

# Angeleno

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## GAELIC FORCE!

JONATHAN RHYS MEYERS STORMS HOLLYWOOD



APRIL 2007 \$5.95

## TOP 10 HOT SPOTS

**1. Mozza** We're finally starting to warm up to the pies at this pizza parlor from Nancy Silverton and Mario Batali, but we still don't fully understand the cult worship here. Good luck getting in. If the reservationist laughs when you try to book a table for Saturday night, don't say we didn't warn you. *641 N. Highland Ave., L.A., 323.297.0301.*



Panzanella at Celeron.

**2. Penthouse** The new restaurant at the top of The Huntley hotel in Santa Monica is quite possibly the most beautiful thing to open in this town in years. The wraparound views of the beach and city give it an unfair advantage, of course. Chef E. Michael Reisdt says he's still trying to figure out L.A.'s fickle tastes, but so far, so good. Delicious crab cakes are big enough for several dudes to share. And the pork shank is sublime. *1111 2nd St., Santa Monica, 310.393.8080.*

**3. All 'Angelo** We loved chef Mirko Paderno's cooking when he first launched Dolce (before he was reigned in), and we loved Stefano Ongaro when he was the maître d' at Il Grano, so it's no wonder the two are causing such a buzz now that they've opened this charming new Italian spot. *7166 Melrose Ave., L.A., 323.933.9540.*

**4. The Village Idiot** Everyone within walking distance of Melrose Avenue has already swarmed this place, and it doesn't help that everyone with a car is trying to squeeze in, too. The catfish with black-eyed peas is excellent, and the beer is mighty frosty. *7383 Melrose Ave., Los Angeles, 323.655.3331.*

**5. Opus** Chef Josef Centeno's star is rising. Pay attention, folks: Centeno has completely reinvigorated this restaurant next door to The Wilshire theater, where he's serving some of the most innovative and delicious cuisine in the city (chilled octopus salad with pork belly, for example). *3760 Wilshire Blvd., L.A., 213.738.1600.*

**6. Katsuya** This robata grill and sushi bar by acclaimed chef Katsuya Uechi (of Katsuya in the Valley) is still one of L.A.'s most coveted reservations—and proves that designer Philippe Starck remains as relevant as ever. *11777 San Vicente Blvd., L.A., 310.207.8744.*

**7. Cut** Wolfgang Puck's modern American steakhouse is still sizzling, and it's showing no signs of slowing down any time soon. Designed by Richard Meier (he of the Getty), Cut is a gorgeous and casual restaurant, and the steaks are the best in L.A. *The Beverly Wilshire, 9500 Wilshire Blvd., Beverly Hills, 310.276.8500.*

**8. Blue Velvet** Chef Kris Morningstar rules the kitchen at this radically urban poolside restaurant and lounge at what used to be a Holiday Inn. His tasting menus are wildly creative (picture lobster albondigas and pork belly with udon). *750 Garland St., L.A., 213.239.0081.*

**9. Table 8** OK, our official verdict is in: The new cowboy Goth décor doesn't work. What was once an elegant, fine-dining restaurant is now just a loud bar/lounge with sticky floors. The cooking isn't nearly as sharp as it used to be. Or maybe the chef-inspired, market-driven cuisine just feels out of place surrounded by so much black leather and loud music. *7661 Melrose Ave., L.A., 323.782.8258.*

**10. Celeron** Formerly Yi Cuisine, this place still looks more or less the same. Different art. Different fireplace. More Buddhas. New lighting. New chef and menu. But the pan-Asian fusion food and indoor-outdoor ambience are extremely similar. The best thing on the menu, though, is hardly Asian: steak with an egg on top. *7910 W. 3rd St., L.A., 323.658.8028. —Brad A. Johnson*