

A hand holding a glass of citrus and herb cocktail over a table of food. The background shows a variety of dishes including avocado, grilled bread, and a drink with a cherry and lime.

where

LOS ANGELES

TRAVELER

SUMMER
2021

IMMERSIVE
VAN GOGH

NANCY
SILVERTON'S
THE BARISH

UNIVERSAL
STUDIOS
UNLEASHED!

20/21 Vision

NEW RESTAURANTS THAT
SURVIVED AND FLOURISHED



WHERE
NOW

SUMMER
DINING

Checking In

Chef, author and James Beard Foundation Award-winner Nancy Silverton unveils Italian steakhouse The Barish at the historic Hollywood Roosevelt, her first new restaurant in eight years. The room has floor-to-ceiling windows, mirrored columns, banquettes and Tuscan plate ware. The menu offers wood-fire-grilled beef dry-aged in house, wood-fire-baked pastas and the Cal-Ital dishes for which Silverton is known, such as grilled abalone mushrooms with porcini butter. The restaurant's name, heirlooms and sepia photographs honor her heritage: The Barishes were Jewish immigrants who settled in Canada in the 19th century to raise Angus cattle and Hampshire sheep. The Roosevelt hosted the first Academy Awards in 1929. p. 28



A Toda Madre!

New Madre! Restaurant & Mezcaleria in West Hollywood focuses more on Oaxaca than does its crosstown siblings. "Oaxacalifornian" owner Ivan Vasquez offers refined takes on specialties such as mole palenquero, decor featuring indigenous artifacts and mezcal from small producers. Fascinating multicourse tasting menus are available Th-Su evenings; a mezcal flight explores women-made mezcals. p. 30

BEVERLY BLVD. / 3RD ST. / MELROSE AVE.

A.O.C. > Mediterranean \$\$\$\$ Eatery from James Beard award-winning Suzanne Goin and Caroline Styne pioneered two culinary trends: the small-plates format and wine bar. Charcuterie, soft-shell crab, chicken tagine and lamb burger. D (nightly), Br (Sa-Su). 8700 W. 3rd St., L.A., 310.859.9859 Map I12

(V) CROSSROADS KITCHEN > Mediterranean \$\$\$

Chef/partner Tal Ronnen creates refined plant-based dishes, many inspired by nonvegan comfort classics, e.g. artichoke "oysters," Impossible Cigars, plus pizzas and pastas. L (M-F), D (nightly), Br (Sa-Su). 8284 Melrose Ave., West Hollywood, 323.782.9245 Map H12

(V) GRACIAS MADRE > Mexican/Latin \$\$

Creative plant-based Mexican fare, and winning patio, please vegans and omnivores. New Japanese El Tesoro highball machine and cocktails. L, D (daily). 8905 Melrose Ave., West Hollywood, 323.978.2170 Map I12

JOAN'S ON THIRD > American \$\$

Cafe on busy West 3rd Street offers omelets, sandwiches, salads, soups, sweets, picnic baskets and gourmet items. B, L, D (daily). 8350 W. 3rd St., L.A., 323.655.2285 Map I12

THE LITTLE DOOR > French-Med \$\$\$

Ne plus ultra spot for a candlelit dinner in a romantic setting—oysters, steak tartare, rib-eye with chanterelles under the stars.

D (Tu-Su). 8164 W. 3rd St., L.A., 323.951.1210 Map I12

MORA ITALIANO > Mediterranean \$\$

New. Outdoor-only spot offers lush greenery, candlelit tables, views of the Hollywood hills and a fresh takes on Italian classics. D (W-Su). 8201 W. 3rd St., L.A., 213.588.0225 Map I13

OSTERIA MOZZA > Italian \$\$\$

L.A. breadmaker Nancy Silverton partners in Mozza's contemporary Italian spots including this sophisticated dining room. D (W-Su). 6602 Melrose Ave., L.A., 323.297.0100 Map H13

PIZZERIA MOZZA > Italian \$\$

Osteria Mozza's relaxed sibling offers pizzas, salumi and rustic specials. Delivery/takeout from Mozza2Go. D (W-Su). Pizzeria

Guidelines

Map locators at the end of each listing (Map A3; Map H10, etc.) refer to maps in the back of this issue. Compendium includes editors' recommendations and advertisers.

Index

Beverly Boulevard.....	24
Beverly Hills.....	26
Brentwood.....	26
Century City.....	26
Culver City.....	26
Downtown.....	26
Hollywood.....	28
La Brea Avenue.....	28
La Cienega Boulevard.....	28
Malibu.....	28
Pasadena.....	28
Santa Monica.....	28
South Bay.....	29
Valley.....	30
Venice.....	30
West Hollywood.....	30
Westside.....	30

(V) = Vegan/Vegetarian

Mozza: 641 N. Highland Ave., L.A., 323.297.0101. Mozza2Go: 6610 Melrose Ave., L.A., 323.297.1130 Map H13

PROVIDENCE > Seafood \$\$\$\$

James Beard award winner/Michelin-recognized chef-owner Michael Cimarusti (also behind Connie and Ted's) presents refined seafood dishes. Outstanding cocktails. D (Tu-Sa). 5955 Melrose Ave., L.A., 323.460.4170 Map H14

SON OF A GUN > Seafood \$\$

Meat-loving chefs Jon Shook and Vinny Dotolo of Animal turn to the sea, serving small share plates such as miniature lobster rolls in a nautically themed space. L, D (daily). 8370 W. 3rd St., L.A., 323.782.9033 Map I12

THEIA > Greek \$\$\$

New. Lively indoor-outdoor spot offers taramasalata and 24-karat-gold-leaf-accented steak tartare, moussaka, lamb burgers and tomahawk rib-eyes. D (nightly), Br (Sa) 8048 W. 3rd St., L.A., 323.591.0059 Map H12

> Information subject to change. Call or visit websites for health-related updates and hours of operation before visiting.



DINING



Porterhouse
steak at
Lucky's Malibu

114 E. 2nd St., downtown,
213.788.1191 Map H17

ROSSOBLU > Italian \$\$\$
Bolognese favorites in gorgeous spot at City Market South in the Fashion District. D (W-Su). 1124 San Julian St., downtown, 213.749.1099 Map J16

SAVOCA > Cal-Ital \$\$\$
California trattoria at JW Marriott L.A. Live unveils the Cottages at Savoca, outdoor dining cottages with electric candles, cozy decor and skyline views. D (Th-Sa), B (F-Su), Br (Su). Cottages: D (Th-Sa). 900 W. Olympic Blvd., downtown, 213.765.8630 Map I15

YANG CHOW > Chinese \$\$
The Yun family has been offering Mandarin and Szechuan cuisine at elegant Chinatown mainstay since 1977. The Slippery Shrimp is renowned. L, D (daily). 819 N. Broadway, downtown, 213.625.0811 Map G17

HOLLYWOOD / EASTSIDE

THE BARISH
> Italian Steakhouse \$\$\$
Chef/author James Beard award winner Nancy Silverton launches first new restaurant in eight years and first at a hotel. Wood-fire-grilled beef dry-aged in house, wood-fire-baked pastas. D (W-Su). Hollywood Roosevelt 7000 Hollywood Blvd., 323.769.8888 Map H13

GWEN > American \$\$\$\$
Maude chef Curtis Stone and his brother Luke offer meat-centric tasting menus in an art deco dining room; plus European-style butcher shop. L, D (daily). 6600 Sunset Blvd., L.A., 323.946.7513 Map H14

MUSSO & FRANK GRILL
> Steak \$\$\$

Storied restaurant, Hollywood's oldest, recently marked its centennial. Enjoy flannel cakes, lobster Thermidor and Welsh rabbit. Start with the martini; the drink was purportedly invented here. D (Tu-Su). 6667 Hollywood Blvd., Hollywood, 323.467.7788 Map H13

PETIT TROIS > French \$\$\$
Trois Mec's neighboring French-bar-style spinoff offers an à la carte menu of classics such as confit-fried chicken leg, croque monsieur and omelet with Bourquin cheese. A newer, larger outpost also opened in the Valley. L, D (W-Su). 718 N. Highland Ave., L.A., 323.468.8916 Map H13

LA BREA / MID-CITY

JON & VINNY'S > Italian \$\$
Stylish modern diner offers pastries, pizza, creative vegetable dishes, pasta and meat entrees. Also in Brentwood. B, L, D (daily). 412 N. Fairfax Ave., L.A., 323.334.3369 Map B2

PINK'S HOT DOGS
> Quick Bites \$
There's a perpetual queue at the legendary stand, open since 1939; the menu offers about 40 kinds of hot dogs and chili cheeseburgers, too. Open late. B, L, D (daily). 709 N. La Brea Ave., L.A., 323.931.4223 Map I13

RÉPUBLIQUE > French \$\$
Walter Manzke and pastry-chef wife Margarita offer bistro classics (e.g., escargots, duck confit, steak frites) in a landmark that once housed silent-film legend Charlie Chaplin's studio. Café: B, L (daily); D (Tu-Su). 624 S. La Brea Ave., L.A., 310.362.6115 Map I13

LA CIENEGA BLVD. / RESTAURANT ROW

ANGLER > Seafood \$\$\$\$
Acclaimed Bay Area chef Joshua Skenes brings his Michelin-starred prowess to sea-life-focused luxury spot at the Beverly Center. The menu centers on a huge wood-burning hearth. D (Tu-Sa). 8500 Beverly Blvd., Suite 117, L.A., 424.332.4082 Map J12

BARTON G. THE RESTAURANT > American \$\$\$
L.A. location of Miami spot offers showstopping food presentations in fine-dining setting. Laughing Bird Popcorn Shrimp; cotton-candy Marie Antoinette's Head. D (nightly). 861 N. La Cienega Blvd., L.A., 310.388.1888 Map I12

GOZEN BISTRO
> Japanese \$\$\$\$
Director Mr. Hide presents tiered seasonal kaiseki tasting menus featuring premium ingredients, e.g. Angus-wagyu hybrid beef and exclusive small-batch junmai sakes; elaborate bento boxes to go. D (M-Sa). 521 N. La Cienega Blvd., 213.308.9393 Map J12

NOBU > Japanese \$\$\$\$
Chef Nobu Matsuhisa's flagship location—there are dozens around the world—focuses on sushi. Black cod in miso is his signature dish. D (nightly). 903 N. La Cienega Blvd., L.A., 310.657.5711 Map H12

MALIBU

DUKE'S MALIBU > Seafood \$\$
Named for surf legend Duke Kahanamoku; daily-changing fresh fish plus tropical cocktails and ocean views. L (Tu-F), D (Tu-Su), Br (Sa-Su). 21150 Pacific Coast Hwy., Malibu, 310.317.0777 Map west of K7

LUCKY'S MALIBU > Steak \$\$\$
Second location of Montecito steakhouse serves USDA Prime steaks, live lobster and classic cocktails. D (Tu-Su), Br (Sa-Su). Malibu Country Mart, 3835 Cross Creek Road, Malibu, 310.317.0099 Map M8

MASTRO'S OCEAN CLUB
> Seafood \$\$\$\$
On-the-waterfront eatery offers Malibu views; ahi tartare and caviar starters followed by Maine lobster and steaks. D (nightly), Br (Sa-Su). 18412 Pacific Coast Hwy., Malibu, 310.454.4357 Map west of K7

NOBU MALIBU
> Japanese \$\$\$\$
Chef Nobu Matsuhisa's coastal spot attracts celebs and foodies for sushi and ocean views. L, D (daily). 22706 Pacific Coast Hwy., Malibu, 310.317.9140 Map west of K7

PASADENA / GLENDALE

ALEXANDER'S STEAKHOUSE
> Steak \$\$\$\$
Super-luxe take on the American steakhouse—with Japanese influences. Certified Angus beef, domestic and imported wagyu; cotton candy dessert. D (nightly). 111 N. Los Robles Ave., Pasadena, 626.486.1111 Map Q20

DIN TAI FUNG > Chinese \$\$
Foodies and families line up for renowned Shanghai-style dumplings filled with pork or crab or both, noodles and a host of habit-forming sides. L, D (daily). The Americana at Brand, 177 Caruso Ave., Glendale, 818.551.5561 Map U23

PERLE > French \$\$\$
New. Bistro spills out onto the sidewalk in Old Pasadena. Chef Dean Yasharian (Chateau Marmont) serves classically inspired fare such as steak tartare with black truffles, escargots, steak frites with béarnaise. D (W-Su). 43 E. Union St., Pasadena, 626.460.8819 Map Q19

SANTA MONICA

BIRDIE G'S > American \$\$\$
James Beard award-nominated chef Jeremy Fox (Rustic Canyon) presents "regional American cookery and timeless family recipes" at Bergamot Station. D (nightly). 2421 Michigan Ave., Santa Monica, 310.310.3616 Map L9

BLUE PLATE OYSTERETTE
> Seafood \$\$\$
Spot near Santa Monica Pier puts a "California twist on East Hampton summer lobster bakes," with oysters on the half shell, clam chowder and lobster rolls. L, D (daily). 1355 Ocean Ave., Santa Monica, 310.576.3474 Map L8

BOA STEAKHOUSE
> Steak \$\$\$
Way hip, way fine steakhouse. Steaks from kosher rib-eye to Japanese F1 filet mignon with choice of rubs and sauces; cutting-edge cocktails. D (nightly). 101 Santa Monica Blvd., Santa Monica, 310.899.4466 Map M8