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Angeleno

[THE RESTAURANT ISSUE 2010]

Brad A. Johnson's Annual Awards!
Ultimate Sin City Gluttony Guide
Wolfgang Gets Puckish
Chefs Dare To Pair... Cocktails?
Meet L.A.'s Pop-Up Dining King

THE DISH! TOP 100
RESTAURANTS, CHEFS AND EATS IN L.A.

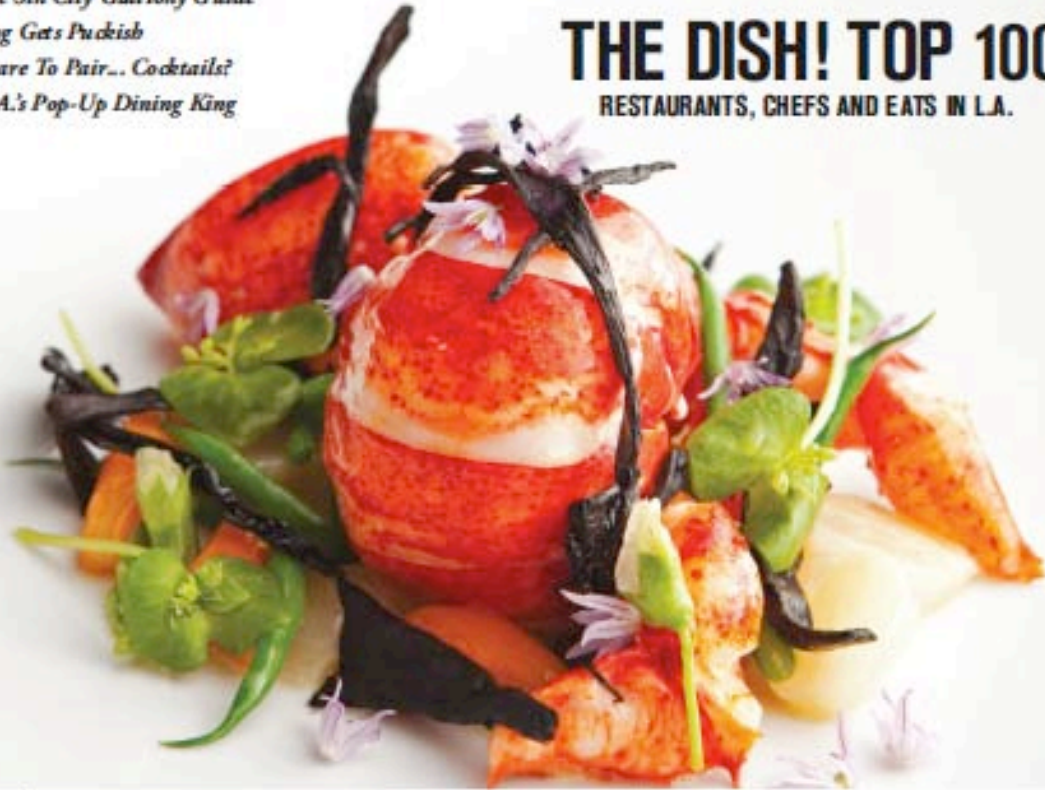


PHOTO: GARY WAINWRIGHT/LOS ANGELES TIMES



+PLUS DENNIS HOPPER'S LAST WORDS > THE SEASON'S SEXIEST SWIMWEAR
QUÉ SYRAH, SYRAH! > INTERIOR DESIGNERS TAKE IT OUTSIDE > BLUE-CHIP BUTCHERS?!
THE RETURN OF TABLESIDE SHOWMANSHIP > AND ALL THE BEST FÊTES!

MODERNLUXURY.COM

CALENDAR | *July 2010*

CULINARY ARTS

FIG HOT DOG CART

Indulge poolside with an all-beef weiner topped with Comte fondue, bacon-habanero marmalade and Fritos.

Fridays-Sundays, 11AM-4PM. Hot dogs \$6-\$13.

101 Wilshire Blvd., Santa Monica. 310.319.3111 or figsantamonica.com.

Best
restaurant
Special
2010

to LIVE & DINE in L.A.

Our 8th Annual Awards—Best restaurant! Top chef! Rising star! Winning service, wine and more! I watched and dined with amazement this year as the earth shook, paradigms shifted and empires crumbled. There's a new pecking order among L.A.'s fine dining elite: Soma's gone, Hatfield's is back and Providence won't be denied. Television catapulted Michael Voltaggio into the limelight and helped Ludovic Lefebvre prove that a chef doesn't need a restaurant to become one of the country's most important culinary stars. This has been one of the brightest years on record for emerging talent, which I believe bodes extremely well for the future of dining in L.A. Meanwhile, Little Tokyo finally flashed across everyone's radar—and it had nothing to do with Japanese cuisine. Luxury hotels made huge headlines. The invasion of out-of-town celebrity chefs continues. Real Neapolitan pizza has finally come of age. And the next Nancy Silverton has been crowned. And with that, I present my 100 favorite restaurants and the winners of our eighth annual awards.

| By Brad A. Johnson | Photography by Paul + Mark |

Locavore-acious

Ray Garcia at **Fig** (*Fairmont Miramar, 101 Wilshire Blvd., Santa Monica, 310.319.3111, figsantamonica.com*)—a chef who trained under Thomas Keller at French Laundry and Douglas Keene at Napa Valley's Cyrus—has quickly proven to be one of the city's most dedicated locavores and ardent supporters of seasonality. With the Santa Monica Farmers' Market literally at his doorstep, Garcia enjoys an unfair advantage when it comes to getting to know the farmers whose fava beans and green garlic he pairs with burrata, or whose arugula and tomatoes become a fantastic bread salad to go with brick-grilled chicken. Keep an eye on the bottom of his menu, which always gives us his inside track on what's about to arrive at the market.

FOOD DRINK *Guide*

Where to eat now. *This is a discriminating list of L.A.'s best restaurants sorted alphabetically by neighborhood. Prices reflect the average cost of a three-course dinner for one, excluding drinks, tax and tip.*

\$\$\$\$ Very Expensive (\$60 and up)
\$\$\$ Expensive (\$40-\$60)
\$\$ Moderate (\$30-\$40)
\$ Inexpensive (under \$30)

U Updated **N** New
🔥 Hot Spot
★ 8th Annual Restaurant Award Winner

Fig 🔥

The new all-day French bistro at the Fairmont Miramar hotel takes its name from the 150-year-old tree out front and draws daily inspiration from the famous farmers' market around the corner.

*101 Wilshire Blvd., Santa Monica,
 310.319.3111, figsantamonica.com \$\$\$*