

MODERN LUXURY

Angeleno



THE RESTAURANT ISSUE

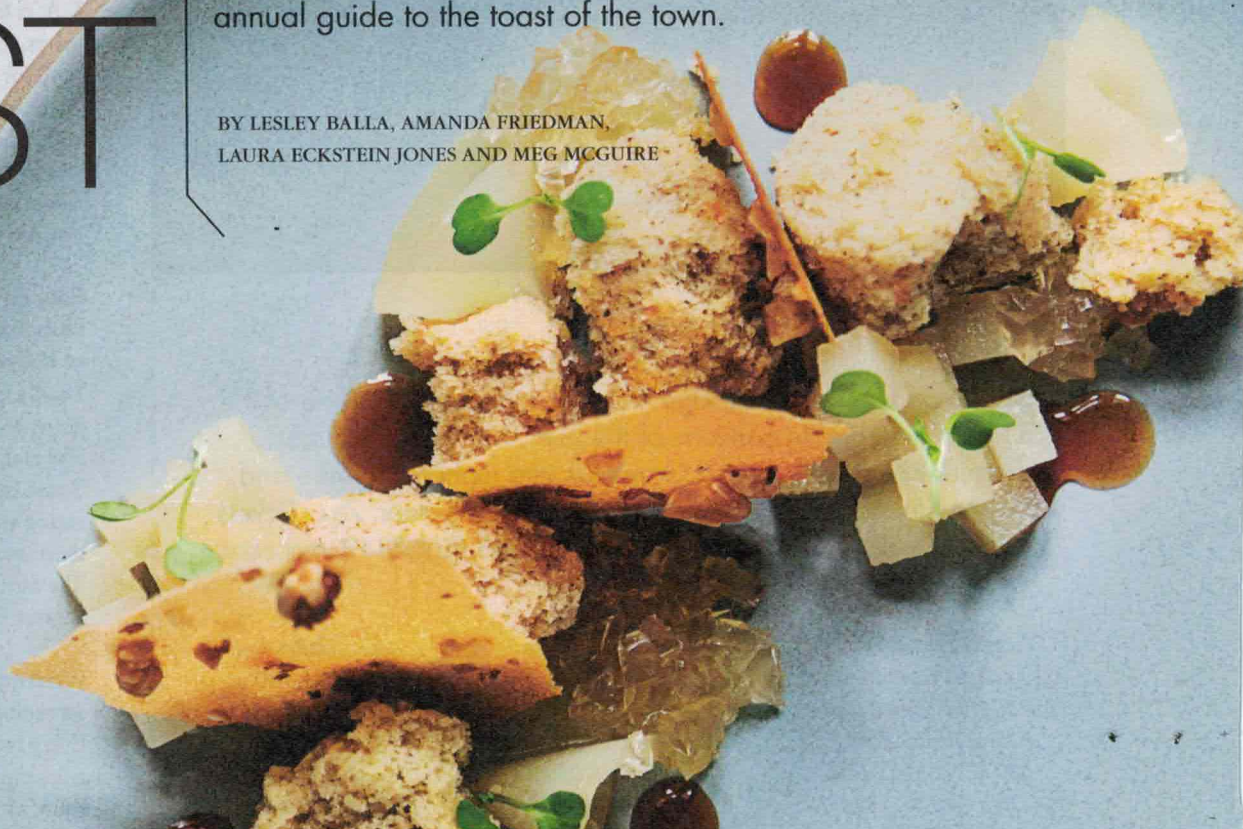
THE 50 FINEST

BEST NEW EATERIES,
OVER-THE-TOP DINING
EXPERIENCES, MIXOLOGY
MAGIC, CHEFS OF THE
MOMENT & MUCH MORE

THE 50 FINEST

L.A.'s sizzling culinary scene is
hallmarked by inspiring new restaurant
openings, world-renowned chefs,
innovative dishes and a spectrum of
food and drink trends that take dining
out into a whole new and exciting
realm. Over the past year, we've
scoured the city to discover the best of
the best. Here, *Angeleno* presents its
annual guide to the toast of the town.

BY LESLEY BALLA, AMANDA FRIEDMAN,
LAURA ECKSTEIN JONES AND MEG MCGUIRE





5 OVER-THE-TOP DINING EXPERIENCES

BARTON G.

Dinner at this trendy West Hollywood spot is usually a showstopper thanks to awe-inspiring offerings like lobster pop tarts, which come to the table in a full-size toaster (\$26), crispy “voodoo” shrimp rolls served in a bowl full of billowing dry ice (\$20) and a steak with a 4-foot fork sticking out of the carving board platter (\$54). End with Marie Antoinette’s Head—Let Them Eat Cake (\$25), a sculpture of Antoinette topped with yards of cotton candy imitating a wig. 861 N. La Cienega Blvd., West Hollywood, 310.388.1888, bartongtherestaurantla.com

FORD'S FILLING STATION

Although Ben Ford moved his Culver City gastropub to much flashier digs at the JW Marriott at L.A. Live last year, he has not given up doing whole-animal pig roasts. The dinners (\$800) feed six to eight people and include a whole roasted suckling pig to share family-style, plus items like pig’s ear salad with Calabrian chile vinaigrette, maple-glazed pork belly with apple slaw, and a slew of seasonal side dishes. Make sure to reserve eight to 10 days in advance. 900 W. Olympic Blvd., L.A., 213.765.8630, chefbenford.com

MAUDE

Every month the tasting menu at Curtis Stone’s intimate and personal Beverly Hills restaurant features one main ingredient, but it doesn’t get more extravagant than the white truffle menu in November (\$250 per person). Last year’s iterations featured nine courses of pure earthy bliss in the form of scallop crudo with truffle soil and risotto with white Alba truffle. Even the dessert has a bit of truffle ice cream. Reserve as soon as the line opens up the month before—there are only 25 seats in the restaurant and just two seatings a night. 212 S. Beverly Drive, Beverly Hills, 310.859.3418, mauderestaurant.com

N/NAKA

Chef Niki Nakayama, who was recently featured on Netflix’s *Chef’s Table*, creates a stunning array of dishes for her kaiseki menus at this hidden gem. Demonstrating her Japanese aesthetic and expertise, the 13-course tasting menus are representative of the season’s bounty, but they’re not just for omnivores. There’s a vegetarian menu (\$150 per person) that starts with dishes like crispy potato with Burgundy truffle and cauliflower puree, and ends with black sesame creme brulee. The wine pairing (\$85) is worth every drop. 3455 S. Overland Ave., L.A., 310.836.6252, n-naka.com