

MODERN LUXURY

# Angeleno

ABBIE

## CORNISH

ROBOCOP'S AUDACIOUS  
LEADING LADY

PLUS

IN GOOD TASTE: 101 OF L.A.'S  
MOST CRAVEABLE DISHES, DRINKS  
AND DESSERTS

BROADWAY STAR: THE ACE HOTEL  
HEATS UP DOWNTOWN

DRESSING THE PART: THE WOMAN  
BEHIND *SCANDAL*'S SMASHING STYLE

A GLITTERING AFFAIR:  
THE PALM SPRINGS FILM FEST'S  
SILVER ANNIVERSARY GALA



## [ 6 ] CURRIED CAULIFLOWER AT LEMONADE

With myriad salad choices at this growing fast-casual, cafeteria-style local chain, the curried cauliflower with almonds and golden raisins is one that goes perfectly with everything else. With subtle flavors, a bit of sweetness and a little crunch in each bite, it's difficult to pass up. *Multiple locations, lemonadela.com*



[ 7 ]

## Meatballs at Rao's Hollywood

While the original 10-table eatery burst into East Harlem in 1896, these home-style meatballs became a Rao's trademark just a few decades ago. They're fried first, then slow-simmered in the family-recipe marinara sauce that's so coveted, it's now jarred and sold around the country. *1006 Senard St., Hollywood 323.962.7267, raos.com*

[ 8 ]

## Garlic Fries at Carlitos Gardel

Any debate about who has the best fries in town often includes this longstanding Argentinian steakhouse on Melrose. They're crispy, thin, light and tossed in copious amounts of fresh garlic and parsley, needing no sauce or ketchup (but maybe a breath mint after). *7963 Melrose Ave., L.A. 323.635.0891, carlitosgardel.com*

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## Flaming Rice Balls at Seoul Sausage Co.

The cheesy kimchee rice balls studded with spicy Korean pork sausage are deep-fried and drizzled with garlic-jalapeno-Sriracha aioli. They're all the rage at the Little Osaka shop, and made owners Ted and Yong Kim and chef Chris Oh winners on Food Network's *The Great Food Truck Race* for good

reason. *1313 Mississippi Ave., L.A. 310.477.7739, seoul sausage.com*

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## Pea Toast at Salt Air

Chef Greg Daniels has a way with specialties from the sea, but his seasonal toasts are strictly farm-to-table fare. Winter might see earthy mushrooms with creamy ricotta and lardons; and sweet pea mash, creamy cheese and onion jam is the essence of spring. *1616 Abbot Kinney Blvd., Venice 310.396.9333, saltairvenice.com*

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## Orecchiette Farina Arsa at Drago Centro

Celestino Drago brought back cases of orecchiette farina arsa from Italy, a unique toasted pasta made from durum grain that has a deep, rich, earthy, nutty flavor. Tossed with sausage, rapini, tomato and olive oil, it's humble and haute all at once. *525 S. Flower St., L.A. 313.228.8998, dragocentro.com*

[ 12 ]

## Coffee Cake at Bouchon Bakery

In Thomas Keller's world of impeccable steak frites and croques madames, it's the coffee cake that, quite surprisingly, steals the show. Ribbons of cocoa and cinnamon weave their way through the pastry, making

it the perfect morning pick-me-up. *235 N. Canon Drive, Beverly Hills 310.271.9910, bouchonbakery.com*

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## Chile Relleno at Ray's & Stark Bar

Chef Kris Morningstar's chile relleno is nothing like the traditional cheese-stuffed version. The housemade Spanish chorizo stuffed in a roasted Anaheim chile is a bit spicy and smoky with a hint of cinnamon, and balanced nicely with a slightly sweet smoked almond-and-garlic cream sauce. It's a true work of art for the LACMA restaurant. *5905 Wilshire Blvd., L.A. 323.857.6180, raysandstarkbar.com*

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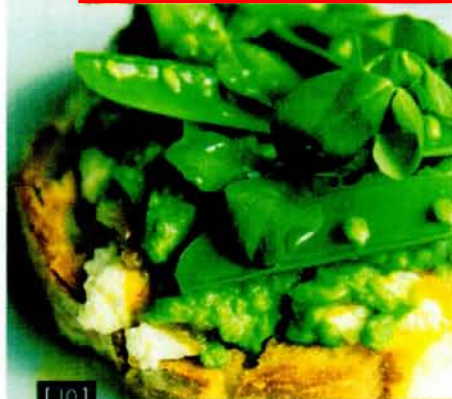
## Spuds at Short Order

The small potatoes that can be ordered a la carte at this joint at The Original Farmers Market are baked, torn and then deep-fried into crunchy spuds that put french fries to shame. Why stop at ketchup? Get the heated baked potato dipping sauce instead. *6333 W. 3rd St. #110, L.A. 323.761.7970, shortorderla.com*

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## Juicy Pork Dumplings at Din Tai Fung

The lines don't lie. Whether it's at the original dumpling houses in Anadia or the new location in Glendale,



[ 10 ]



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BECKENBERG (LEFT) AND BOFF (REAR PHOTO) COURTESY OF DIN TAI FUNG; (THIS PAGE) PHOTOS PHOTO BY NICK HONZEL