

MODERN LUXURY

# Angelo

DRESSED  
TO IMPRESS  
THE 2014 WOMEN  
OF STYLE

CHARLIZE  
THERON

*"I would like to think  
that I am a woman who is  
comfortable and celebratory  
of my strengths and indulges  
in the qualities that  
make me feel beautiful."*

FALL  
FASHION  
ISSUE

SHOWSTOPPING STYLE  
AND OTHERWORLDLY  
OUTERWEAR

10250 CONSTELLATION BLVD., SUITE 2710, LOS ANGELES, CA 90067

MODERNLUXURY.COM

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## [FOOD & DRINK] GUIDE

prix fixe-only Beverly Hills restaurant. Each month the menu spotlights one ingredient either as the star of a dish, 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, [mauderestaurant.com](http://mauderestaurant.com) \$\$\$\$

**Mr Chow** A-list actors are so prevalent at this bastion of chic that average folks of Mr Chow's world are in the minority. Fortunately, the Chinese cuisine is top-notch. 344 N. Camden Drive, 310.278.9911, [mrchow.com](http://mrchow.com) \$\$\$\$

**The Polo Lounge** A tribute to old-school Hollywood dining at its finest, the swank surroundings complement classics like the McCarthy salad and standouts like steak tartare, chocolate soufflé and caviar. The result?

A glamorous experience worthy of Tinseltown's elite. *The Beverly Hills Hotel, 9641 Sunset Blvd., 310.887.2777, [beverlyhillshotel.com](http://beverlyhillshotel.com) \$\$\$\$*

**Scarpetta** Scott Conant's nationally renowned Italian dining den lands in the Montage Beverly Hills with a menu of Scarpetta classics augmented by new dishes inspired by local produce. But the most memorable feature of the restaurant is its spectacular service. This is a place where you're greeted warmly when you walk in, where servers who care guide you with instinct and skill, where napkins are folded neatly upon your return, and none of it seems rehearsed or rushed. 225 N. Cañon Drive, 310.860.7970, [montagebeverlyhills.com](http://montagebeverlyhills.com) \$\$\$

**Spago** Following a face-lift by interior designer Waldo Fernandez, Wolfgang Puck's beloved, iconic eatery

is back and better than ever. The seasonal menu boasts market-driven fare and new classics in the making (veal filet mignon tartare), but beloved favorites such as the smoked salmon pizza are always available upon request. 176 N. Cañon Drive, 310.385.0880, [wolfgangpuck.com](http://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. Cañon Drive, 310.276.6900, [sugarfishsushi.com](http://sugarfishsushi.com), [nozawabar.com](http://nozawabar.com) \$\$\$

**Urasawa** Chef Hiro Urasawa is the best chef of Japanese cuisine in California, if not all of

North America. His attention to detail is simply unparalleled. The kaiseke menu is set, so all you have to do is show up and enjoy. This is one of the most expensive restaurants on the West Coast (\$395 per person), but worth absolutely every penny. Be forewarned: After one meal here, you will have trouble enjoying sushi anywhere else. By reservation only. 218 N. Rodeo Drive, 310.247.8939 \$\$\$\$

### WEST HOLLYWOOD/ SUNSET STRIP/ BEVERLY CENTER/ LA CIENEGA

**The Bazaar** by José Andrés Joshua Whigham runs the kitchen at celebrity chef José Andrés' collaboration with SBE and Philippe Starck. The wide-ranging

menu of classic Spanish tapas is viewed through the fish-eye lens of molecular gastronomy, resulting in one of the most original menus in town. *SLS Hotel Beverly Hills, 465 S. La Cienega Blvd., 310.246.5555, [thebazaar.com](http://thebazaar.com) \$\$-\$\$\$\$*

**Cavatina** Helmed by renowned Boston-based chef Michael Schlow, this stylish new hot spot serves up cuisine that is equal parts approachable and decadent. Crispy Brussels sprouts are elevated with walnuts, bacon and pickled red jalapeno, while yellowtail crudo is topped with Santa Barbara uni and caviar that melt in your mouth. The indoor-outdoor space has also received a sophisticated update. 1200 Alta Loma Road, 310.657.1333, [sunsetmarquis.com](http://sunsetmarquis.com) \$\$\$

**Cecconi's** This very chichi Italian restaurant (chandeliers, white tablecloths, fancy drinks, tableside truffle shavings) has been imported from London's Mayfair district by Nick Jones, the guy behind Soho House (London, New York, West Hollywood, etc.). 8764 Melrose Ave., 310.432.2000, [cecconiswesthollywood.com](http://cecconiswesthollywood.com) \$\$\$\$

**Chaya Brasserie** The kitchen here created the world's first-ever tuna tartare. If that's not enough to lure you toward Chaya's Robertson location, then the legendary happy hour and masterful Euro-Asian cuisine should do the trick. Sip on a sweet lychee cocktail while savoring papardelle with Kobe beef. Executive Corporate Chef Shigefumi Tachibe's bicontinental approach will have you

#### TOP FIVE

#### Pop Stars

In preparation for fall television and the upcoming awards season, we're stockpiling the most delectable of showtime snacks: popcorn. While the salty buttered variety is a staple, elevated versions from favorite L.A. haunts really up the ante. —Kelsi Maree Borland

#### The Lobby Lounge at The Beverly Hilton

The lounge's newly launched "Things That Pop" menu currently has two popcorn options, fruity cherry and sweet vanilla, and will soon roll out an adventurous pickle flavor and other varieties. Snack at the bar or pick up a to-go bag for \$6-\$10. 9876 Wilshire Blvd., Beverly Hills, 310.274.7777, [beverlyhilton.com/lobbylounge](http://beverlyhilton.com/lobbylounge)

#### The Church Key

The brown butter popcorn on the rotating cart menu of this West

Hollywood hot spot draws in passers-by every time it makes an appearance. Once popped, kernels are covered in fresh brown butter, sea salt and malt vinegar. 8730 W. Sunset Blvd., West Hollywood, 424.249.3700, [thechurchkeyla.com](http://thechurchkeyla.com)

#### Cinépolis

In addition to the standard buttery kernels, this high-end movie theater whips up unexpected flavor explosions with its



**SWEET TREAT**  
Faith & Flower's  
vanilla- and  
caramel-coated popcorn

sweet caramel popcorn and a spicy variety tossed in Mexican-imported spicy chili. 180 Promenade Way, Westlake Village, 805.413.8838, [cinopolisusa.com](http://cinopolisusa.com)

#### Faith & Flower

Pastry Chef Indelisa Zarate's vanilla caramel popcorn is a true masterpiece. Freshly popped corn kernels are slowly warmed in the oven while a housemade vanilla caramel mixture is poured on top every five minutes. 705 W. Ninth St., L.A., 213.239.0642, [faithandflowerla.com](http://faithandflowerla.com)

#### Mr. C Beverly Hills

Caprese-style popcorn is the perfect pairing for Mr. C's poolside cinema every other Tuesday night. Making its debut this year is a mingling of kernels tossed in both tomato and basil butters—a delectable, savory treat. 1224 Beverwil Drive, L.A., 310.277.2800, [mrchotels.com](http://mrchotels.com)