

After the Fire | Election Crib Sheet | Alan Rickman

Los Angeles

Best New Restaurants

FROM SUSHI BARS TO PIZZA JOINTS...A DELICIOUS YEAR IN REVIEW



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And the Winners Are...
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KUMO

giving **Il Carpaccio** owner-chef Antonio Muré, founding chef of the Michelin-starred La Botte, the benefit of the doubt. Why? Because his rendition is so ridiculously good. He rolls two branzino filets sandwiched with Santa Barbara sea urchins into a tight ball and slices it paper thin. He tops the pieces with coarse sea salt, a squeeze of lemon, some green onions, cracked pepper, and a drizzle of extra virgin olive oil "from Sicily or Liguria." Muré says, "not from Tuscany. It has to be mild and fruity. The olive oil is the secret." » 538 Palisades Dr., Pacific Palisades, 310-573-1411 or ilcarpaccioistorante.com.

* Parfait Nonpareil

WHEN PASTRY CHEF CATHERINE Schimenti was working at Craftsteak in New York, she bypassed the standard steak house sundae in favor of "something a little classier"—parfaits. At **Craft Los Angeles** she devotes a rotating selection on the lounge and dining room menus to the treats: caramel and peanut brittle, olive oil and port-poached figs, tiramisu. The spice bread parfait sets a high bar, its gelato made with ground spice cookies and swirled with vanilla custard and house-made mini marshmallows. Come summer, Schimenti will bring back the strawberry shortcake parfait, made with buttermilk ice cream, fresh berries and their syrup, and little cubes of pound cake. » 10100 Constellation Blvd., Century City, 310-279-4180 or craftrestaurant.com.

Papri Chaat

SHEEL JOSHI, OWNER OF SURYA, and his brother, Neel, are behind **Holy Cow Indian Express**, where trans fats and ghee are forbidden. In grand L.A. tradition, its minimal location belies excellent food. One of the dishes we're craziest about is the *papri chaat*, a take on nachos. Thick,

crunchy papris—chips made with wheat flour—are layered with chaat, a mixture of garbanzos, onions, and potatoes tossed with tamarind sauce and lime, cooled with a dose of creamy yogurt, and sprinkled with coriander. The contrasting flavors and textures zip around your mouth like ricocheting pinballs, making for a dizzying sensory overload. Eating the appetizer with your hands is a messy proposition, but you'll want to anyway. » 847 W. 3rd St., L.A., 323-852-8900.

* Vegan on Tap

JUST BECAUSE YOU DON'T DO meat or dairy doesn't mean you shouldn't be able to enjoy a few

microbrewed suds with your meal. But **Pure Luck**, across from the insanely popular gelato bar Scoops in East Hollywood, gives vegans a tavern to call their own. The onetime Korean take-out shop offers frosty pints of craft beer along with inventive pub fare: fried pickles, soft plantain tacos, and something called the Glasgow Salad—steaming hot hand-cut fries smothered in baked beans and sautéed veggies. The dining room is offbeat yet quaint, its bamboo forest decor punctuated by wood tables with fire engine red chairs and napkins. An even brighter note is the jackfruit used in place of tofu for a "carnitas" torta and an amazing "pulled pork" sandwich. » 707 N. Heliotrope Dr., Hollywood, 323-660-5993.

PAGE BURNERS

Books That Cook

Recipes and ruminations from our favorite chefs



Small Bites, Big Nights

GOVIND ARMSTRONG

»» The recipes of the Table 8 chef—who worked at Spago as a 13-year-old—are playful: a Creamsicle cocktail, *crostini*-fried olives stuffed with spicy sausage, grilled cheese with pulled short ribs, bread pudding with Krispy Kremes. But dishes like Foie gras-stuffed quail are sheer elegance. » Clarkson Potter, 256 pages, \$30.



Welcome to Michael's

MICHAEL MCCARTY

»» McCarty kick-started California cuisine in Los Angeles and, with this book, shows us how to replicate the style at home. Santa Barbara spot prawns with purslane, duck with blood orange sauce, scrambled eggs with truffles and chives—these dishes share the exuberance of McCarty and his restaurants. » Little, Brown, 229 pages, \$40.



A Twist of the Wrist

NANCY SILVERTON

»» Silverton's (mostly) quick recipes feature frozen peas, canned lentils, and the occasional Ritz cracker, but this is hardly a white-trash manifesto. The veal *involtini* with artichoke-leaf sauce and *pappardelle* with asparagus, morels, and goat cheese. A glossary includes handy tips and brand suggestions. » Knopf, 262 pages, \$29.95.



Desserts by the Yard

SHERRY YARD

»» Now you can make Campton Place's coffee cake, the Rainbow Room's chocolate soufflé, Michel Richard's upside-down cheesecake, and those chocolate boxes served at the Oscars. Yard offers precise instruction with fun bits about her Brooklyn childhood, Spago's kitchen, and the cooks Bill Clinton loves. » Houghton Mifflin, 416 pages, \$35.95.