

# Angeleno

MODERN LUXURY™

## THE RESTAURANT ISSUE 2008



**THE DISH!**  
BRAD A. JOHNSON'S  
**50 BEST  
RESTAURANTS**  
**CHEF OF THE YEAR**  
**TOP WINE LIST**  
**& MORE!**

**+PLUS**  
CHOW DOWN IN SHANGHAI  
CULT WINES!  
THE PARIS EAT SHEET  
FOODIE MAYORS:  
VILLARAIGOSA VS. RIORDAN  
GUILT-FREE MEATS? SWEET!

ANGELENO 5455 WILSHIRE SUITE 1412 LOS ANGELES CA 90036



ANGUST 2008 \$6.95

THE CRUDO TREND IS CULINARY HIGH ART AT VANGUARD WINNER IL GRANO

# THE RADAR NOW!



MEAT FEAT: The short ribs at Akasha.



Courtney Reum

[BURNING QUESTION]

## WHAT DIET-DESTROYING DISH HAVE YOU INDULGED IN RECENTLY?

**Courtney Reum**, founder, **VeeV** liquor: I try to be eco-friendly and not eat meat, but the short ribs at Akasha in Culver City are absolutely ridiculous. So tender and sweet—the meat just falls right off the bone. **Antonia Lofaso**, chef, **Forttail**: Sugar is my weakness. My daughter, Xea, and I love the s'mores at The Farm of Beverly Hills. **Desiree Kohan**, designer, **Des Kohan**: "Despite my efforts to maintain a low-sugar diet, I constantly find myself running around the corner to La Brea Bakery to pick up their 'picnic' desserts. They have the best bite-sized lemon tarts, peanut-butter-cookie sandwiches and fresh-baked madeleines." **Ant**, host, **Celebrity Fit Club**: "Ice cream is a big no-no on my diet. But because Warung's green-tea ice cream has green tea in it, which is known for its antioxidant properties, I trick myself into believing it's healthy and usually order another." **Shigefumi Tachibe**, executive chef, **Chaya**: "I love to sneak in a glazed doughnut from Bob's Coffee & Doughnuts at the Farmers Market." **Heather Taylor**, gallerist, **Taylor De Cordoba**: "I dream about the ground beef-and-pickle tacos at Malo. Add some red wine sangria, and I'm in heaven." —Alexis Johnson

## SUPER FLY

Up, up and cachet! The sleek new two-seat A5 Amphibian sport plane looks like a Lamborghini—except it floats, flies and (thanks to a pair of fully retractable wings) fits easily in your garage. Conceived by Kirk Hawkins (a former F-16 fighter pilot who now runs Santa Monica's Icon Aircraft) and designed by his team of engineers culled from the ranks of Nissan, BMW and Rolls-Royce, it's got a 300-mile range, a \$139,000 price tag and a lengthy waitlist that'll keep sighing aces grounded until at least late 2010. [www.iconaircraft.com](http://www.iconaircraft.com). —Joseph Haldeeman



FLEX APPEAL:  
The A5 Amphibian.

LOCUS IN FOCUS: The under-construction W Hotel & Residences in Hollywood.



## EPICENTERS OF ATTENTION

Downtown's L.A. Live, Beverly Hills' Montage resort and Hollywood's W Hotel & Residences have one thing in common. These massive, square-block-sprawling monoliths are already—despite still being under construction—helping to prompt surrounding sparks of small-biz start-ups. Cocktail crusader Cedd Moses (Seven Grand, Broadway Bar) opened his members-only club, The Doheny, a block away from upcoming entertainment complex L.A. Live, and the nearby, burgeoning South Park district is the site of under-construction restos Hlygge (Danish cuisine) and Rivera (nouveau Latin). Meanwhile, ever since the W was first announced, there's been a flock of adjacent openings, including all-night hipster diner The Waffle and an across-the-street iteration of Katsuya. Back in the Golden Triangle, the Montage's concierge desk will be able to point out several fresh finds mere feet away: patisserie Madame Chocolat, the recently announced outpost of Thomas Keller's Bouchon bistro and the latest Italian supper spot from Giacomino Drago. "It was a business decision for me to come into this space," says Madame Chocolat owner Hasty Torres. "We strategized it, and we are depending a lot on [the Montage]." —Laura Kasavan