great cooks. We were always into very exotic and interesting types of food.

Q: When you first thought of the idea for Mexikosher, were you nervous that it wouldn't work out?

KT: Before Mexikosher, I ran two kosher restaurants, a fine dining French restaurant and another one that carried fish and dairy. The last two years there, I started testing the (Mexican) recipes at my job. At one point, my boss was like, "Stop with the Mexican food!" but the Mexican items were the best selling items even though it was a French restaurant. So I knew there was a niche for Mexican food that was kosher, and at the time there was no restaurant like that in LA.

"I consider myself a good chef that owns a fast casual place."

-CHEF KATSUJI TANABE

INTERVIEWED BY: CHRISTINE LYNN WILLIAMSON



All Aboard!

→ Stop in at Grand Central and try out some of these tasty eateries.



BELCAMPO MEAT COMPANY

www.belcampomeatco.com

→ "What unites everything we do is our singular commitment to provide you with delicious, organic, and humane meat you can feel good about buying and eating."



THE OYSTER GOURMET

www.theoystergourmet.com

→ If you want to have the best oysters in Los Angeles, made by the best in the game, then you need to head down to the Oyster Gourmet. Chef Christophe Hapillon is actually a diplomé Master Ecailler, which is a the term for a professional seafood specialist, and we can't think of a better person to have prepared this delicacy for you.

PHOTOS - KATSUJI TANABE & HUDSON HOUSE: Dhruvil Desai; BRIAN MALARKEY: Justin Swindle, THE OYSTER GOURMET: Claus Freyinger, HORSE THIEF BBQ, WEXLER'S DELI & DTLA: Jakob Layman



INTERVIEW WITH

Brian Malarkey, Chef/Partner, Herringbone West Hollywood
www.herringboneeats.com

Q: Describe Herringbone's style of food. What does the statement "Fish Meats Field" represent?

Brian Malarkey: It's eclectic American. We take a lot of classics and have fun with them, like the shrimp cocktail, and pair with a different kind of cocktail sauce; we serve our ceviche with the head on; we do an oscar and a lobster thermidor. The "Fish Meats Field" is really us having as much fun attempting to do as many surf and turf dishes as we can.

Q: What has been your proudest moment as a chef and restaurateur?

BM: There have been some huge highlights. We cooked the 2013 James Beard Foundation Book, Broadcast & Journalism Awards at Gotham Hall for 550 of the most influential people in the culinary world—out of the coatroom. That kind of takes every "Top Chef" challenge and makes it tame. We shipped 1,800 pounds of product for the event, and we essentially had to cook in hot boxes. It was operation no chance to succeed. But, one of my proudest moments ever was when my brothers and I recently stayed at the Mondrian. We'd had a lot of cocktails, so we were feeling good. We got back to the room at like 12:30am, and I said, "Oh my God—let's order room service—it's my food!" (laughs) And, we ordered the menu! That was a little touch of magic.

"When you do something you love, it's just fun. I throw a party every night. That's what I do. I provide people with a place to enjoy, eat, drink and form memories."

—BRIAN MALARKEY

INTERVIEWED BY: KRISTAL DOCTER



HUDSON HOUSE

www.hudsonhousebar.com

Must Have Item: Hudson Pretzel Burger
Best: Place to unwind after your 9-5

→ Hudson House is one of three restaurants owned by Chef Brooke Williamson and her husband, Nick Roberts. Williamson is a celebrity chef who competed and claimed the runner up position on the tough TV competition, "Top Chef." The show has certainly helped further Williamson's career and the amazing food and atmosphere at Hudson House is a clear reminder of her amazing talent. Stop by the hot spot in Redondo Beach to enjoy a cold micro-brew, a juicy pretzel burger and some friendly conversation from all the locals.



"I don't think anybody can really prepare for a show like that. You have no idea what they're going to throw at you—they surprise you with pretty much anything."

— CHEF BROOKE WILLIAMSON

GORDON RAMSAY AT THE LONDON WEST HOLLYWOOD

www.thelondonwesthollywood.com

Must Have item: Roasted Beef Wellington
Best: Place to splurge on your sweetheart

→ Gordon Ramsay is probably best known for his temper and tough love on TV's hit show, "Hell's Kitchen," but he's also the chef and restaurateur of some of the finest restaurants in the world. Los Angeles is lucky enough to have a Gordon Ramsay restaurant right at The London Hotel West Hollywood. This elegant restaurant serves up sophisticated, seasonal fare that complements the elegance of this timeless hotel.

INK.

www.mvink.com

Must Have Item: Really? Just one?

Best: Place to expand your culinary vocabulary

→ We can all thank celebrity chef Michael Voltaggio for bringing ink. to our culinary playground. The Lollipop Kale with crème fraîche, Pig Ears and Togarashi (Comes all together) is a delight for the table. Work your way down the menu and expand your mind like never before.

TAGINE

www.taginebeverlyhills.com

Must Have Item: Lamb Honey Sauce Tagine

Best: Place to feel the love in every bite

→ As if we need any more reasons to love Ryan Gosling, his restaurant, Tagine, is definitely one of them. The restaurant, located in Beverly Hills, serves up classic Moroccan cuisine, which is where its name comes from. Executive Chef Abdessamad Benameur had been hired as a caterer for Gosling, and after licking his plate clean, the two became close friends and decided to embark on this culinary journey together. Their idea was simple: create a place with great, warm and satisfying food in LA—and they've done just that and more.

LA MARKET

www.lalive.com/concierge/detail/la-market

Must Have Item: Junk Food Platter
Best: Place to entertain yourself & your taste buds

→ The LA Market is located on the lobby level of the JW Marriot in the L.A. Live entertainment district. The market is owned by celebrity chef Kerry Simon, who provides fresh, California cuisine using locally sourced ingredients. The restaurant has a large, open kitchen with a lively atmosphere that pairs well with its surroundings. It's the perfect place to meet up with some friends for a night out with some good food and maybe a concert or rowdy sports event.

Supper Clubs

→ We love the underground music scene, exclusive clubs in Vegas, and what's new. Supper clubs fit nicely into this category.

After you've been to every restaurant in this foodie guide, it's time to expand your horizons and check out these exclusive supper clubs.

1.

WOLVESMOUTH AT THE WOLVESDEN
www.wolvesmouth.com

2.

TRUFFL
www.truffl.com

3.

CHICKS WITH KNIVES
www.chickswithknives.com

5.

DINNER LAB
www.dinnerlab.com

HORSE THIEF BBQ

www.horsethiefbbq.com

→ Horse Thief BBQ is a straightforward, meat and potatoes kind of place where everything is made to perfection. Their menu is like taking a trip down south complete with a brisket sandwich plate and a jambalaya with flavors that you can't find anywhere else in LA.



WEXLER'S DELI

www.wexlersdeli.com

→ Down at Wexler's, they believe in tradition, craftsmanship and quality. These three factors go into all the food that they make with love and care at this old school Jewish deli, and you can taste the difference in every bite.



DTLA CHEESE

www.dtlacheese.com

→ A cheese lover's heaven awaits right in the Grand Central Market of LA with DTLA's full-service cheese station. Griddled cheese sandwiches, salads and cheese plates await, and if that wasn't enough, they also serve craft beers and wine to complete this decadent day out.



HANDHELDS

NO UTENSILS REQUIRED

➔ *Keep it moving! LA is full of busy bodies, and sometimes a handheld meal that's enjoyed in the car is the only moment of peace you may have for the day—so make it count. Once you fall in love with these places, you'll be taking time to enjoy a meal in its rightful place—the relaxing dining spaces that these restaurants have to offer.*

PITFIRE PIZZA

www.pitfirepizza.com

Must Have Item: Bread Sticks (off menu item)

Best: Place to turn into a dough boy

➔ Let's just say this isn't your average pizza joint. This is the kind of place where you can come in any day of the week with your family and have a casual dining experience, but with elevated food. You order at the counter and then a server brings your food to your table, but the service doesn't stop there. This style eliminates the typical process of the waiting game when it's time to go, and you're ready to pay for your check. Come with a group of friends. This way you can eat till your pants burst off of you. The meatballs are amazing, and I love the Hand Chopped Salad for a midday pick me up—obviously the pizza is also a must. Owner, Paul Hibler, takes pride in serving the community through the dining experiences that he offers, and it shows in the food. Save room for dessert, you'll thank you me later.



JOAN'S ON THIRD

www.joansonthird.com

Must Have Item: Short Rib Sandwich

Best: Place to escape the office

➔ Joan's take on a classic short rib sandwich is a symphony of simple, high-quality ingredients done right in a uniform combination of savory beef and sweet onions. Held together by a rich crust of country white bread, the short rib that's sourced from Niman Ranch is tender and delicate, and is topped with a hearty slab of jack-cheddar and a few sprigs of fresh arugula.



THE STRAND HOUSE

www.thestrandhousemb.com

Must Have Item: Prime Dry Aged Burger | Best: Place to catch the sunset

➔ With a breathtaking view of the Pacific Ocean, the location alone will have you hooked. The Strand House features, as they call it, a "Modern Heirloom" cuisine, where they handpick the local and seasonal produce to apply exciting interpretations on their modern cuisine. Chef Neal Fraser enjoys creating complex flavors for every dish, making each bite an unforgettable experience. Complete with Gruyere, tomato, lettuce, house-made pickle aioli and a pretzel roll, the Prime Dry Aged Burger is so good you'll have trouble freeing your hands between bites. Executive Chef Greg Hozinsky suggests pairing the burger with a glass of King Harbor Saison for a refreshing crispness that highlights the saltiness of the pretzel bun.



"The thing about Pitfire is it starts with our dough and how we make it. I don't know of any other restaurant that is doing it at this level."

—PAUL HIBLER,
Owner of Pitfire Pizza





KAZUNORI: THE ORIGINAL HAND ROLL BAR

www.kazunorisushi.com

Must Have Item: Daily Hand Roll

Best: Place to play with your food

→ Tom Nozawa is an icon in the LA sushi scene and patriarch to the Sugarfish family with eight restaurants and more to come. The menu is fairly simple, with the freshest of fish, a selection of eight rolls, and two types of sashimi. The ponzu sauce served on the halibut is also made in-house and is a show stopper. The sauce is made with yuzu citrus, bell pepper sauce, soy sauce, lemon juice and rice vinegar. The seaweed is harvested in Japan offering a splendid crunch, which offsets the warm, signature sticky rice and fresh fish inside. The hand rolls offer a playful treat for the mouth. To maintain a balance of texture and taste, the rolls are only served one at a time. It's an unspoken rule, so do play along.



CARVERY KITCHEN

www.carverykitchen.com

Must Have Item: Pastrami Dip

Best: Place to go to impress the office mates on lunch hour

→ Come here to get your carnivore fix. Enjoy slow roasted meats on toasty, fresh baked bread. The bread is your friend, embrace it. Soak up all those drippings from the flavor packed meats. Take your lunch break early because the pastrami is the hot ticket, and once it runs out for the day, it's out!

FRITZI DOG

www.fritzidog.com

Must Have Item: Spiced Pork Hot Dog

Best: Place to get diggity

→ Pick a dog, choose a bun and add endless toppings. They also have 11 different comfort-style side dishes. One standout is the Brussels Tots. The sprouts are halved, deep fried for a dash of crunchiness, and tossed with spicy gremolata. Gremolata is a traditional Italian condiment, consisting of garlic, lemon, and

parsley, and this one has a little added kick.

PIZZERIA MOZZA

www.pizzeriamozza.com

Must Have Item: Fried Squash Blossom Pizza

Best: Place to impress your date

→ Make a reservation and impress your date with this impeccable service. The Bone Marrow al Forno will make you think you died and went to heaven. True story. There is some serious creativity going on with the pizzas on the menu,

like the Fried Squash Blossom Pizza with tomato and burrata or the Long Cooked Broccoli, Caciocavallo & Chiles Pizza.

SUPERBA FOOD AND BREAD

www.superbafoodandbread.com

Must Have Item: Cauliflower Parm Sub

Best: Place to get your carb fix

→ Superba Food and Bread is one of the best places to scarf down a sandwich. Everything that they do here is done with creativity and made with love, which you can taste in every bite. They believe "the good things in life ought to be shared, and that great food should be available to all who seek it." This simple concept has gotten this Venice hot spot a lot of recognition, with locals flocking for their delicious food creations that they can't wait to share.

PLAN CHECK KITCHEN + BAR

www.plancheck.com

Must Have Item: PCB (Plan Check Burger)

Best: Place to eat before picture day without dripping on your outfit

→ American comfort food is easily found in the multiple locations of Plan Check. Specializing in burgers, and renowned for their "ketchup leather," which is basically dehydrated ketchup that looks like a Fruit Roll-Up, the former Umami Burger chef, Ernesto Uchimura, made this place a

hit with the drip-less burger topper. If a burger isn't your groove, try one of their small plates, such as the Stuffed Mushrooms, Sweet Potato Waffle, or just go straight for the alcohol—their menu boasts signature cocktails, as well as an impressive premium whiskey and craft beer selection.

FRESH BROTHERS

www.freshbrothers.com

Must Have Item: Da Works Pizza

Best: Place to call when you're throwing a party and need more food

→ This pizza is so good it would be a crime not to let everyone enjoy it. That's why they have a gluten-free menu as well! The large gluten-free menu offers several options to accommodate more than just dietary concerns. My favorite is Da Works that's piled high with fresh veggies and a medley of delicious meats. They even have gluten-free buffalo wings!

FATHER'S OFFICE

www.fathersoffice.com

Must Have Item: The Office Burger

Best: Place to hang with pops

→ You'd think they were showing off, but no. They are just naturally good at what they do. We're not the only ones who feel this way— Esquire named this piece of meat one of the best burgers in the world. Order a frosty beer with your burger to pair for the perfect father-son afternoon.

LEMONADE

www.lemonadela.com

Must Have Item: Lemonade, duh!

Best: Place to quench your thirst

→ The Watermelon Rosemary and Cucumber Mint lemonades are just what you need to quench that thirst of yours. These lemonades are perfect drinks to take with you to your next meeting. Lemonade is a fast-casual cafeteria setting for locals and visitors alike. Enjoy grain salads and roasted veggies for lunch. Save room for dessert, because you have to try the tiny Red Velvet Cupcakes or go big and get the giant Oatmeal Raisin cookie.

How to Cure Food Coma



→ Underberg is a digestif bitter that consists of aromatic herbs from 43 countries. Don't ask what's in it, just drink up and you'll thank me later. I once went on a burger adventure and consumed over 60 burgers in two counties. I nearly exploded, but thanks to Underberg I was able to sleep at night.



How to Tip at a Restaurant

→ As a person who comes from the industry, it is standard to tip **20 percent** of the total bill. There are so many hands that go into making the most amazing dining experience for you, and more than just the server receives the tip.



BARTON G.

www.bartongtherestaurantla.com

Must have Item: Lobster Pop-Tarts (served directly out of the toaster atop your table!)

Best: Place to amuse all of the five senses

→ The infamous, internationally recognized concept designer, restaurateur, and culinary visionary Barton G. Weiss took his playful South Beach restaurant and set up camp here in Santa Monica, with Barton G. The epitome of “fine dining mixed with fun dining,” this place fulfills every sense—from enticing fragrances, extraordinary food, and over the top presentations of all of their items. Whether it’s the New York steak served with a 4-foot fork, or a heap of cotton candy served atop Marie Antoinette’s head, the eyes and stomach won’t be left hungry. Everything is thoughtfully crafted, down to the velvet accents placed beneath tables to make sure even the acoustics within the restaurant are enjoyable.

SUNNIN LEBANESE CAFE

www.sunnin.com

Must Have Item: Beef Kefta Kebab

Best: Place to feel exotic

→ This restaurant grew out of humble beginnings in a small hole-in-the-wall on Westwood Boulevard. It is now proudly in a 2,500-square foot space serving Lebanese and Mediterranean fare of chicken, lamb and beef that is sensational. Somehow the yogurt salad with fresh yogurt and cucumber slices mixed with garlic and dry mint always calms the spices. Beef Kefta Kebab is finely ground beef with chopped onions and parsley, seasoned with a blend of spices, grilled on a skewer served with hommos, rice, Lebanese salad and pita bread.

FOR THOSE FEELING ADVENTUROUS

STEP OUTSIDE THE BOX AND TRY THESE UNUSUAL DINING OPTIONS

→ *Restaurants are taking over the scene of where it’s cool to be seen. Bars and nightclubs don’t always cater to catching up with friends or making new ones, especially when the volume of the venue is at max. Enjoy good company at one of these more intimate hangouts. Indulge in out of the box food that’s as whimsical as those fairy tales you read as a kid.*

“Barton G. LA pushes the boundary of what is possible, bringing unseen artistry to every aspect.”



PHOTOS - BARTON G.: Jesus Banuelos(interior) & Barton G. LA(Cuisine), THE ROOST AT LA FARM: Courtesy of The Roost at La Farm, PETTY CASH: © Ryan Tanaka, TART: Eddie Sanchez



THE ROOST AT LA FARM

www.theroostatlafarm.com

Must Have Item: 7 Course Tasting Menu with Wine Pairing

Best: Place to impress your date with wine, and act like you picked it

→ LA Farm, which has always been a hotspot for influential big leagues in every industry, was recently revamped with a new chef and management at the helm. Chef John Keenan of The Roost at LA Farm has an impressive resume, citing residency at places such as Craft and Soho House. This East Coast native brings his take on rustic seasonal American to Santa Monica, with the help of new General Manager Anthony Trincanello. With over 20 years in the serving industry, at places including Cache and The Penthouse at The Huntley Hotel, as well as a Level 3 Sommelier certification under his belt, you can be sure you want this duo to spoil you at their establishment.

"It feels like a family business. We have all worked together before. I think our personalities find a way of making it into the food and the atmosphere here, and we love our regulars!" —CONTROLLER LAURA ORNELAS



PETTY CASH

www.pettycashtaqueria.com

Must Have Item: Pig Ear Nachos

Best: Place to get to know other parts of the animal

→ It's not every day you order pig ear nachos with an egg on top, so embrace it in this Tijuana meets East LA in the 1980s design concept—putting diners in the mindset of a classic Mexican taqueria with a modern Los Angeles vibe.

POT

www.eatatpot.com

Must Have Item: Boot

Knocker Pot

Best: Late '80s/early '90s flashback

→ Inside the Line Hotel in Koreatown, you don't have to expect only Korean fare. The restaurant boasts a cultural

menu, along with innuendo-laden names, such as Poke Me (yellowfin tuna poke) and Kush Salad. I mean the place is called Pot, what did you expect?

LUCQUES

www.lucques.com

Must Have Item: Niman Ranch

Hanger Steak with wild mushroom gratin, roasted

shallots and marrow butter

Best: Californian cuisine

→ The classy, ivy-covered, brick-walled space leaves you sighing relief that there are still places for a classy individual to escape to in LA. The fireplace and comfy couches make you feel like you are dining at a friend's, and the menu hits somewhere in between trendy and easy to manage.

CHENGDU TASTE

Must Have Item: Toothpick

Lamb

Best: Place to kick up the heat

→ At dinner time, servers carry platters of "Lion Fish" (intricately sliced and deep-fried whole fish). This is an off the menu special for those who are "in the know." The hot, spicy, deep fried shrimp is served with sizzling rice, sliced green onions and chilies. This Szechuan restaurant is over the top with flavor. The Toothpick Lamb offers an amazing array of spices and is served in a large tray with bite-size pieces of lamb skewered with toothpicks for easy pickings.

TSUJITA

www.tsujita-la.com

Must Have Item: Tsukemen

Best: Place to drink your food

→ Tsujita takes Tsukemen to the next level, developing flavors for

a minimum of 60 hours. When the weather begins to chill, this is the perfect place to stop in and warm your bones.

ANIMAL

www.animalrestaurant.com

Must Have Item: Fried

Rabbit Legs

Best: Place to let the inner beast come out

→ Owned by celeb chefs Vinny Dotolo and John Shook, this adventurous concept caters to the diehard carnivore. It's a toss up of which one we like better, the fried rabbit or the pig ear. Get adventurous and order both!

LOCK & KEY

www.lockandkey.la

Must Have Item: Barrel

Aged Cocktail

Best: Place to take your

Tinder date

→ This hidden speakeasy is the perfect place to enjoy a little mystery. Like, where's the front door? Impress your date and dress accordingly.

CHARO'S PERUVIAN CUISINE

www.charosperucuisine.com

Must Have Item: Col Saltado

Best: Cheapest way to get

to Peru

→ There is a heavenly green sauce that they have at the table, made with cilantro, celery, and

garlic. It can be added to any dish. The Col Saltado includes your choice of chicken or beef, sauteed with a delicious selection of chopped cabbage, tomatoes, onions, and cilantro and served with rice.

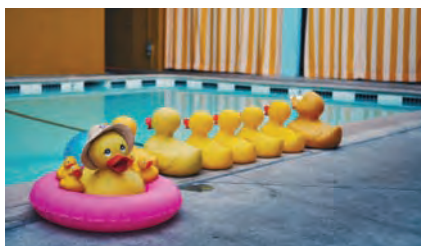
WEST RESTAURANT

www.westrestaurantla.com

Must Have Item: Chef's tasting menu with wine pairing

Best: Happy hour with a view

→ Sourcing local and seasonal product, the West Restaurant sits above the 17th floor in the Hotel Angeleno, with views of Downtown Los Angeles to the Santa Monica skyline. Stop in for daily happy hour from 4-7pm with exceptional deals on food and drink. If you are looking for a romantic date night with the perfect view of the city lights, try the chef's tasting menu paired with wines, which they acquire from local, boutique wineries.



TART

www.tartrestaurant.com

Must Have Item: Punch Bowl

Best: Place to jump in

→ Located in the boutique Farmer's Daughter Hotel, Tart is conveniently located directly across the street from The Original Farmers Market at The Grove. Homey and kitschy, this country-chic restaurant aims to make you fat, drunk, and happy. Known for the Punch Bowls, which are southern style cocktails served in a giant bowl meant to share, you'll surely be coming back for brunch every Sunday. Feeling adventurous? If you jump into the pool at the hotel, you'll get half-off your meal!

Take Your Market Shopping Outdoors

Original Farmers Market at The Grove, www.farmersmarketla.com

→ Since 1934, The Original Farmers Market at The Grove in Los Angeles has been a popular destination among locals seeking regional produce and goods. History can be found scattered throughout this 3rd & Fairfax location in the two-wheeled wooden shopping carts, self-serve gas station, and their landmark 1941 clock tower. The majority of the vendors you find are unique to LA, which retains the authentic allure that you are getting one-of-a-kind goodies. With over 70 stalls, including neighborhood favorites of every genre, try Farm Boy Produce for groceries, Deano's Gourmet Pizza for a snack and Magic Nut and Candy Company for a treat.

Swanky Hangouts

1.

THE NICE GUY

www.theniceguyla.com

2.

MAR'SEL AT TERRANEA RESORT

www.terranea.com

3.

THE ROCKEFELLER

www.eatrockefeller.com

4.

XEN LOUNGE

www.xenlounge.com

5.

COMMISSARY @ THE LINE HOTEL

www.thelinehotel.com

GET YOUR PASSPORT READY

...FOR CUISINE AROUND THE WORLD

Take a tour around the world. One day we want Cuban food and the next it might be Mediterranean or a taste of India. Lucky for us, we have all of these available right here in our backyard.



NIGHT + MARKET SONG

www.nightmarketsong.com

Must Have Item: Nam Khao Tod
Best: Place to sweat it out—so spicy!

→ After just opening their second location, Night + Market Song keeps a Thai ambiance that is traditional both in the decor as well as the cuisine. Intense flavors have kept the establishment a favorite among people with a deep, innate love for spicy food. The Nam Khao Tod combines crispy rice salad with sour pork, raw ginger, onion, peanuts, cilantro and chile into the local heat fanatic.



PHOTOS - NIGHT + MARKET SONG: Laure Joliet, TATSU & DAPHNE'S GREEK CAFE: Amanda Proudft, FIG & OLIVE: Courtesy of FIG & OLIVE



TATSU

www.tatsuramen.com

Must Have Item: Bold Ramen
Best: Place to make a pasta face

→ Ramen noodles now have heart. Tatsu is taking their noodles to new heights and new locations, with the company's second storefront, now open in West L.A. The most mouth-watering item? The Bold Ramen. Don't be shy, as this dish spices things up with 11 bold ingredients in just the broth. Green onion, a soft full-size boiled egg, and distinguished spices galore make your chopsticks wrap around perfectly cooked noodles. Special soy sauce is flown in weekly from Japan, adding an extra zing to each customizable dish.



MACCHERONI REPUBLIC

Must Have Item: Rigatoni Pom'Amore
Best: Hole-in-the-wall Italian joint

→ The Rigatoni Pom'Amore is amazing. The creaminess of the tomato sauce emerges from the combination of mascarpone and parmesan cheeses. Brilliant! The rustic Italian pasta dishes are all made in-house with organic flour. The sauces are dripping with authenticity and flavor. One of the most popular dishes is the Bianchi and Neri (black and white thin vermicelli pasta, with shrimp, mushroom, and roasted pancetta in a creamy bisque sauce). Oh my!



FIG & OLIVE

www.figandolive.com

Must Have Item: Manchego, Fig & Marcona Almond Crostini
Best: Place to stay skinny while still indulging

→ Featuring French Riviera inspired cuisine, you won't feel bad about digging in at Fig & Olive. All dishes are sans butter or cream; the key ingredient is olive oil. Order the Crostini appetizer, mixing and matching from a wide and varied list of gourmet ingredients.

THE VERANDA RESTAURANT

www.georgianhotel.com

Must Have Item: French Toast Souffle
Best: Mediterranean fusion tapas

→ Located on the front veranda of The Georgian Hotel in Santa Monica, The Veranda Restaurant is open for breakfast, lunch, and dinner, featuring a worldly cuisine from coastal Californian to Mediterranean infusion. Try one of their Art Deco martinis while lounging in this beachfront restaurant and select tapas to share with friends.

"Start earning points for the purchases you make at Daphne's by joining the Pita Points Rewards Club."



DAPHNE'S GREEK CAFE

www.daphnesgreekcafe.com

Must Have Item: Cali-Greek Bowl
Best: California Greek fusion

→ Amazing gyros, falafels, and crispy shrimp! Choose any one of these and put in your Cali-Greek Bowl. Experience a bowl with a unique flavor profile. This is the perfect meal for someone who might not always eat stuffed grape leaves. I love fusion cuisine, and the Cali-Greek Bowl offers just that. The combination of traditional Mediterranean mixed with coastal California inspiration makes this cuisine inviting for anyone. Daphne's also has a cool radio station app that you can download and listen to as you ride your bike over for a perfectly balanced lunch. For the stuffed grape leaf lover, don't worry, they have you covered as well.



FIND YOUR LOCAL FARMERS MARKET

→ Liven up your grocery shopping and head to a local farmers market for fresh fare, live music, free samples and plenty of people watching. Try a different market every day!

1.

SANTA MONICA FARMERS MARKET:
Saturdays, 8:30am to 1pm

2.

AUTRY CERTIFIED FARMERS MARKET:
Saturdays, 8am to 1pm

3.

BEVERLY GLEN CENTER FARMERS MARKET:
Saturdays, 8am to 2pm

4.

MARINA PACIFICA FARMERS MARKET:
Sundays, 9am to 2pm

5.

SILVER LAKE CERTIFIED FARMERS MARKET:
Saturdays, 8am to 1pm

6.

BEVERLY HILLS CERTIFIED FARMERS MARKET:
Sundays, 9am to 1pm

7.

CULVER CITY FARMERS MARKET:
Tuesdays, 3:00pm to 7:00pm

International Markets in Los Angeles

1. **Galleria Market | www.galleriamarket.com**
Located in Koreatown, come here to fill your Asian cuisine fix. Kimchi me please!

2. **Mario's Italian Deli & Market | www.mariosglendale.com**
Olive oils, Italian pastries, cheeses, savory sausages and vino galore! Come to this quaint deli and market in Glendale for your Italian fill.

3. **Farm Fresh**
In the mood for Indian? Head to Farm Fresh in Artesia for an array of spices, curry pastes and more.

*“LA County Museum of Art’s in-house restaurant, **Ray’s and Stark Bar**, lends its hand to the food scene with dishes that are beautiful, both sensually and esthetically.”*



RAY’S AND STARK BAR

www.raysandstarkbar.com

Must Have Item: Bucatini

Best: Alternative city scene

→ Take in the view. No, not of the beach or the cityscape, but rather of the sensational architecture of the Resnick Exhibition Pavilion while you dine. It should come as no surprise that LA County Museum of Art’s in-house restaurant lends its hand to the food scene with dishes that are beautiful, both sensually and esthetically. Ray’s and Stark Bar blends Mediterranean and Mexo-Pacific flavors with its Bucatini: a bed of squid ink pasta, cherry tomatoes, mint, opal basil, Calabrian chili, calamari, colatura, and bottarga. The pasta makes for a luxurious texture and sets the perfect base for the briny component of the dish.

KATANA

www.innovativedining.com/restaurants/katana

Must Have Item: 40 Day Dry Aged New York Steak

Best: Place to have an indoor campfire

→ Ever try robata? Enjoy a traditional style of comfort food featuring cuisine that comes from cooking over an open flame using special Japanese charcoal from the seaside village of Wakayama.

UNION

www.unionpasadena.com

Must Have Item: Squid Ink Garganelli

Best: Hidden gem

→ With many of Chef Bruce Kalman’s dishes served on slabs of wood, it’s impossible not to end up sharing bites among the table. In Old Town Pasadena, you’ll be relieved to find this Italian gastropub among the refurbished old buildings, so much so that you’ll want to stay for the Olive Oil Cake after indulging in the Squid Ink Garganelli.



PHOTOS: RAY'S AND STARK BAR: Corey Critser; BUCATO: Matt Doheny; THE CHESTNUT CLUB: Nancy Villere, EL CHOLO: Karl Garrison; SCARPETTA & DOMENICO'S RESTAURANT: Amanda Proudft



"We wanted to present an eating house, where everything is hand crafted, and everything has a thinking process behind it. Hot steel, wood fire, good cooks, good water, good wine, good ingredients, good soil and that's it." —CHEF EVAN FUNKE

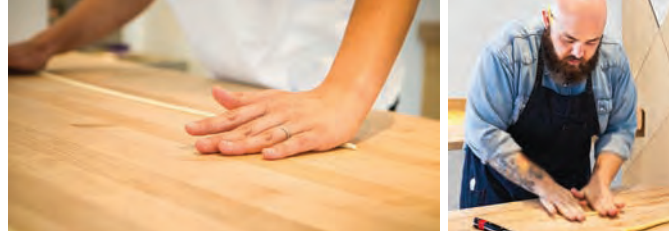
BUCATO

www.bucato.la

Must Have Item: Strascinati (hen ragu, heirloom spinach, pecorino toscano)

Best: Place for a pasta purist to get their fix

→ With a menu that changes daily, you can forget finding your staple spaghetti dish here. Owner and Executive Chef Evan Funke takes Italian cuisine back to the basics at this Culver City eatery, which is currently the only restaurant in Los Angeles to make their pasta 100 percent by hand. Make sure to check out Funke's fabulous 20-foot butcher knife outline of California while you're there—the various knives represent the local farmers and growers that provide Bucato with their produce and proteins.



THE CHESTNUT CLUB

www.thechestnutclubsm.com

Must Have Item: El Camino Cocktail

Best: Place to cure a hangover

→ Enjoy classically inspired cocktails and a top notch selection of whiskeys. With over 400 spirits to choose from, you can rest easily into that inviting booth knowing that you are in good hands. The location is easy to spot being located right on the corner, and they have parking!



DOMENICO'S RESTAURANT

www.domenicosrestaurant.com

Must Have Item: Domenico's Special

Best: Place to let your family tree come to life

→ Having been open since 1954, this staple Italian restaurant takes the title for the oldest restaurant in Long Beach. If you grew up in this neighborhood, then chances are all of your relatives have been here. Your great grandmother most likely met her sweetheart here in high school after a game. The pizza is unique and unlike anything you've tried. The pizza is thin crust, the cheese is flipped with the sauce and the toppings are endless. Order the ground pepperoni if you know what's good for you.

REPUBLIQUE

www.republiquela.com

Must Have Item: Cook's Ranch Pig's Head

Best: Place to pretend you're in Europe

→ With this lively and open atmosphere of the bright, naturally lit European style courtyard dining area, you will quickly be whisked out of LA into a romantic land far, far away. A small-plate joint taken to an entirely new level; Republique is the place to take a date you want to impress.

PETIT TROIS

www.petittrois.com

Must Have Item: Escargot

Best: French comfort food

→ What would seem like any typical, typecasted fancy French restaurant is an alternative to your conventional bourgeois, uppity establishment. Petit Trois brings French comfort food to Highland Avenue with a menu that is heartily admired by customers. The Escargot is a favorite among all newcomers, with what can only be described as luxurious.

THE LITTLE DOOR

www.thelittledoormap.com

Must Have Item: Couscous "Royale"

Best: Place to get out of the dog house

→ Need to sweeten up your significant other? This French fare gem is an adorably romantic restaurant. Offering a dimly lit dining area, The Little Door serves exquisitely prepared dishes like the Couscous "Royale," made with lamb stew, lamb chops, chicken, and merguez sausage.



SCARPETTA

www.montagehotels.com/beverlyhills/dining

Must Have Item: Raw Yellowtail

Best: Rustic Italian menu

→ Nestled inside the aristocratically elegant Montage Hotel in Beverly Hills is Scarpetta. Executive Chef Freddy Vargas has conceptualized a magical tasting Raw Yellowtail dish, which is simply delectable. Your must have item is Chef Freddy's Raw Yellowtail featuring olio di zenzero and pickled red onion. The beautifully decadent dish arrives hand-carved to your table on masterful dishware. This fresh, wild caught tuna is a buttery texture and melts like warm caramel in your mouth.



EL CHOLO

www.elcholo.com

Must Have Item: Sonora Style Enchilada

Best: Place to learn about LA history

→ Each food item marks the year in which it was brought onto the menu. Added in 1923, the Sonora Style Enchilada was the first enchilada ever served. Your mom will love the rich history and the date specific menu might inspire a few stories from her. I can hear her now, "Back in my day..." El Cholo brings a sweet reminder that the tradition is deeply rooted within good food.

Culture Collision

→ Welcome to the urban melting pot that is Los Angeles. Hosting the highest amount of Mexicans outside of Mexico, Koreans outside of Korea, and Samoans outside of Samoa, the ethnic diversity of this great city offers sensationally unique food options. Please your palate with something new every day of the week and scour the city for a diverse enclave hosting a food you've never tried, or have been craving since your last trip abroad. Try areas like Chinatown, Koreatown and Little Tokyo.

ITALIAN FOOD FUN FACTS:

1.

→ National "Eat Italian Food" Day is February 13th

2.

→ **51 Pounds:** The average person in Italy eats more than this amount of pasta per year.

3.

→ **15-1/2 Pounds:** The amount of pasta an average person in North America eats every year.

4.

→ **Neapolitan Ice Cream:** This term surfaced in the late 19th century in the United States. It refers to the three-layered ice cream cakes of Tortoni, a Neapolitan.

5.

→ **1700s:** Not until this time period did tomato sauce become incorporated with spaghetti in Italian kitchens.

6.

→ There are more than 600 pasta shapes made worldwide!

7.

→ October is National Pasta Month.

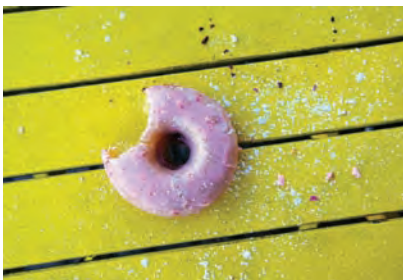
8.

→ **1848:** This is the year the first American pasta factory was opened in Brooklyn, New York.

WHERE TO GET THOSE FINGERS STICKY

PRESENTING SWEET TREATS FOR YOUR SWEET TOOTH

→ Your sweet tooth is looking for something tasty, and a pack of Rolos won't cut it. Check out one of these sweet spots for the perfect fix.



FONUTS

www.fonuts.com

Must Have Item: Strawberry Buttermilk Fonut

Best: Place to let gluttony take over

→ Unlike your typical donut shop, this little corner bakery offers an array of "fonuts" that are steamed or baked, and never fried, making it the perfect shameless pleasure. The highlight of their menu is the Strawberry Buttermilk, made with a light and fluffy dough, fresh strawberries, and topped with a creamy frosting that gently dissolves with every bite, leaving just enough room for one, or two, or three more.



MODEL: BLAIR FRILEY



When Christian and Laura moved here, it was to try out the American Dream. They wanted to embrace the new and exciting culture and live in a place that quickly felt like home.

Nice Cream coming soon to Playa Vista!

NICE CREAM

www.ilovenicecream.com

Must Have Item: Berry Infused Gelato

Best: Way to stay skinny while still caving into your sweet tooth

→ Organic gelato made fresh daily with organic ingredients allows that sweet tooth of yours to get its fix while not adding extra LBs to that waistline.

SPRINKLES CUPCAKES

www.sprinkles.com

Must Have Item: Maple Bacon Cupcakes

Best: Place to reward yourself for going to the gym all week

→ This was the first cupcake shop in the world! The cupcakes are still just as good as day one. Sprinkles has even managed to one-up themselves by expanding to ice cream. I dare you to put your cupcake in a milk shake. Just say goodbye to that diet while you're ahead.

SALT & STRAW

www.saltandstraw.com

Must Have Item: Toasted Coconut with Candied Macadamia Nuts

Best: Treat for window shopping

→ You can tell the creative juices are churning with the different flavors this shop comes up with. If you love frozen desserts as much as we do, be sure to stop in here and taste their crafty collection.

LADY M CAKE BOUTIQUE

www.ladym.com/los-angeles

Must Have Item: Green Tea Mille Crepe

Best: Gift for your Valentine

→ There is a line around the block no matter what time of day it is, so bring a sweater to stay warm in line. Once you get your paws on these pastries, you might end up in line again for round two.

SWEET ROSE CREAMERY

www.sweetrosecreamery.com

Must Have Item: Classic Ice Cream Sandwich

Best: Place to get a brain freeze

→ Enjoy small-batch homemade ice cream made by unpretentious foodies. With 12 or more flavors featured daily, it will be hard to choose just one. And let's be real; it doesn't matter what temperature it is outside, it's always a good time for ice cream.



MAGNOLIA BAKERY

www.magnoliabakery.com

Must Have Item: Their famous Banana Pudding or a Peanut Butter & Jelly Cupcake

Best: Place to treat yourself

→ This quintessential corner bakery offers a nirvanic banana pudding—an elating combination of vanilla, sweet caramel, and vanilla wafers that soften with the heavy cream. Also try the Peanut Butter & Jelly Cupcake, which features a peanut butter cake with a jelly filling and peanut butter buttercream. ■



COOL Ice Cream Facts

→ It takes 12 lbs. of milk to make just one gallon of ice cream.

→ It takes an average of 50 licks to polish off a single-scoop ice cream cone.

→ The biggest ice cream sundae in history was made in Edmonton, Alberta, Canada, in 1988, and weighed in at over 24 tons.

→ California produces the most ice cream in the U.S.

→ Ice cream became available to the general population in France in 1660.

→ There is actually an ice cream diet designed for weight loss.

→ Most ice cream companies are family owned businesses which have operated for more than 50 years.

→ Ice cream was once known as cream ice.

→ The ice cream sundae was invented in 1874.

→ Americans are the number one consumers of ice cream in the world, where an average person eats 48 pints of ice cream a year.

→ Ronald Reagan declared July as 'Ice Cream Month,' and the 3rd Sunday of the month as 'Ice Cream Day.'

→ The major ingredient in an ice cream? Air.

→ The most popular flavor is vanilla.

→ The most popular ice cream topping is chocolate syrup.



A Gal Who Knows Her Sweets

→ Sprinkles is owned by pastry chef, Candace Nelson, who not only founded this groundbreaking cupcake empire, but is also now a judge on the Food Network show, "Cupcake Wars." She uses her expertise and sweet tooth to help choose the best of the best on this competitive, captivating show.