

ANNE JEHO



SANDRA LENE

*The Passionate
Philanthropist on
Living With Purpose*

PLUS

**10 Things to Know
About the Charity Scene,
Amin Joseph's City Picks
& ink.well Fires Up Weho**

ANGELENO 345 N. MAPLE DRIVE, STE. 310, BEVERLY HILLS, CA 90210

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NOVEMBER 2017 \$9.95

FOOD & DRINK

Neighbor's Tokyo Summer cocktail is a unique concoction of Japanese whisky, rye, lemon, agave, egg white and bitters.



IN THE HOOD

Every enclave in town should have a restaurant like **Neighbor**, and the new charmer on Abbot Kinney is almost like three places in one. There's a welcoming bar with tall icy cocktails and excellent wines (selected by a Per Se vet, no less), a garden lounge with velvet sofas surrounded by greenery and good vibes, and a secluded outdoor patio that seems to bustle even on the chilliest of Venice nights. Chef Joshua Luce created a menu of familiar California-centric dishes that have just enough flair to make them stand out. Take, for example, the thick slices of fresh hamachi topped with a nest of crisp daikon radish and trout roe, or the caramelized cauliflower with tahini, capers and currants—both plates highlight some of the trendiest ingredients you'll find around town, but they are done in new and inventive ways. There's also heartier mains like the prime strip steak with crushed potatoes, shallots, green watercress and brown butter that pairs perfectly with Neighbor's inventive cocktail list. Cheers!

310.314.3625, neighborla.com—Lesley Balla

or as an accoutrement. The parade of beautiful raviolis, diminutive salads and soups and either grilled or roasted seafood and meats is stunning. *212 S. Beverly Drive, 310.859.3418, manderrestaurant.com \$\$\$\$*

Porta Via It used to be if you blinked, you would miss this tiny spot. But two years after annexing the space next door, it's now almost noticeable. The menu, which is only vaguely Italian, includes great big salads, a burger and the ever-popular lasagna, which regulars have been known to serve at their own dinner parties. *424 N. Cañon Drive, 310.274.6534, portaviab.com \$\$\$*

Spago Wolfgang Puck's iconic eatery's seasonal menu boasts market-driven fare and new classics in the making (veal fillet mignon tartare), but beloved favorites such as the smoked salmon pizza are always available upon request. *176 N. Canon Drive, 310.385.0880, wolfgangpuck.com \$\$\$\$*

Sugarfish "Trust me" is the well-known theme of Sushi Nozawa's omakase-based restaurants, where you can expect fresh, purist-approved sushi. Hidden in the Beverly Hills location is Nozawa Bar, an intimate, reservations-only room where adventurous aficionados can enjoy Master Chef Osamu Fujito's creations. *212 N. Canon Drive, 310.276.6900, sugaryfishushi.com, nozawabar.com \$\$\$*

The Restaurant at Mr. C Tucked inside the Italian-inspired Mr.

C Hotel, this Cipriani restaurant is the only one of its kind on the West Coast. Executive Chef Giuseppe Manco whips up sophisticated Venetian fare, like Beef Carpaccio alla Cipriani and baked tagliolini. Save room though. The vanilla meringue cake is a must. *1224 Beverly Dr., Los Angeles, 310.226.6245, mrchotel.com \$\$\$*

WEST HOLLYWOOD/ SUNSET STRIP/ BEVERLY CENTER/LA CIENEGA

Chateau Marmont Chef Dean Yaharian oversees the menu at this hotel's star-studded dining room and patio (in addition to the street-level bar, where he serves great share plates). The menu here is far more traditional: shrimp cocktail and aged strip steak. *Chateau Marmont, 8221 Sunset Blvd., 323.656.1010, chateaumarmont.com \$\$\$*

Crossroads Lovers of all things meatless are flocking to Melrose to see Tal Ronnen, America's most famous vegan chef, ply his trade. Without pricier proteins on the menu, Ronnen is able to showcase his creativity on a very affordable, plant-based canvas. Try the Blooming Mushroom, a chickpea tempura battered maitake mushroom, or seasonal specialty Harukai Turnip Carpaccio for dinner or stop by for the newly launched daily brunch menu. *8284 Melrose Ave., 323.782.9245, crossroadskitchen.com \$*

Gracias Madre Chef Chandra Gilbert puts a California twist on traditional Mexican cuisine at this high-end vegan restaurant. Good enough even for meat-eaters, the long list of favorites include pozole, a hominy broth with ancho-chili brew and vegetable tamales. *8905 Melrose Ave., 323.978.2170, graciasmadremex.com \$\$*

Madeo A great spot to dine next to celebrities, this unassuming Italian resto is known for its spaghetti alla bolognese and the off-the-menu black truffle pasta. For dessert make sure to try the homemade coconut sorbet served in the fruit's shell. *8897 Beverly Blvd., 310.859.4903, \$\$\$\$*

Norah Taking the space of a former WeHo nightclub, this rustic-chic restaurant dons a marble bar and soft wood accents. Chef Mike Williams' menu consists of New American flavors with items ranging from butter-poached shrimp to rabbit with grits. *8279 Santa Monica Blvd., 323.450.4211, norahrestaurant.com \$\$\$*

Petrossian Petrossian caviar rules at this charming oasis where Executive Chef Giselle Wellman, who honed her skills at Mario Batali's Del Posto in New York and Bouchon, has made the often intimidating delicacy accessible with the caviar salad. Be sure to also try the delectable egg royale—scrambled egg topped with vodka-whipped cream and caviar, served in an eggshell. *321 N. Robertson Blvd., 310.271.6300, petrossian.com \$\$\$*

The Tower Bar The incomparable Dimitri Dimitrov oversees guests at the Old Hollywood-style dining room at this low-key celebrity hangout tucked inside the Sunset Tower Hotel (it's Bugsy Siegel's former apartment) where seemingly everyone is ordering the salads (iceberg wedges), juicy namesake burgers or classic skirt steak. Remember to follow the rules listed at the bottom of the menu: "No cellphones. No photographs." *8358 Sunset Blvd., 323.654.7100, sunsettowerhotel.com \$\$\$*

MID CITY/ MIRACLE MILE/ FAIRFAX DISTRICT/ MELROSE

A.O.C. It's only down the block from its original location, but small-plate haven A.O.C. has moved in a much larger direction. Wood-fired classics are still available, but now you can order up some of their much-loved focaccia or check out one of the bigger entrees in the "platters" section. While the space has seen its share of beloved restaurants come and go, A.O.C. is here to stay. *8700 W. 3rd St., 310.859.9859, aocwinebar.com \$\$\$*

Animal Former reality TV stars Vinny Dotolo and Jon Shook (2 Dudes Caring) have built a national following at this modest little restaurant (bare bulbs, bare bones) that serves outstanding, farmers market-driven, American fare. Expect

bacon, but also pristine raw seafood and a host of creative salads. *435 N. Fairfax Ave., 323.782.9225, animalrestaurant.com \$\$*

The District by Hannah An Her family famously brought Vietnamese cuisine to the City of Angels with the wildly successful Crustacean, but chef Hannah An is making her own mark on L.A. with this new resto that blends her love of Vietnamese cooking with her Southern California upbringing. Expect to find dishes like kale with fresh crabmeat and crunchy quinoa, and wok-fired lobster over homemade noodles. *8722 W. 3rd St., 310.278.2345, thedistrictbyhu.com \$\$\$*

Jon & Vinny's The moment you step into Jon Shook and Vinny Dotolo's Scandinavian-style shrine to East Coast Italian fare, you're immediately embraced as part of the family. Wood-grilled veggies, perfectly charred pizzas (try the fresh burrata and tomato L.A. Woman), housemade pastas and flavorful meatballs with Giuista garlic bread are just some of the highlights. Spring for a bottle of wine from the in-shop wine store and make sure to leave room for dessert: a jam-filled bomboli or a refreshing swirl of soft serve from Strauss Family Creamery. *412 N. Fairfax Ave., 323.334.3369, jonandvinny.com \$\$\$*

Lucques Co-owner and Executive Chef Suzanne Goin's French-Mediterranean cuisine is exquisite. Ask for a table on the all-weather patio, where you can dine on the braised