

parasol

# 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.

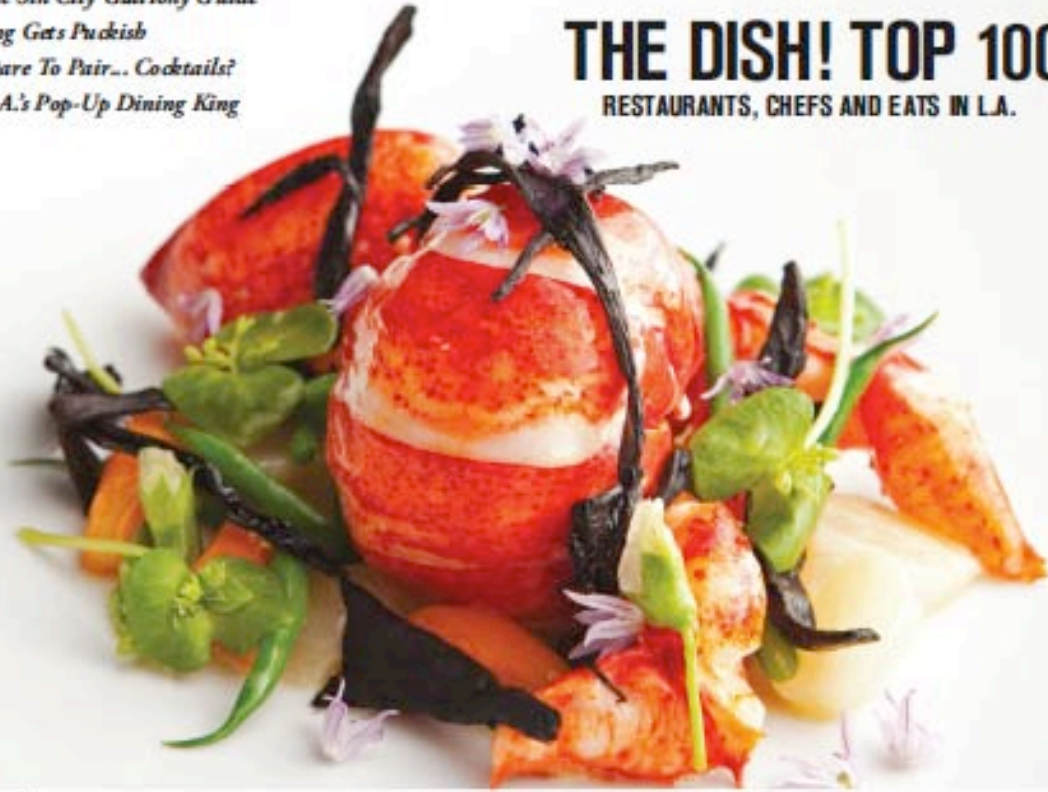


PHOTO: ANDREW NEWMAN/STYLING: LOU ANSELCA/BOB

JENNIFER DUNN



**+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!

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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](http://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](http://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)

 Updated    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.

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310.319.3111, [figsantamonica.com](http://figsantamonica.com) \$\$\$*