

WINE + DINE

ISSUE

Breaking the Mold in
BEVERLY HILLS

OUR TOP
FIVE

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Unique Dining
Hotel Bars
Tastes of the World
Restaurant Bars

Man of the Year
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CONTENTS

PAGE 6 Breaking the Mold in Beverly Hills

PAGE 8 Man of the Year Wolfgang Puck

PAGE 20 Our Top Fives

PAGE 22 Top Five Beverly Hills Classics

PAGE 24 Top Five Hotel Bars

PAGE 26 Top Five Restaurant Bars

PAGE 27 Top Five Tastes of the World

PAGE 28 Top Five Unique Dining

PAGE 31 The Experiential Gourmet Destination That Is Wally's

PAGE 33 Beverly Hills Wine + Dine Directory

PAGE 35 Courier Connoisseur Daniel Boulud

PUBLISHERS

Lisa Friedman Bloch
John Bendheim

WRITERS

Ana Figueroa
Chloe Sleczkowski

EXECUTIVE EDITOR

Ana Figueroa

ADVERTISING

Dina Figueroa
Rod Pingul

GUEST EDITOR

Christian Navarro

CREATIVE DIRECTOR

Seann Hogan

BUSINESS OPERATIONS

Beverly Weitzman

GRAPHIC DESIGNER

Jamison Province



I knew Wolfgang Puck back when we both didn't wear glasses, back when we both had full heads of hair. I remember when Wolfgang taught me how to cook lobster and pizza over 30 years ago. He gave them to me, told me to take them home. Times were lean and that special meal changed my life forever.

That's the thing with Wolfgang. If you pay attention, you'll learn everything you'll ever need to know about cooking and a lot about life. That's what I've done my whole career. That's what I've done at Wally's.

I owe much of what I've accomplished to this man, and I know there are many others who can say the same thing. His influence goes far beyond Spago in Beverly Hills; it goes across the entire world. As we both continue to get older, I felt it important to make sure we have a record of his influence — and the influence he's brought to all the other incredible leaders in the food and wine industry. That's why I've joined forces with the Beverly Hills Courier to produce the first-ever Wine + Dine Issue, featuring our First Man of the Year, Wolfgang Puck.

I wanted to make sure that Wolfgang's stories — his history, his legacy, his wisdom — live on so that future generations can learn from him. We sat down as old friends, did some cooking, drank some wine and shared stories from when we were coming up in the wine and restaurant world. I hope that, just like me, you enjoy the candid conversation and learn a thing or two from him.

CHRISTIAN NAVARRO
PRESIDENT & PRINCIPAL, WALLY'S WINE & SPIRITS

PUBLISHERS



LISA FRIEDMAN BLOCH



JOHN BENDHEIM

Dear Reader,

Beverly Hills is synonymous with the finest things in life, and food and wine top the list. When the opportunity arose to join forces with Wally's Beverly Hills for a special publication dedicated to those enticing topics, we jumped at the chance. Lisa and I want to thank our team for their vision and hard work on this project. It has paid off with the inaugural Beverly Hills Courier Wine + Dine Issue, featuring the incomparable Wolfgang Puck as our "Man of the Year." You'll learn more about Wolfgang than you've ever known before in this fascinating interview. We've also profiled some of the city's most interesting entrepreneurs and curated a selection of "Top Five Wine + Dine Lists." Our dining guide is another useful resource you will want to keep as a reference. And a special sneak peek at the legendary Daniel Boulud's new restaurant coming to Beverly Hills rounds out our inaugural issue.

We hope you will savor it.

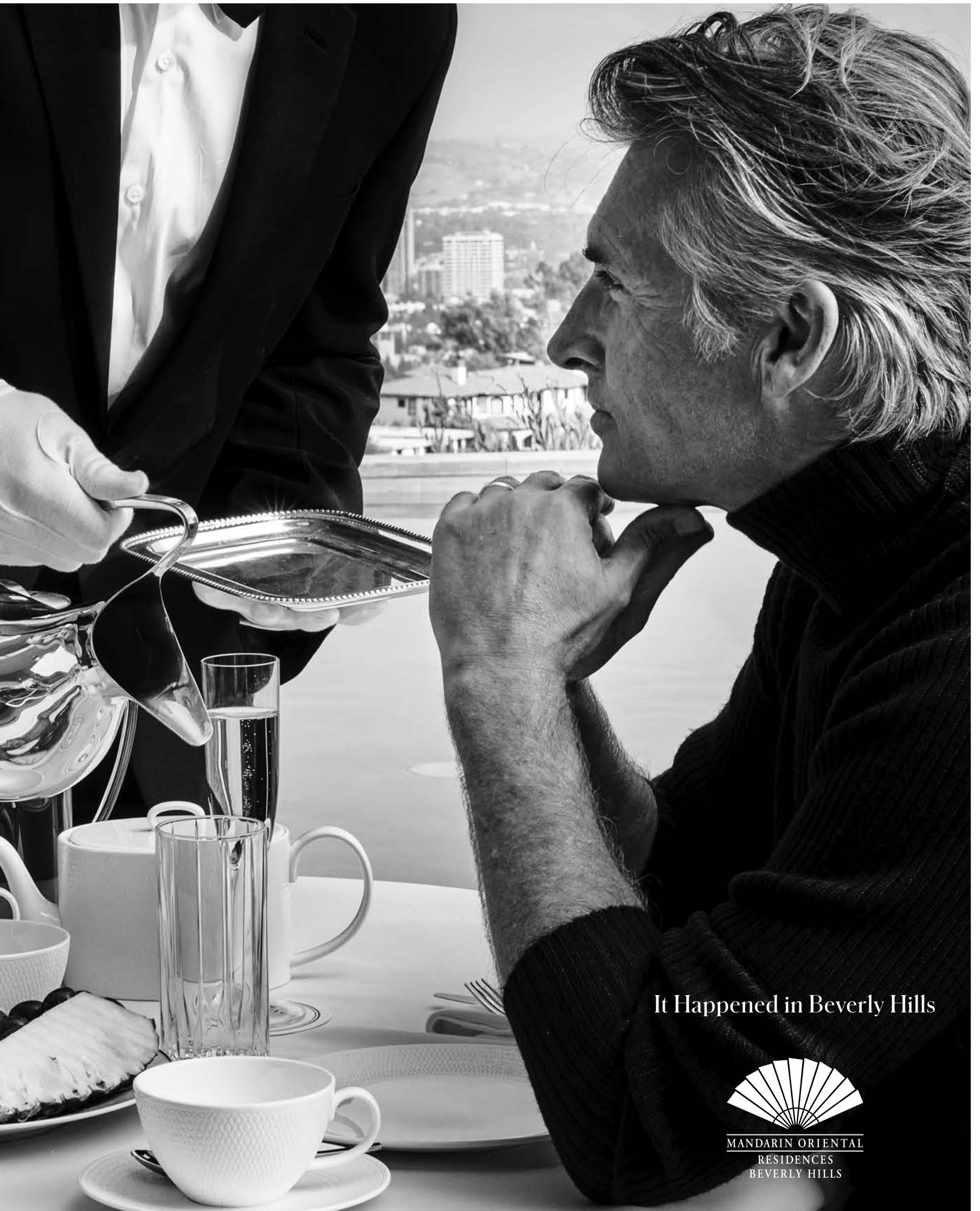
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It Happened in Beverly Hills



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Breaking the Mold in BEVERLY HILLS

These entrepreneurs are finding success in the high-stakes and highly competitive world of luxury brands, in the beverage space and beyond. What do they have in common? A tie to Beverly Hills, of course.

In the Beverly Hills Spirit

Andrew Borenzweig seems young to be the face of a brand-new whiskey brand, but don't let his age fool you. His knowledge about the whiskey industry has helped him craft a strategy as strong as a Manhattan.

"We have signature cocktails on the menu at Nobu Los Angeles and the Rooftop by JG at Waldorf Astoria, with more coming, then we'll start to build out to retail and off-premise," he said of his spirit brand, The Beverly High Rye, which is a blend of 50 percent straight bourbon and 50 percent straight rye.

That's impressive for a spirit that just launched in the spring of 2022. The plan is to start off at the pinnacle of the market — luxury Beverly Hills spots that align with The Beverly's brand feel — then grow engagement and product placement outward from there.

Having grown up frequenting Beverly Hills restaurants, Borenzweig knew what it would take to connect with his audience. Finding the right distillery was key.

"I knew the authenticity of the whiskey is very important, and I wanted to make sure I partnered with somebody who had a lot of credibility and made a great product, so we could be totally transparent about where it's coming from," he said.

He chose Cedar Ridge, a family-owned distillery in Iowa that has been growing corn for three generations and using it to make their own bourbon and whiskey. "I love that story; the head distiller is the son of the owner; and everybody who works there is so happy to be a part of it," Borenzweig said.

He also realized that marketing the whiskey would require an understanding of evolving consumer tastes and connecting on a different level.

"Most American whiskeys have a traditional rugged, western inspiration. They're hyper masculine," he said. However, women now make up a growing percentage of whiskey drinkers. That is why Borenzweig set out to create a product that connects with all kinds of drinkers.

"We are trying to appeal to a younger audience as well as older generations, too, anyone from a whiskey connoisseur to someone with the lifestyle that the brand speaks to," he said. "The Beverly High Rye was created to capture a classic sense of American luxury, and when you taste it, there's a sense of luxury that you can see and taste, and a touch of sweetness, the perfect balance of spicy and sweet."



ANDREW BORENZWEIG, THE BEVERLY HIGH RYE



HAPPY HOUR CANNED COCKTAILS

Canned Competition

Matthew Morton is another local entrepreneur who is finding new ways to connect with his audience and shake up the market. The owner of Cha Cha Matcha, a quirky and design-forward matcha brand, Morton was inspired by the slew of new products in the canned alcohol space. He also knew he could use his experience in the modern drinks world to come up with something different - and better.

After examining the market, he seized an opportunity to work with an authentic tequila distillery in Jalisco, Mexico. This led to founding his own canned cocktail startup, Happy Hour, which uses real tequila and real juice.

"I noticed that very few were made with fresh fruit and quality tequila," said Morton. "Happy Hour started from this a-ha moment of realizing the opportunity to create a brand that would resonate with any person, any time of year."

With Happy Hour, Morton set out to create something unique: a lifestyle seltzer brand that would speak to people who are looking for a happy and balanced life.

"I wanted to create a tequila seltzer that I wanted to drink," he added. The choice of using tequila in the beverage was strategic, too. "It is one of the best and easiest hard liquors to mix, which allows for a variety of drinks and flavors to be created."

Continued on page 30

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The World According to Wolf

An Interview with Beverly Hills Courier WINE + DINE

Man of the Year
Wolfgang Puck



Wolfgang Puck opened Spago on Sunset Boulevard in West Hollywood in 1982. He later moved the location to the former Bistro Garden's spot on Canon Drive in Beverly Hills. In the intervening four decades, Puck's international brand has expanded to include restaurants across the world, frozen pizza, a celebrated catering company, cookbooks, cookware, and more. In this inaugural issue of Beverly Hills Courier Wine + Dine Issue, Puck sat down with his old friend, Christian Navarro, President & Principal of Wally's Wine & Spirits, at CUT Beverly Hills to discuss his early days in the business, what inspires him, and what his future holds. To put it another way, it is the culinary landscape of Southern California according to the man who shaped it.

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“Really, for me, food and wine was always the ultimate experience.”

WOLFGANG PUCK

WOLFGANG PUCK AND CHRISTIAN NAVARRO AT CUT BEVERLY HILLS

When you first came to Beverly Hills, people wondered why you left a bustling location to move to a dusty, old place here. What made you choose Beverly Hills?

Well, I saw this location on Canon was so iconic and thought that we could really make it into a California-style restaurant, because it had this beautiful garden outside. The rest of the restaurant was a bistro-style thing, a fake bistro in a way, the food was just okay. I used to go just to sit outside. It felt like a nice place in Europe, in the summertime.

At the beginning it was difficult, they got jealous of me, because I remember the Bistro Garden used to have the Oscar party with Swifty (Lazar). Then one day I told Swifty, ‘Why don’t you have it at Spago, this is a Hollywood restaurant. The Bistro Garden is for the old people.’

He said, ‘Okay, kid, what’s the deal?’ I said, ‘I’ll give you the same deal as Kurt Niklas gives you at the Bistro Garden, except you’re going to get good food.’ He said, ‘Done.’

Everyone came to those after parties that you and Swifty Lazar hosted. Tell us about them.

I remember, at the beginning, it was amazing, because we had all the old guys from Jimmy Stewart to Cary Grant and Elizabeth Taylor, and what’s his name? From ‘Singin’ in the Rain,’ Gene Kelly and Fred Astaire. All the old ones and then the young ones came like Madonna and Michael Jackson and Sean Penn, and they were all in their 20s at that time.

It was really an amazing thing to have the old and the new meet. I remember Swifty late at night, Jack Nicholson came. He said, ‘Okay, Jack is here. I’m going home now. I had enough of my party.’

When you started out, there were great chefs and there were chefs who liked wine, but no one really tied them together. Where did you get the idea to tie everything together?

Well, to me great food and great wine always made for the perfect marriage. It started when I worked in France, in Dijon, in Burgundy, and over there you drink all Burgundy. I got a taste of Musigny, wines from the DRC (Domaine de la Romanée-Conti). Even there the restaurant wasn’t the greatest restaurant, but I tasted it

with the boeuf bourguignon and some good red wine. I was 18 or 19-years-old at that time, and I thought, this is amazing, food and wine. In Austria, we drank beer. Then, I moved to Baumanière, near Avignon, one of the greatest restaurants in the world. There, I found my inspiration, my mentor, Raymond Thuillier. He changed my life really, because up to then, I wasn’t even sure if I was going to be a cook. I thought maybe I’m going to be a truck driver. I had a friend in Austria who was a truck driver, and he made a lot of money. I didn’t make any money, barely enough to live. The restaurant is in a tiny village in Les Baux, and that changed my life because we really had the best ingredients, and then because I liked wine, the sommelier there said, ‘Why you don’t come with me? We are going to Châteauneuf-du-Pape. I go to Châteauneuf-du-Pape, and I wondered how they could make wine when the whole field is full of pebbles. They explained to me that the pebbles get the heat from the sun, and it stays nice and warm. I remember we went to Rayas, we went to Belcastel, and I fell in love again. We were in that region that’s what I drank then when I was in South of France. Really, for me, food and wine was always the ultimate experience.

How did you get to California?

After Baumanière, I worked in Paris at Maxim’s, which was also a three-star restaurant. I had a good job there. I already drove an Alfa Romeo, and everything was very chic. I was the night chef, which means I was responsible for the kitchen after 10:30 or 11:00 because they had a lot of customers come from the opera. Maxim was the center of Paris at that time. A waiter who was a friend of mine had another friend who came from New York, and he said, ‘You have to go to America. If you want to make money, if you want to get forward in your life, go to America, the land of opportunity.’ So, I went to New York. I didn’t really like New York that much, but I always liked auto racing. Somebody offered me a job in Indianapolis, and then with the last pennies I had left, I took the Greyhound bus to go to Indianapolis.

I thought it’s going to be Monaco, something chic, but there was nothing there. On Sundays, everything was closed, but I couldn’t leave, so I had to start working there. Then, the easy thing was, I got my Green Card there.



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What was the name of the restaurant in Indianapolis?

The restaurant was called La Tour, at the Indiana National Bank. The head of the bank wanted to have this fancy French restaurant on top of the tower, the highest building in Indianapolis. It was my first chef job really, where I was totally responsible, but after a year, I got my Green Card, and then I said, 'I want to go to California.'

When you are in Europe, you dream about California, the ocean, the beaches. I couldn't get a job in San Francisco, so I ended up here in L.A. At first, downtown, and then I met Patrick Terrail at Ma Maison, at that time the restaurant was bankrupt.

I remember my first paycheck bounced, and so I went to the fish market. I bought the lobster shell, for nothing almost, to make lobster sauce and lobster soup. Then, Ma Maison started to get better and better, and became very successful. I met awesome worlds. I met Billy Wilder and a lot of other famous people, who used to go to the restaurant.

About five years into it, I told Patrick I found this location on Sunset. I said to Patrick, 'We have to form a restaurant company, a management company, basically. I want to own 50 percent.' Patrick looked at me and said, 'I went to Cornell, I know how to run a restaurant. I'm always going to own 51 percent.' I looked at him and said, 'Me too.'

Thank God for me, we split up. I had to leave Ma Maison. He actually fired me. Because everybody was talking, saying, 'Wolfgang is leaving. He's going to open a restaurant on Sunset.' They used to ask Patrick, 'Are you going to be part of it?' That drove him crazy, so he took my car away, cut my credit card in half, and that was it. Then, obviously, we started Spago in 1982.

Where did you get the name Spago?

Well, when I left Ma Maison, I had to find the money. I didn't have anything, so I talked to Giorgio Moroder, who was a good customer at Ma Maison. He did all the music for Donna Summer, "Midnight Express" and "Top Gun." He was the biggest thing, because disco was it, and he invented the synthesized music, made a lot of money. When I told him what I going to do, he said, 'Okay, I'm in,' but we didn't talk about the deal.

The name 'Spago' came from Giorgio. He wanted to write a musical called 'Spago' at that time. That was around 1980-81. He told me Spago means to him, at least, poetically, a string with no beginning and no ending. Now, we know the beginning, but we don't know the ending yet. Hopefully, it's going to go on forever. Later, I think his lawyer told him, 'Well, you should get 60 percent. He has no money; he should be happy with 40 percent.' I told him, 'No, I only take a small salary until you make all your money back, and then I get 60 percent and you get 40 percent,' and he said, 'no.'

In the end, I found some of the guys who used to come to my cooking school at Ma Maison. I asked them, some dentists, some shrinks, some lawyers, whatever.

What was it like opening Spago?

My ex-wife, Barbara, built the restaurant. When we opened, we had no money left. I spent all the money that we had. I had no income, but my first cookbook came out, still with all the recipes from Ma Maison. I went on a cookbook tour, and sold cookbooks, so that's how I made the money.

The restaurant was open from 6:00 until 11:00 or so, it was hard, six days a week. I was cooking, and Mark Peel and Nancy Silverton were cooking, and Kazuto was cooking, so we had really good people cooking, but very few, we had 26 employees all together. I was going to the fish market every day, because I knew a few Japanese restaurants. I asked them where they got the fish.

You reinvented the pizza at Spago. How did that come about?

One of the things I wanted to do is pizza. Everybody said, 'Are you crazy? You make this amazing French food, and now you're going to make pizzas.' I said, 'Yes, I'm going to make pizzas, but not the way Italians do.' I said, 'The tomato sauce and a little mozzarella, and instead of making pepperonis, I made duck sausage.'

I bone the duck legs and put duck meat in it, and then roasted them slowly, and then put them on the pizza, maybe with some Shitake mushrooms and things like that, all fresh and good ingredients, and people loved it. I remember Linda Evans coming to the restaurant, and having her duck sausage pizza. It became famous, and I made one with Santa Barbara shrimp. I just put a little pesto on the pizza, very little cheese, and the tails of the shrimps on it, and maybe a little onion and maybe a little fresh basil at the end, and that was it, so simple, but it was tasty.

What is the story behind the smoked salmon pizza?

One day Joan Collins comes in late, and she loved our smoked salmon, because we made it ourselves. We cut it thin, like the way they do it in England, and she ordered the smoked salmon. We ran out of bread. It was like eleven o'clock at night. I said, 'What we are going to get for her now to eat with the smoked salmon? We have no bread left.' I said, 'Oh, I'm just going to put in a pizza dough, bake the pizza dough, and cut it into pieces almost like a focaccia, and give it to her like that.' I put olive oil on it, put some sliced onions on it, and baked it nice and crispy, and we had the dill cream, which we served with the smoked salmon, put the dill cream on top, and then put the smoked salmon on top, and the little caviar, and then I tasted it. The first thing I said, 'This pizza needs a glass of champagne,' and the rest is history. I then made another one for Joan and she said, 'This should be the Joan Collins pizza.'



SPAGO'S FIRST LOCATION PHOTO BY MARTIN COHEN



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That pizza changed everyone's mind about food in California. Where do you get all of your inspiration?

Sometimes, you create while doing things. For me, I have to be doing something. I don't sit at home and think, what can I do? When I see all the ingredients next to me, that's when I get excited. Now, every restaurant in the world has tuna tartare, some sliced tuna, whatever. At that time, no. I went to the Japanese fish market, where all the Japanese chefs went, bought the same tuna as them, and I made a tuna sashimi. I made it a little bit my style. I mixed soy sauce with lime juice, some pepper in it, some spices in it, and then I made a little salad, made the slices of tuna around with the little avocado slices, and some sweet onion slices, and on top again a little caviar, and that was our famous appetizer then. Little-by-little, that became the norm, but at that time, you couldn't get a lot of ingredients. That's why I used to go down to the Chino farm in Rancho Santa Fe to pick up the best vegetables. They had amazing melons. Strawberries, like 10 varieties of strawberries. I went down with my station wagon, filled it up with vegetables. I still remember people coming up to the counter and seeing a pile of strawberries, so dark red and so juicy and so sweet and saying, 'Wolfgang, where do you get these strawberries? Are they real?' We have made more advances in America than any other country in such a short amount of time in wine and in food.

Why do you think Spago resonated with people so much back then?

When I opened Spago, I was the manager and the chef. I said, 'I'm going to build the kitchen in the dining room.' That was the first restaurant with a total open kitchen. That didn't exist before. The chefs were on stage, basically. It was like a theater. I said 'We should have fun. Not a fine dining restaurant, but a fun dining restaurant,' obviously, with the best ingredients. If I bought fresh fish downtown at a fish market, I just put it in a wood-burning oven, roasted it with some onions, maybe a little saffron, maybe some small tomatoes. It was really simple, but very tasty. That's the way I like to eat. And I always had a good sense of what goes with the wine. I didn't want to overpower, to say, 'Okay, we have a great red wine,' and then put jalapeno pepper and raw onions, or a salsa type thing, because that will fight it. I think I was always very conscious about the pairing of food and wine. I actually love to do it, and I love to think about it.

We have talked about Spago, now let's talk about CUT. It is really a steak joint, but with a Richard Meir interior, artwork by John Baldessari on the wall and your touch. It's a Wolfgang Puck steak joint in Beverly Hills.

Exactly. Here at CUT, we start with great meat. I like to cook it really slowly on our grill here, and then let it rest for a good 20 minutes. If you want steak like that, you have to have a little salad, a little appetizer, and have time to wait. You enjoy it. It's the anticipation for a great piece of meat, which is an important part, I think.

What is the origin of Chinois on Main?

I started Spago, then we opened Spago in Tokyo. Then, I said, 'I'm tired of doing Spago.' The same thing all over again. We found this place in Santa Monica, and I said, 'I'm going to do Chinese food.' The landlord said, 'Okay, I know whatever you're going to do, it's going to be good.' Then, I had to think, I said, '[Expletive]. What am I going to do? I never used a wok in my life.' In 1983, we opened Chinois, and it became the first fusion restaurant. There was no such thing as mixing two cultures in the kitchen together. I think when I look back, I said, 'Do you know how important that was actually?' Because then little-by-little people got a hold of it. It was so successful. I remember Madonna and Warren Beatty and Elizabeth Taylor, all these people used to travel all the way to Santa Monica.



THE GOVERNORS BALL WITH MADONNA AND MICHAEL JACKSON PHOTO BY MARTIN COHEN



WOLFGANG PUCK AT CUT BEVERLY HILLS

You have more staff that's been there for more than 25 years than any other restaurant I know.

Exactly. I remember Bruce Paltrow, the father of Gwyneth Paltrow, and Blythe Danner, they used to come when Gwyneth Paltrow was little. Now, when Gwyneth comes to the restaurant, we have a food runner there, she comes up to him and says, 'Papa, so good to see you.' [laughter] He knows her from the beginning. It's really a nice feeling. I think that's what is really great. When I opened Spago, I said, 'I am going to open a restaurant for the locals.' When we open CUT here, I said, 'We going to open a restaurant for the locals.' I always said, 'If we want our neighbors to be interested in us, we have to be interested in them.'

How many restaurants do you have in your portfolio? Do you even know?

No. I think I have four sons. I have an ex-wife. Maybe two ex-wives. We don't talk about that. I think we have like 27 restaurants, and then we have another 80 or so in airports and so forth. Plus, we do have a catering company you know. Then we also have a company where we have merchandise, we sell pots and pans, and appliances and stuff like that. We always try to do new things.

I remember this place you used to have, Eureka. Today, it would be a big hit, but you were way before your time. Same with Granita, your old place in Malibu.

Yes. You know we learn from failure, too. I did not make everything perfect. I did not just have a hundred percent success. People forget a lot of things have started here. It's not from New York, it's not from Washington. L.A. had the most innovative stuff. Even today, still, I think with all the different neighborhoods, we still have a lot of innovation here.



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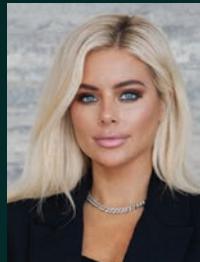
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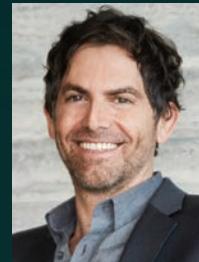
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THE GOVERNORS BALL WITH ELIZABETH TAYLOR PHOTO BY MARTIN COHEN

The first thing he did, he gave me a glass of Schnapps. He said, 'No, first we have to say cheers.' [laughter] I saw a lamb that looks really good. I thought, why are we trying to import meat from somewhere? We can just use that. I still go to see him. Each time I go to Budapest, I go see him and we take some lamb home.

You see each location as a celebration of its community.

Exactly, yes. I also say we are in the hospitality business. It's not about me, it's about the guests. We are here to make the guests happy. Some chefs go to the table and say, 'How did I do?' Who the [expletive] cares about the chef, how he did it or whatever? It's whether the guest enjoyed their time there.

I think in life, we have so many tragedies already. When you are at the restaurant, you want to get relaxed, you want to have a good time. You don't want to be talked down to. We are in the hospitality business, and we have to make people feel good. When they leave our restaurant, they have to feel, 'Wow, I spent money, but you know what? It was a great time.' I think restaurants become part of the community. I have so many people who still come to the restaurant. Now, they are 80 years old, and they say, 'Oh, I cannot drink too much,' before they used to drink a cocktail and then wine. 'My doctor told me I have to watch what I eat.' I said, 'You know what? I know you forever, so whatever you want, we make.'

Are there any chefs around L.A. today that impress you?

Yes, there are a lot of young chefs like people who worked for me, Evan Funke who has Felix, and now opens other restaurants, and there are quite a few who worked with us before. I think there are many young chefs now, especially downtown. Unfortunately, I'm a creature of habit, so where do I end up? I go to Matsuhisa probably the most. I go to Osteria Angelini. Last night, I went to Sushi Tama, a Japanese restaurant on Robertson. I try new ones, but more or less, I like to go where I have friends.

I always like people who are interested in food and wine. I see it now with my son, Bryon. He, too, is so passionate, he is also young, but he is very passionate about food and wine. If you have that passion, you can be successful. If you find something you love and

want to do more than anything else, basically, that's when you're going to be successful. A lot of people have talent, but they don't really work on it. Talent alone isn't going to get you anywhere. You have to mix talent with tenacity, with doing things over and over again.

Do you think Spago wouldn't have worked anywhere else? Could you have opened it in New York City?

Maybe in New York City, I would've done it a little differently to fit into the space there. I wanted it to be like a beach house. We had this bleached wooden ceiling, and it was white inside. It's so interesting to see how we have influenced people all over the world. I have a very good friend in London, Ruth Rodgers. She owns The River Café, a famous restaurant in London. Where did it start? She came to Spago in the early 80s and said, 'Oh my God, we have nothing like that in England.' She found this place way outside of downtown, and opened this restaurant, and when I walked in, it felt like the old Spago.

The influence of Spago has gone really everywhere, and not to say to put the chef on the center stage. By opening up the kitchen, by going out to say, 'hello.' It wasn't always easy for me. At the beginning, I only said 'hello' to the people I knew, and then little-by-little, I started to go to say 'hello' to everybody. I think it was important because I always felt they were guests in my house.

You are all over the world now. Tell us more about your future plans.

We are in Budapest, in London, in Istanbul, in Bahrain, Qatar, Singapore, Maui, you name it, but we are still going to do new things. Our biggest project now is with Frank Gehry. I always love architects, so Frank Gehry is going to build us a restaurant where Gladstones is now (at Sunset and PCH). We're going to tear it down. When people ask me when I'm going to retire, I say, 'Why retire?' My sister was a school principal in Austria, she retired. She said, 'Why do you want to open another restaurant?' I said, 'This is what I live for, this is what I love. Do I need a restaurant in Riyadh? Do I need a restaurant in Kuala Lumpur?' It is going to be more work, more travel, and everything, but that's what gets me excited, and not to mention the restaurant on the beach, that's going to be the biggest thing. To get anything done on the beach, it takes forever. But it is Frank Gehry and let me tell you, it's going to be a historical landmark, and people will come to that part of town forever.

Do you look forward to your great-grandchildren one day saying, "My great grandfather did this with Frank Gehry, the greatest architect California has ever seen? Maybe you will be in that chef place in the sky by then.

No, I would be in hell for sure. [laughter] If you ask my ex-wife or anybody they'll say, 'Wolfgang will be in hell.' And you know what? I will like it better there anyway. All my friends are there, and we have the hot grill and the fire there. How much better can it be?



PIZZA WITH HOUSE CURED SMOKED SCOTTISH SALMON AT SPAGO

Chef Wolfgang Puck and his extensive list of restaurants can be found online at : www.wolfgangpuck.com

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The House of Veuve Clicquot unveils its new vintage, La Grande Dame Rosé 2012

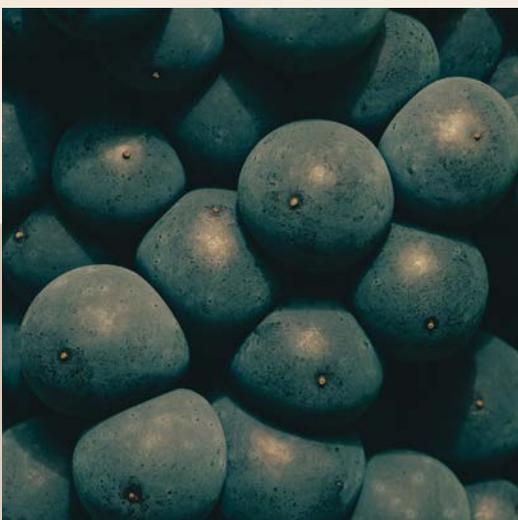


More than 250 years ago...

trailblazer and visionary Madame Clicquot took the reins of her late husband's business and transformed Veuve Clicquot and the Champagne industry as we know it today. Her audacious and creative spirit led to her being known as “La Grande Dame du Champagne,” pushing the boundaries of what Champagne could be by creating the first vintage champagne, and the first known blended rosé champagne by joining her Bouzy red wines with her white wines.



In 2022, faithful to Madame Clicquot’s quest for excellence, the House of Veuve Clicquot unveiled the newest La Grande Dame cuvee: La Grande Dame Rosé 2012. The third edition of La Grande Dame Rosé is aged over 10 years, reflecting the harvest with intensity, beautiful acidity, and strength. The glory of Pinot Noir, La Grande Dame Rosé 2012 respects Madame Clicquot’s vision with 90% Pinot Noir coming mainly from the historic Grand Crus of the terroir. She used to say, “our black grapes give the finest white wines.”



Offering a beautiful salmon pink hue, La Grande Dame Rosé 2012 showcases Madame Clicquot’s audacious vision of color, taste, and aromas, which are all essential for the quality of a wine. On the nose, you’ll find floral notes, evolving towards warmer, more spicy notes. In the mouth, after a strong initial feel, it is elegant and silky making it a complex, lively wine, with a pleasing and lasting finish.

The Rosé is best enjoyed with Garden Gastronomy, the new gastronomic experience using “grand cru” vegetables to pair with the “grand cru” grapes of the wine, expanding the senses and surprising the palette. This is achieved by sourcing seasonal, local and extremely fresh produce that embodies delicacy, lightness, minerality and purity to complement the champagne.



OUR TOP FIVES



The Beverly Hills reputation for being the epitome of luxury and prestige extends to the city's incredible dining scene: top restaurants and bars that have created the ultimate mecca for refined tastes and high-end service. Whether you're craving the best steak in the world, a mind-blowing cocktail, or a one-of-a-kind experience, Beverly Hills will deliver.

With nearly 200 dining options within just two square miles, this city might also leave you bewildered. Our editors have curated a selection of recommendations by category, to guide you through the abundance of great options that lie within this corner of the city. Featuring some favorite spots and discoveries, the following lists highlight chefs, bartenders, and restaurateurs that have set a deliciously high bar in Beverly Hills.

Business WITH Bosse



Please join us each month for Business with Bosse! This initiative was created by Beverly Hills Mayor Lili Bosse to put a spotlight on local businesses and **just how special they are!**

The community is invited to meet at each showcased business and enjoy a sampling of what makes our Beverly Hills businesses so special.

For more information and to view upcoming events, visit beverlyhills.org/businesswithbosse

Questions? Email us at businesswithbosse@beverlyhills.org

It's time to
***be together again
& have fun***

as a community
while supporting our
local businesses.



Some places never go out of style, and these are a few of the Beverly Hills staples you can't miss.

TOP FIVE beverly hills classics



E. Baldi Ristorante

Located in the heart of Beverly Hills, the eponymous restaurant of chef Edoardo "Edo" Baldi specializes in Tuscan food with an accent of Emilia-Romagna. Dining here will transport you to the coast of Italy, where ingredients pop, desserts are worth saving room for, and eating with friends and family takes on an almost religious experience. Some swear by the fish, others the pasta, and still others the desserts. But one thing everyone can agree on is that Edo pours all of his love into every meal.

Il Pastaio

Twenty-five years ago, the Sicilian Drago brothers Giacomino, Celestino and Calogero launched the highly popular and acclaimed il Pastaio ("the pasta maker") restaurant in the heart of Beverly Hills. It began by serving simple, authentic pasta dishes inspired by the rhythm of the seasons of fine ingredients. Being raised in the small town of Galati Mamertino, the Dragos were surrounded by the fragrance of ripened tomatoes, richness of olives, freshly handmade rolled pastas and many cheeses and wines typical of the region. Many of the notable and highly praised pastas on this innovative menu include the divinely rich pumpkin ravioli; the smooth and sensual squid ink risotto, and even the traditional house favorite spicy tomato sauce – Arrabbiatta.



Lawry's Prime Rib

Lawry's is a steakhouse of grand style, classic elegance, luxurious comfort and home of the world-famous Lawry's Seasoned Salt. The unique menu features Roasted Prime Ribs of Beef served tableside from gleaming silver carts. Other menu favorites include charbroiled fillet mignon, the Lawry's Prime Ribeye steak, and a Prime New York Strip steak. For seafood lovers, try the Salmon Rockefeller, Trio of Lobster Tails and the famous Lawry's Seafood Tower. Come here and enjoy the warm hospitality and award-winning food that have made Lawry's The Prime Rib Beverly Hills a steakhouse legend since 1938.

The Grill on the Alley

An institution in Los Angeles for over 35 years, this restaurant offers an unparalleled dining experience in a traditional steakhouse setting. It's modeled after the great grills of New York in the 1930s and 40s, with a location nestled right "in the alley" just steps away from Rodeo Drive. The classic menu features prime beef and prime seafood options that have earned them acclaim across North America.



The Polo Lounge at The Beverly Hills Hotel

"It's always summer on the Polo Lounge patio," says Kaitlyn Demasi, Director of Food & Beverage. Come by for a sunny drink and great food, elevated to Beverly Hills Hotel standards, of course. They specialize in American cuisine with an Italian edge, like the classic Steak Tartare and McCarthy Salad, plus colorful, easy-drinking cocktails like an aperol spritz, espresso martini, or margarita. "We focus on fresh farmer's market seasonal fruits rather than heavy mixers," Demasi notes, making the drinks here much lighter and cleaner than typical lobby bar drinks. Look for unique brands on the menu, too, like Empress Gin or Casa del Sol, which Demasi loves because "they uplift the voices of women and celebrate the Mexican heritage."

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TOP FIVE *hotel bars*

Whether you're looking for a spectacular view or an elevated beverage, these hotels in Beverly Hills serve up a luxurious cocktail experience.

The Club Bar at The Peninsula Hotel

This elegant, wood-paneled lounge seems like it's straight out of a bygone era, but the exclusive drink menu and innovative cocktails give it a modern edge. It offers the perfect ambiance for settling into one of the deep leather chairs with a scotch cocktail, like the "My Buddy Bolden," or choosing a drink from the list of rare single malt whiskies, scotches, tequilas, cognacs and more. There's also an extensive wine list of high-end pours, including the hotel's private-label Keller The Peninsula Sonoma Pinot Noir. Whether your evening is just starting or is coming to a close, this is the perfect spot to sit back and enjoy the finer things in life.

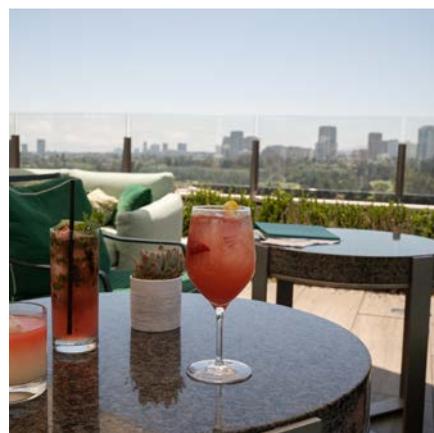


The Maybourne Bar at The Maybourne Beverly Hills

Head mixologist Chris Amirault is in a mission to revolutionize the cocktail, one clarified infusion at a time. His culinary background is apparent throughout the innovative menu that categorizes drinks according to the five elements of Earth, Air, Fire, Water, and Space, featuring layered flavors and unique ingredient combinations. "It's important to use an ingredient when it's in season and more importantly, how to utilize it in its best form," says Amirault. And sure enough, each stunning drink incorporates unique forms of ingredients like lime, black tea, even mandarinquats (a hybrid of mandarin and kumquat). From the delicious zero proof mocktails, to the black tea infused Old Fashioned "Salute Your Shorts", to the crystal-clear cucumber margarita "Mirror Mirror," the drinks are never what they seem, and consistently overdeliver on flavor. When it comes to Amirault's craft, the simpler it looks, the more complex the flavors.

The Pool Bar at the Beverly Hilton

What better place to lounge by a pool, sunglasses perched on your head, with a fabulous cocktail in hand? With colorful fruits, refreshing drinks, and a menu that pays tribute to their tiki bar roots (this is the former home of Trader Vic's after all), the Pool Bar is the ultimate destination for relaxation if you also take your cocktails seriously. You can go all out and order the signature copper tiki bar drink, or get the "Poolside Swizzle" with green chartreuse and a touch of herbaceous flavor. Either way, you'll get the full star treatment and feel like Beverly Hills royalty.



The Rooftop by JG at Waldorf Astoria

"Our menus are very seasonally driven," says Maykel Escalona, Director of Food & Beverage. "I emphasize with our team to really source everything locally, too." The bar team is also very detailed about collecting guest feedback, regularly asking for opinions and tweaking new cocktail recipes until they are palate-perfect. And with the panoramic views, this may be the best rooftop destination you can find in the city. Order one of the refreshing, seasonal cocktails to enjoy at the bar or the lounge outside the restaurant, with stunning views of the city surrounding you. Whether you're celebrating a special occasion or need a break from the everyday, a beautiful rooftop with a great menu is always a good idea.

Umbrella Social Club at SIXTY Beverly Hills

Enjoy elevated sips and bites on the Umbrella Social Club deck. The food features a California-centric sustainable organic and vegan-friendly menu, alongside plenty of crafted cocktails and a vibrant atmosphere. With cozy fireplaces, hanging wicker chairs, and a bar set amongst lush greenery high above the glittering city, you can experience 360-degree views of Beverly Hills seven days a week. Order a classic Mai Tai or the tequila-based Calle Sesame, then find a spot on this beautiful rooftop terrace to take everything in.





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TOP FIVE **restaurant bars**

With some of the best dining in the world, these Beverly Hills restaurants deliver fantastic drinks alongside top-tier menus.

Avra

"We use a lot of authentic Greek ingredients," says lead bartender, Chieko Hidaka, about the restaurant's bar program. "It's always fresh ingredients, and we try to bring that Mediterranean feeling as much as possible." From spirits infused with sage tea, to Greek vodka made from olives, perfectly paired with the imported Greek seafood, the flavors here will transport you directly to an island in the Mediterranean. Grab a seat at the bar and order from the raw bar, then wash it down with a glass of Assyrtiko Greek white wine or the Santorini Martini. Whether you've been to Greece or only seen photos, the experience at Avra is delicious, delightful, and memorable.



Mastro's

"Our drink menu is quite large," says Robbi Jo Oliver, Senior Director of Wine & Spirits, Training. "That allows our guest to find a favorite no matter what their palate is like or what they are eating that evening." And the bar menu certainly holds its own next to one of the most diverse menus, with the best steak cuts, seafood, and sushi. To give each guest the most personalized experience possible, the staff often asks different questions to pair them with the perfect drink. Enjoy classic cocktails with a twist, like an Espresso Martini made with tequila, or a traditional margarita made with high-end tequila. "We love making drinks with well-made, high-quality brands," Oliver adds.

Spago

"It's the Chef's program," says Carlos Benítez, a top bartender who's been making drinks at Spago for over 20 years. "Chef makes all the syrups, preps everything for the bar. If a cocktail needs basil or cucumber, he brings it all in fresh, same as in the kitchen." That means every drink here is made with the same culinary precision and skill as the world-famous menu by the legendary Wolfgang Puck. Beautifully layered flavors can be found across the menu, from the popular "Pepino's Revenge" made with El Cristiano Tequila, fresh lime, and cucumber, to the luxurious "Harmony Chocolate Manhattan" made with Macallan Harmony and chocolate bitters. The full restaurant menu is available in the bar area, so you can enjoy a drink and appetizer after a day of shopping, or wait for your table in this comfortable, relaxing space.



Ocean Prime

"Our Chef works tirelessly sourcing fresh, seasonal ingredients to bring amazing tastes and textures to our guests," says Bryan Graham, Ocean Prime General Manager. With two sleek, comfortable lounges, this is a perfect spot to meet up with friends or have a quick meeting. For a perfect combo of sweet and spicy, Graham recommends the "Pineapple Picante," with pineapple-infused Herradura Tequila, Picante, fresh lemon juice and orange bitters. Or, experience the Insta-worthy "Berries & Bubbles" with Belvedere Organic Lemon and Basil Vodka, marinated blackberries, lemon and Domaine Chandon Brut, poured over dry ice. Pair them with one of the many mouthwatering small bites, like Jumbo Lump Crab Cake or Parmesan Truffle Fries, or go all out with the prime steaks and seafood.

BG Beverly Hills

Evoking the essence of the great Italian-American restaurants of the mid-20th century where delicious, well-prepared food was served in elegant and unpretentious settings, BG nods to that same history, but takes culinary cues from the present and the future. Alongside culinary delights like Linguini Vongole or Spaghetti and Meatballs is an exceptional cocktail program created by chief mixologist, Dorian De Tappan. The menu features the freshest ingredients of the season paired with high-end spirits in signature artisanal cocktails that are served alongside a rotating selection of carefully chosen, quality Italian and California wines.



TOP FIVE *tastes of the world*

These restaurants use their culinary skills to incorporate international ingredients and styles with their menus, bringing delicious flavors from around the world to Beverly Hills.

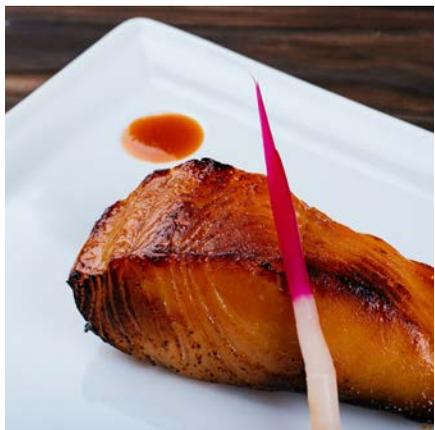


Crustacean

"Our menu highlights Master Chef Helene An's modern Asian cuisine with an emphasis on Vietnamese flavors," says Eden Dozier, Crustacean's In-House PR and Marketing Manager. A Beverly Hills gem since 1995, it was opened by House of AN CEO Elizabeth An, and has become famous for its multi-faceted concept. "We always source the healthiest Vietnamese herbs and spices and opt for sustainable ingredients whenever possible," says Dozier, adding that "farm-fresh, non-GMO elements are an integral part and thus, our menu changes seasonally." From the famous garlic noodles coated in "Chef An's secret sauce," to the signature seafood plates and even a truffle Wagyu burger, the food here will wow you with its inspired and memorable flavors. Look for the expanded bar and lounge coming this fall. Pro tip: Beverly Hills locals can ask for the \$35 secret lunch menu.

Gucci Osteria

Led by Chef Mattia Agazzi and situated on the roof of Gucci's Beverly Hills Boutique, this intimate restaurant combines the historic Gucci lifestyle and fine culinary arts. It also celebrates its Los Angeles location, relying on daily farmers markets and the agricultural scene in California. Agazzi and his kitchen seek out vendors who grow food in a fair, ethical and sustainable way, even working with five different trout farms to get the freshest possible fish. The innovative menus include signature dishes such as Tortellini with Parmigiano Reggiano Cream and the legendary Emilia Burger, plus rotating takes on Italian centered but seasonal California-inspired new creations.



Matsuhisa

In 1987, ambitious sushi chef, Nobu Matsuhisa opened his first restaurant in Beverly Hills, bringing his inspired blend of Japanese and Peruvian cuisine to the public. "There is only one mission: Buy the best and do the best, to make the best!" proclaims the legendary chef, who has inspired a generation of master chefs. Although Matsuhisa has gone on to open many fine dining locations around the world, his original flagship on La Cienega retains its low-key décor and vibes from day one, distinguished by its skilled staff and an enormous menu—featuring a Chef's omakase, tempura, sushi, and special king crab dishes. Matsuhisa not only represents dining at its finest, it is also the foundation of a culinary empire that is still growing today.

MÍRAME

Founded by Michelin Star chef Joshua Gil and Matthew Egan, MÍRAME brings contemporary Mexican cuisine with a California sensibility to Beverly Hills. Chef Gil's ever-changing, ingredient-driven menu embraces regional Mexican flavors using local and seasonal influences. From fresh ceviche to local salads and grilled fish, each dish stems from the team's dedication to Mexican flavors and food with a focus on organic, sustainable, and market-driven ingredients, creating a melting pot of world flavors with a California twist. Keeping true to its roots, the bar menu features unique Mexican spirits and a 100% Mexican wine list.



Nozawa Bar

This small and intimate experience has been serving a top-notch, tradition-based omakase sushi meal since 2013. The multi-course menu, made of primarily nigiri sushi plus sashimi and handrolls, features many of the more adventurous sushi items that dedicated sushi eaters will appreciate. "Our menu changes throughout the year based on the seasonal availability of fish in Japan and around the world," says Tom Nozawa, co-founder of Sushi Nozawa Group/Nozawa Bar. "Each course is served to all guests at once, which encourages a sense of community." Some guest favorites include the sustainable bluefin toro, Santa Barbara uni, akamutzu, hokkaido scallops and tamago.

TOP FIVE *unique dining*

It's not all steaks and seafood in Beverly Hills. For those looking to break the mold, try these unique options that offer a taste of something different.



Croft Alley's Hybrid Menu

When you're craving elevated comfort food, make this the first stop. The food reflects the diverse background of Chef Fong, who is Vietnamese, grew up in New Orleans, went to school in Austin, and was classically trained in French cuisine. The result is a truly unique menu featuring vibrant, fresh flavors. "There's something for everyone here," says Madison Bright, Director of Operations. The range of veggie, vegan, and meat-friendly options are certainly welcoming to all cravings. Take your pick from a variety of bowls, salads, and sandwiches to enjoy over a quick catchup, work meeting, or after-shopping refuel. There's even an extensive menu of house made lemonades featuring fresh turmeric, blueberries, ginger, and more. If you want something a little harder, ask them to spike your drink with a shot, or you can order from the wine and beer menu. In a city of high-end dining, Croft Alley offers a refreshing change of pace with a casual atmosphere and satisfying food.

Impasta's Gluten-Free Pasta

If you're looking for a bowl of fresh, flavorful pasta, the health-conscious dishes at Impasta come remarkably close to the real deal. They offer a range of noodle replacements, such as zucchini, spaghetti squash, and cauliflower gnocchi, which all serve as excellent vehicles for the flavorful sauces which are the real stars here. Try the popular Impossible Bolognese for richly flavored, zesty "no regretti spaghetti" or a Margherita Pizza on cauliflower crust – you can also add truffle oil, vegan cheese, or real burrata for extra flavor. And for the carnivores out there, don't fear, Impasta offers real meat you can add on, too.



Ladurée's Vegan Pastries

Celebrating its 100th anniversary this year, iconic French bakery Ladurée made its Beverly Hills debut a few years ago. The luxurious French macarons are a perfect pick-me-up after a day of shopping, and no one will ever be disappointed if you show up to an event with a box in tow. More recently, Ladurée tested out vegan recipes in collaboration with Los Angeles pastry chef Matthew Kenney to overwhelming positive responses, securing delicious plant-based items on the Beverly Hills menu. Look for flaky, mouthwatering croissants, rich chocolate pound cake, and even the famous rose macaron — all made with plant-based ingredients. Enjoy the French garden vibes over afternoon tea or for lunch, and don't forget to bring home some treats for later.

The Belvedere's Plant-Based Offerings

The Belvedere at The Peninsula Beverly Hills bills itself as a "feast for the senses," and it lives up to that name regardless of the time of year. The European Brasserie combines a country French aesthetic with Southern California sensibilities. It is no wonder then, that its acclaimed Executive Chef Ralf Schlegel has created a menu option for those interested in fine dining consistent with a wellness lifestyle. The "Naturally Peninsula Five-course Plant-Based Menu" incorporates hyper-local ingredients with herbs and vegetables from the hotel's on-site garden. "We also go to the farmers' market to get inspired," Schlegel told Wine + Dine. The result is that even guests who would not normally select plant-based dining are enthralled by seasonal specialties, such as Tomato Tartar, Mushroom Walnut Coulbiac and Mission Figs with Sangria.



Ververie Café's Modern Afternoon Tea

Inspired by the art deco of Los Angeles and Parisian cafés, Ververie is a brand-new concept from owner Chloe Strumpf who believes in "opulence for all." Strumpf has created an approachable experience that makes teatime much more casual—and boozy—with savory menu items and great cocktail pairings. "Our food is very high quality, but it's nothing that you've never seen before," she says of the menu. Instead, it's an elevated version of familiar favorites, like gold leaf lobster rolls, classic egg salad or savory Belgian waffles. For Afternoon Tea, there are three options, with bites ranging from classic tea sandwiches to modern avocado toast. In addition to the full tea menu—aged white peony tea is a local favorite—you can add a cocktail pairing to your tea service. They even have a tea cocktail, The Blind Tiger, made using whiskey infused with breakfast tea.

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HAPPY HOUR CANNED COCKTAILS

Influencer marketing and a focus on merchandise featuring the brand's aesthetic helped connect Happy Hour with the right audience. "Influencer marketing is one of our key strategies for growing the business as well as partnerships with key content creators," Morton said. "But it only works if the personalities you're aligning with do feel as part of the brand world you're building."

By the looks of things, Morton is definitely doing something right.

The Power of Patience

Beverly Hills couple Karan and Priyanka Khanna also landed on the right strategy to appeal to sophisticated tastes. Karan and his brother, Nitin Khanna, have been business partners for 25 years, working together to grow an entrepreneurial empire. Their first big break happened with the sale of their company, Saber Software — which provides elections and other government support software — for the price tag of \$473M. They used that sale to leverage their next venture, Cura Partners, a wholesale cannabis oil company and marketer of the popular cannabis brand, Select.

When they sold their cannabis company for a whopping \$950M, Karan decided it was time to take a break. They'd always been avid travelers with a passion for food and wine, often visiting Mexico and falling in love with the vibrant culture that reminded them of their homeland of India. With the newfound time on their hands, and the pandemic closing off many options, they found themselves traveling to Mexico even

more. And soon, those travels inspired a new venture.

"I was in Guadalajara for a tech conference, and they took us to Tequila," said Karan of the origin of his spirit brand El Cristiano. "I was blown away by the beauty, and how it's so much like wine, with the terroir and the micro-climates and the soil."

And although he's a serial entrepreneur who could have easily jumped into the tequila industry right then and there, instead he waited and learned.

"The more I learned, the more I understood that you need to focus on the agave to make good tequila. It takes six years for the agave to properly mature. And most people don't have the time or patience or money for that."

When he came across potential partners with over 20 years of experience in the industry and a distillery with a rigid focus on using the highest quality agave, Karan knew it was time to strike.

"If you take agave that's only four years old, it's going to be super tart and bitter," Karan said. "Almost 85% of tequila comes from that kind of a plant. And then to make it taste better, you're either adding sugar, flavor, color, or all three."

The El Cristiano team uses a different approach.

"We pay a much higher premium for the agave that we buy, almost double the price. It's literally one of the most delicious tequilas anyone has ever tasted," he said.

The fact that the tequila field is a crowded one makes El Cristiano stand out even more, according to Priyanka.

"Back in the day, people didn't understand tequila. Thanks to tequila's rising popularity, more consumers are familiar with the spirit and know what they like, and what to look for. The more people who get into it, the more the quality has to go up," she said.

That strategy is working. "When people try the tequila, it sells itself," said Karan.

Another venture of the Khannas has similar roots. A wellness enthusiast, Priyanka Khanna found herself booking appointments at numerous locations all over the city, and was frustrated that each needed its own reservation, membership, parking, the list goes on. And so the Khannas' wellness sanctuary, Artha, was born.

"You get access to yoga, sound bath meditation, infrared sauna, cryotherapy, and more," Priyanka says. A traditional spa with this kind of access would normally be priced from \$550 up, but they didn't want to do that. Instead, they priced it at \$169 per month, which they say is much more accessible to the community they're building.

Karan built the Artha business model just like he did with El Cristiano: with extreme patience and focus on the most important elements.

He built an app that manages all the appointment bookings, leaving the Artha staff to focus on providing highly personalized service. They invested in high-tech therapies, like cryotherapy, which require less cleaning and maintenance. They also made Artha members-only, which they say helps build an inclusive community and allows them to provide better services.

"We are of the opinion that you should create value in your own community. We want to provide this to the people who can't afford \$550 per month," he said.

Indeed, fostering community — and connecting with a like-minded audience — is at the heart of each one of these entrepreneur's stories. Whether it's a community of fellow whiskey drinkers, happiness seekers, tequila lovers or wellness enthusiasts, they've leveraged their location in Beverly Hills to throw out the old business models and create their own.



PRIYANKA & KARAN KHANNA

The Experiential Gourmet Destination That Is Wally's

Wally's has been a staple in Beverly Hills since it opened here in 2014. With an unheard-of wine selection, a gourmet market of culinary treasures, and a menu to rival the finest French restaurants, this buzzy destination has earned icon status. We set out to get an inside look at the gastronomic haven of Wally's Beverly Hills.



Deep Roots, High Visions

WALLY'S BEVERLY HILLS

When you walk through Wally's glass doors into the big, open spaces with rows upon rows of wine racks, communal dining tables, and a gourmet marketplace, you'll discover a gastronomic destination unlike anywhere else. It's also one of the few late-night spots in Beverly Hills, where you can grab great food and wine until 2am.

Wally's was originally founded in 1968 and built its reputation on providing the community with fine and unique wines. The company grew its high-end retail business and developed relationships with celebrity clientele, including brothers Maurice and Paul Marciano, co-founders of fashion business Guess. Later in 2013, the Marciano brothers stepped in to buy Wally's, along with their longtime friend Christian Navarro, and ignited the spark of what is now known as the legendary institution in Beverly Hills.

The new team moved the location to Beverly Hills, where they had a dream of transforming the gastronomic landscape and creating a hybrid experience that was completely unique. Together, they would create a revolutionary new definition of what it meant to enjoy great food and drinks.



A New Way to Enjoy Wine



WINE DIRECTOR PHILLIP DUNN
BEVERLYHILLSCOURIER.COM

First up, they took the old "wine bar" formula and threw it out the window. They created a by-the-glass wine list featuring the best wines in the world, which had rarely been done before. The list was also more extensive than anything else, including over 125 bottles.

Next, they made all those same wines — plus many more — available to purchase right at Wally's. For the first time ever, customers could enjoy a glass of an ultra-rare wine and then bring home a bottle right then and there. They also offered a range of top-shelf spirits, including whiskeys, rums, tequilas, and more.

"As one of the biggest wine retailers, we have an incredibly unique model where we can offer the most inexpensive prices for some of the best brands out there," said Phillip Dunn, Wally's Wine Director.

"The high-end, limited-release, and hard-to-find bottles we offer — this selection is unheard of anywhere else," he added. "I work with the wine directors at our Santa Monica and Las Vegas locations to make sure we're bringing in a comprehensive selection of excellent wines you can't find anywhere else."

"We also carry a lot of the high-end classics for spirits, such as The Macallan, and Clase Azul, and we're lucky enough to get a first look at exciting new offerings such as The Beverly High Rye Whiskey," said Dunn.

With everything from cult favorite Screaming Eagle to exclusive Château Pétrus available by the glass, Wally's has certainly made itself unique. And if you love something, you can buy it and bring it home.

Dining Like Never Before

Wine, as an experience, is often best enjoyed with food. With an above-average menu and an extensive marketplace of gourmet foods available — from imported cheese to truffle chips — Wally's offers a completely unique way to eat like Beverly Hills royalty.

To get there, the Marciano brothers and Navarro enlisted the help of French-trained chefs to design a menu that went far above the average offerings. Celebrating the incredible seasonal ingredients available in Los Angeles, Wally's uses farm-fresh produce and specialty meats to make each dish a step above.

"Coming from a fine dining background, it's very special to be able to cook more accessible food while still maintaining high-quality ingredients," said Ryan Kluver, Wally's Executive Chef.

Black and white truffles are also a signature here, with rich, earthy shavings topping everything from the baked Brie to the Hundred Dollar Chicken. That explains why Wally's is the top buyer of truffles in the whole state.

Speaking of luxury dining, there's also a caviar service that features one of the most exclusive caviar brands in the world, Kaviari.

"Christian and I were on a research trip in Paris and met the owner, who got us on the fast track to becoming one of their suppliers," said Kluver. "They only work with select chefs around the world, so we're incredibly proud and excited to be on that exclusive list."

According to Kluver and Navarro, it's the greatest caviar in the world, and certainly the best they've ever tasted. Guests can enjoy the full service at Wally's or buy a tin to enjoy at home.

Shop Like a Chef

The Wally's team also incorporated a gourmet market where you can shop an extensive range of fine goods, like imported cheese and chocolates, specialty cooking ingredients, cured meats, and more. The selection is curated by Executive Chef Kluver himself, making shopping at Wally's — whether in store or online at wallywine.com — a culinary dream come true.

The kitchen even uses the same gourmet products in the menu. Take Jennifer Fisher Salt, for example. The Wally's kitchen uses the salt to finish a variety of its gourmet dishes, and guests can buy the full selection of Spicy, Universal, and Curry Finishing Salts to use at home.

You can also order a custom charcuterie board from the menu, and you can shop at Wally's cheese counter to bring that same selection home, along with all the crackers and accoutrements you could want. If you need the perfect gift, Wally's range of gourmet gift baskets are filled with high-end bottles and market goods.



WALLY'S CHEESEBOX AND GOURMET MARKET

SIX EXPERT PICKS AT WALLY'S

2018 Bouchard Pere & Fils Le Corton Grand Cru

Pair with
Cinco Jotas Iberico Sliced Ham

Macallan 12 Year Single Malt Scotch Whisky

Pair with
Aginia Guindilla Ibarra Peppers

2012 Henriot Brut Millésime

Pair with
Kaviari Oscietre Prestige Caviar

2016 Biondi Santi Brunello Di Montalcino

Pair with
Marciano Estate Olive Oil + baguette

2006 Henriot Cuvee Hemera Brut

Pair with
OG Kristal Gouda

2018 Chateau La Fleur-Petrus

Pair with
Bresaola Italian Style Cured Beef



EXECUTIVE CHEF RYAN KLUVER
PAGE 32



It's a true hybrid experience combining drinking, eating, shopping — and enjoying life to the fullest. You can come in wearing a tuxedo for a glass of Petrus, or you can stop in after work for spicy margaritas and pizza.

No matter the occasion, people keep coming back to Wally's because it's created by and for the ultimate food and wine lovers. And it's not letting up anytime soon. The Marcianos and Navarro have used this winning formula to expand beyond Beverly Hills, having opened locations in Santa Monica and Las Vegas, with New York and Miami on the way.

Beverly Hills Wine + Dine Directory

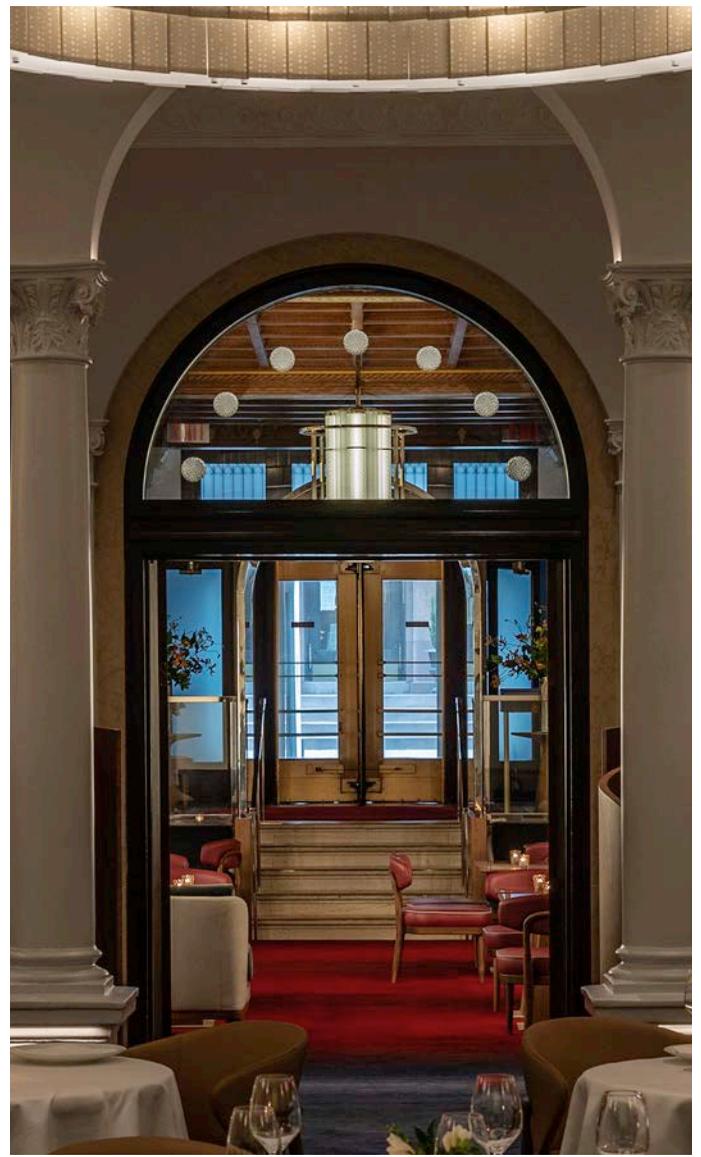


WALLY'S BEVERLY HILLS

208 Rodeo	208 N Rodeo Dr, Beverly Hills, CA 90210	(310) 275-2428
Aharon Coffee & Roasting Co.	9467 Charleville Blvd, Beverly Hills, CA 90212	(424) 288-4048
Alfred Coffee	490 N Beverly Dr, Beverly Hills, CA 90210	(424) 346-6200
Anarbagh	138 S Beverly Dr, Beverly Hills, CA 90212	(310) 888-4011
andSons Chocolatiers	9548 Brighton Way, Beverly Hills, CA 90210	(310) 276-2776
Asakuma Sushi	141 S Robertson Blvd, Beverly Hills, CA 90211	(310) 659-1092
Avec Nous	9291 Burton Way, Beverly Hills, CA 90210	(310) 278-3344
Avra	233 N Beverly Dr, Beverly Hills, CA 90210	(310) 734-0841
Azai Sushi	467 N Canon Dr, Beverly Hills, CA 90210	(424) 303-8125
Bar Noir	140 S Lasky Dr, Beverly Hills, CA 90212	(877) 321-2571
Bar on 4	9700 Wilshire Boulevard, Beverly Hills, CA 90212	(310) 975-4370
Beverliz Café	308 S Beverly Dr, Beverly Hills, CA 90212	(310) 201-0012
Beverly Bar	434 N Camden Dr, Beverly Hills, CA 90210	(310) 464-1532
Beverly Hills Market & Deli	303 N Crescent Dr, Beverly Hills, CA 90210	(310) 657-3663
Beverly Hills Thai Kosher	9036 Burton Way, Beverly Hills, CA 90211	(310) 288-4321
BG Beverly Hills	9960 S Santa Monica Blvd, Beverly Hills, CA 90212	(424) 332-0439
Blasteran	272 S La Cienega Blvd, Beverly Hills, CA 90211	(424) 274-3611
Blue Bottle Coffee	132 S Beverly Dr, Beverly Hills, CA 90212	(510) 653-3394
Bodhi Kosher Thai	9198 W Olympic Blvd #3540, Beverly Hills, CA 90212	(310) 248-2777
Bombay Palace	8690 Wilshire Blvd, Beverly Hills, CA 90211	(310) 659-9944
Buena Vista Cigar Club	9715 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 273-8100
Burger Lounge	281 S Beverly Dr, Beverly Hills, CA 90212	(310) 385-0898
Café Amici Beverly Hills	469 N Doheny Dr, Beverly Hills, CA 90210	(310) 858-0271
Cafe Balmano	356 N Camden Dr, Beverly Hills, CA 90210	(424) 284-3330
Cafe Istanbul	326 S Beverly Dr, Beverly Hills, CA 90212	(310) 553-4545
Cafe on 3	9700 Wilshire Blvd, Beverly Hills, CA 90212	(310) 550-5900
Café Sheera	443 N Bedford Dr, Beverly Hills, CA 90210	(310) 860-9345
Caffe Roma	350 N Canon Dr, Beverly Hills, CA 90210	(310) 274-7834
California Pita & Grill Beverly Hills	242 S Beverly Dr, Beverly Hills, CA 90212	(310) 777-8871
California Pizza Kitchen at Beverly Hills	207 S Beverly Dr, Beverly Hills, CA 90212	(310) 275-1101
Cantina Frida	252 N Beverly Dr, Beverly Hills, CA 90210	(310) 285-6666
Capital Seafood Beverly Hills	50 N La Cienega Blvd #130, Beverly Hills, CA 90211	(310) 855-1234
Chaumont Bakery & Café	143 S Beverly Dr, Beverly Hills, CA 90212	(310) 550-5510
Chef Ming's	8950 W Olympic Blvd #102, Beverly Hills, CA 90211	(310) 273-7727
Chipotle Mexican Grill	244 S Beverly Dr, Beverly Hills, CA 90212	(310) 273-8265
Comoncy	413 N Bedford Dr, Beverly Hills, CA 90210	(424) 285-8874
Croft Alley	9433 Brighton Way, Beverly Hills, CA 90210	(310) 382-4931
Crustacean Beverly Hills	468 N Bedford Dr, Beverly Hills, CA 90210	(310) 205-8990
CUT by Wolfgang Puck	9500 Wilshire Blvd, Beverly Hills, CA 90212	(310) 652-2827
CUT Lounge	9500 Wilshire Blvd, Beverly Hills, CA 90212	(310) 276-8500
Da Carla Ristorante Italiano & Caffè	S. Santa Monica Blv 9887 A, Beverly Hills, CA 90212	(310) 275-5200
Da Pasquale Trattoria	9749 S Santa Monica Blvd, Beverly Hills, CA 90210	(424) 288-4990
Dr. Sandwich	9113 W Olympic Blvd, Beverly Hills, CA 90212	(310) 859-3884
E Baldi	375 N Canon Dr, Beverly Hills, CA 90210	(310) 278-7777
Fatamorgana Gelato	162 S Beverly Dr, Beverly Hills, CA 90212	(310) 248-2633
Fatburger	474 N Beverly Dr, Beverly Hills, CA 90210	(424) 278-1629
FLOUR SHOP	9495 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 274-2297
Fogo de Chão Brazilian Steakhouse	133 N La Cienega Blvd, Beverly Hills, CA 90211	(310) 734-7194
Fresh Brothers Pizza	250 S Beverly Dr, Beverly Hills, CA 90212	(310) 289-7755
Frida Mexican Cuisine	236 S Beverly Dr, Beverly Hills, CA 90212	(310) 860-9400
Genwa Beverly Hills	170 N La Cienega Blvd, Beverly Hills, CA 90211	(310) 278-7666
Go Greek Yogurt	452 N Bedford Dr, Beverly Hills, CA 90210	(424) 245-4750
Gourmando	107 S Robertson Blvd, Beverly Hills, CA 90211	(310) 278-8643
Grand Havana Room	301 N Canon Dr, Beverly Hills, CA 90210	(424) 777-0481
Gucci Osteria da Massimo Bottura	347 N Rodeo Dr, Beverly Hills, CA 90210	(310) 274-8100
Honor Bar	122 S Beverly Dr, Beverly Hills, CA 90212	(424) 600-7490
Il Cielo	9018 Burton Way, Beverly Hills, CA 90211	(310) 550-0292
Il Fornaio Beverly Hills	301 N Beverly Dr, Beverly Hills, CA 90210	(310) 276-9990
Il Pastaio	400 N Canon Dr, Beverly Hills, CA 90210	(310) 550-8330
Il Tramezzino	454 N Canon Dr, Beverly Hills, CA 90210	(310) 205-5444
IMA	9669 S Santa Monica Blvd #1, Beverly Hills, CA 90210	(310) 273-0501
Impasta	459 N Roxbury Dr, Beverly Hills, CA 90210	(310) 734-7829
Jack & Ben's	9601 Wilshire Blvd, Beverly Hills, CA 90210	(310) 726-3232
Jean-Georges Beverly Hills	9850 Wilshire Blvd, Beverly Hills, CA 90210	(310) 786-4400
Jimmy John's	168 S Beverly Dr, Beverly Hills, CA 90212	(310) 860-6700
Joe's Pizza Beverly Hills	9527 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 275-2300
Joss Cuisine	9919 Santa Monica Blvd, Beverly Hills, CA 90212	(310) 285-3995
Kazan Beverly Hills	111 N La Cienega Blvd, Beverly Hills, CA 90211	(310) 277-3888
La Colombe Coffee Roasters	9606 S Santa Monica Blvd, Beverly Hills, CA 90210	(424) 512-9101
La Gente	233 S Beverly Dr A, Beverly Hills, CA 90212	(310) 402-2821
La Maison de Creme Bakery	265 South Robertson Blvd., Beverly Hills, CA 90211	(424) 499-0007
La ong Beverly Hills	9632 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 855-7290
La Provence Patisserie & Café	8950 W Olympic Blvd # 110, Beverly Hills, CA 90211	(424) 343-0003
La Scala	434 N Canon Dr, Beverly Hills, CA 90210	(310) 888-8833
Ladurée	311 N Beverly Dr, Beverly Hills, CA 90210	(310) 275-0579
Lawry's The Prime Rib	100 N. La Cienega Blvd, Beverly Hills, CA 9	(310) 623-1100
Lazy Daisy Beverly Hills	155 S Robertson Blvd, Beverly Hills, CA 90211	(424) 284-3387
Le Mervetty	319 N Canon Dr, Beverly Hills, CA 90210	(310) 804-9409
Le Pain Quotidien	9630 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 859-1100
Loukà Beverly Hills	340 N Canon Dr, Beverly Hills, CA 90210	(310) 858-4500
Mariposa	9700 Wilshire Blvd, Beverly Hills, CA 90212	(310) 975-4350
Mastro's Steakhouse	246 N Canon Dr, Beverly Hills, CA 90210	(310) 888-8782
Matsuhisa	129 N La Cienega Blvd Beverly Hills, CA 90211	(310) 659-9639
Matu	239 S Beverly Dr Suite 100, Beverly Hills, CA 90212	(424) 317-5031
Maude	212 S Beverly Dr, Beverly Hills, CA 90212	(310) 859-3519
MIRAME	419 N Canon Dr, Beverly Hills, CA 90210	(310) 230-5035
Mondo Coffee Beverly Hills	9559 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 734-7824
Mr Chow	344 N Camden Dr, Beverly Hills, CA 90210	(310) 278-9911
Mulberry Street Pizzeria	347 N Canon Dr, Beverly Hills, CA 90210	(310) 247-8998
Mulberry Street Pizzeria	240 S Beverly Dr, Beverly Hills, CA 90212	(310) 247-8100
Nate n Als	414 N Beverly Dr, Beverly Hills, CA 90210	(310) 274-0101
NeighborHOOD Café	9464 Charleville Blvd, Beverly Hills, CA 90212	(310) 860-9004
Nerano	9960 S Santa Monica Blvd, Beverly Hills, CA 90212	(310) 405-0155
Nozawa Bar	212 N Canon Dr, Beverly Hills, CA 90210	(424) 216-6158
Nua	403 N Crescent Dr, Beverly Hills, CA 90210	(310) 247-0430
Nusr-Et Steakhouse Beverly Hills	184 -88 N Canon Dr, Beverly Hills, CA 90210	(310) 921-5935
Ocean Prime	9595 Wilshire Blvd, Beverly Hills, CA 90212	(310) 859-4818
Pascal on Beverly	200 S Beverly Dr, Beverly Hills, CA 90212	(424) 777-0033
Philz Coffee	233 S Beverly Dr Suite B, Beverly Hills, CA 90212	(424) 305-6800
Piccolo Paradiso	150 S Beverly Dr, Beverly Hills, CA 90212	(310) 271-0030
Porta Via Beverly Hills	424 N Canon Dr, Beverly Hills, CA 90210	(310) 274-6534
Prospect Gourmand	105 N Robertson Blvd, Beverly Hills, CA 90211	(424) 777-0481
Sasabune Beverly Hills	9162 W Olympic Blvd, Beverly Hills, CA 90212	(310) 859-3878
Seabutter	9105 W Olympic Blvd, Beverly Hills, CA 90212	(310) 482-2797

Beverly Hills Wine + Dine Directory

Shan Social House	138 N La Cienega Blvd, Beverly Hills, CA 90211	(310) 659-8887
Sharky's Woodfired Mexican Grill	435 N Beverly Dr, Beverly Hills, CA 90210	(310) 858-0202
SIXTY Beverly Hills Ella	9360 Wilshire Blvd, Beverly Hills, CA 90212	
SIXTY Beverly Hills Umbrella Social Club	9360 Wilshire Blvd, Beverly Hills, CA 90212	(310) 273-1400
South Beverly Grill	122 S Beverly Dr, Beverly Hills, CA 90212	(310) 550-0242
Spago	176 N Canon Dr, Beverly Hills, CA 90210	(310) 385-0880
Spice Affair	50 N La Cienega Blvd #120, Beverly Hills, CA 90211	(310) 400-6800
Starbucks	428 N Beverly Dr, Beverly Hills, CA 90210	(310) 271-1692
Starbucks	202 S Beverly Dr, Beverly Hills, CA 90212	(310) 271-2133
SUGARFISH by sushi nozawa	212 N Canon Dr, Beverly Hills, CA 90210	(310) 276-6900
Sushi Kiyono	255 S Beverly Dr, Beverly Hills, CA 90212	(310) 205-3741
Sweet Beverly	240 N Beverly Dr, Beverly Hills, CA 90210	(310) 896-4664
Tagine	132 N Robertson Blvd, Beverly Hills, CA 90211	(310) 360-7535
Tatel Beverly Hills	453 N Canon Dr, Beverly Hills, CA 90210	(310) 651-8553
Tempura Endo	9777 Santa Monica Blvd, Beverly Hills, CA 90210	(310) 274-2201
The Beverly Hills Hotel Bar Nineteen 12	9641 Sunset Blvd, Beverly Hills, CA 90210	(310) 273-1912
The Beverly Hills Hotel Fountain Coffee Room	9641 Sunset Blvd, Beverly Hills, CA 90210	(310) 276-2251
The Beverly Hills Hotel Polo Lounge	9641 Sunset Blvd, Beverly Hills, CA 90210	(310) 887-2777
The Beverly Hilton Circa 55	9876 Wilshire Blvd, Beverly Hills, CA 90210	(310) 887-6055
The Beverly Hilton Pool Bar	9876 Wilshire Boulevard, Beverly Hills, CA 90210	(310) 274-7777
THE Blvd Restaurant and Lounge	9500 Wilshire Blvd, Beverly Hills, CA 90212	(310) 275-5200
The Cheesecake Factory	364 N Beverly Dr, Beverly Hills, CA 90210	(310) 278-7270
The Double Barrel	8689 Wilshire Blvd, Beverly Hills, CA 90211	(310) 657-5040
The Farm of Beverly Hills	439 N Beverly Dr, Beverly Hills, CA 90210	(310) 273-5578
The Grill on the Alley	9560 Dayton Way, Beverly Hills, CA 90210	(310) 276-0615
The Maybourne Lobby Bar	225 N Canon Drive, Beverly Hills, CA 90210	(310) 860 7800
The Maybourne Terrace	225 N Canon Dr, Beverly Hills, CA 90210	(310) 860-7886
The Nosh	9689 N Santa Monica Blvd, Beverly Hills, CA 90210	(310) 271-3730
The Palm - Beverly Hills	267 N Canon Dr Suite A7, Beverly Hills, CA 90210	(310) 550-8811
The Peninsula Belvedere	9882 S Santa Monica Blvd, Beverly Hills, CA 90212	(310) 551-2888
The Peninsula Club Bar	9882 S Santa Monica Blvd, Beverly Hills, CA 90212	(310) 551-2888
The Peninsula Roof Garden	9882 S Santa Monica Blvd, Beverly Hills, CA 90212	(310) 975-2855
The Penthouse at Mastro's	246 N Canon Dr Floor 3, Beverly Hills, CA 90210	(310) 888-8782
The Terrace	225 N Canon Dr, Beverly Hills, CA 90210	(310) 860-7886
Tommy's Beverly Hills	235 N Canon Dr, Beverly Hills, CA 90210	(310) 492-8868
Tutto Bene	327 N Crescent Dr, Beverly Hills, CA 90210	(310) 274-8931
Urth Caffè Beverly Hills	267 S Beverly Dr, Beverly Hills, CA 90212	(310) 205-9311
Velverie Café and Teahouse	9737 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 402-2296
Via Alloro	301 N Canon Dr, Beverly Hills, CA 90210	(310) 275-2900
Viviane Restaurant	9400 W Olympic Blvd, Beverly Hills, CA 90212	(310) 277-5221
Wadatsumi Beverly Hills	410 N Canon Dr, Beverly Hills, CA 90210	(310) 888-0036
Waldorf Astoria The Rooftop by JG	9876 Wilshire Boulevard, Beverly Hills, CA 90210	(800) 774-1500
Wally's Beverly Hills	447 N Canon Dr, Beverly Hills, CA 90210	(310) 475-3540
Walter's Café	153 S Beverly Dr, Beverly Hills, CA 90212	(310) 275-5505
Xi'an	362 N Canon Dr, Beverly Hills, CA 90210	(310) 275-3345
Yasu Beverly Hills	265 S Robertson Blvd, Beverly Hills, CA 90211	(424) 355-0257
Yazawa Japanese BBQ	9669 S Santa Monica Blvd #2, Beverly Hills, CA 90210	(310) 275-2914
YU/MI Sus	9530 S Santa Monica Blvd, Beverly Hills, CA 90210	(310) 859-3488



DANIEL NYC



THE BELVEDERE

Our elegant European Brasserie offers a blend of art and cuisine steeped in Southern California luxury.

Breakfast, Lunch & Dinner

Wednesday - Saturday

Bubbles & Bells Champagne Brunch

*Champagne flows with the ring of a bell
Saturday & Sunday*

Naturally Peninsula Plant-Based Menu

Five-courses available for lunch & dinner

Michelin-starred Executive Chef Ralf Schlegel

THE PENINSULA

BEVERLY HILLS



Courier Connoisseur

Michelin Star Chef

Daniel Boulud

By Ana Figueroa

Daniel Boulud is coming to Beverly Hills, with a restaurant set to open in the new Mandarin Oriental Residences in 2023. The revered chef-owner's New York City-based empire is anchored by the two-Michelin star DANIEL and includes the elegant Café Boulud, the contemporary Parisian bistro, db Bistro Moderne and several other acclaimed eateries. The Boulud brand has extended into Florida, Washington, D.C., Massachusetts, as well as the international destinations of Singapore, Toronto, Montréal, and Dubai.

The Beverly Hills outpost will be Boulud's first foray into the West Coast. In this exclusive preview, Boulud spoke with Wine + Dine about his vision for the new Beverly Hills project, the culinary bond between the coasts and his long-standing friendship with Wolfgang Puck.



DANIEL BOULUD

Everyone in Beverly Hills is excited that you are coming here. Why did you decide to make this move now?

This all started because of my 20-year friendship with Michael Shvo the developer. He proposed to me that he was going to develop the first Mandarin Oriental Residence in Beverly Hills. I felt it was going to be a good opportunity to be associated with this brand because I know the Mandarin brand, having worked together with them in the past.

I've been coming to L.A. for decades. I have family members living there as well and lots of friends there. The customer relation between L.A. and New York is one of the biggest bridges between the two cities. We have a lot of regular customers from L.A. that come and see us all the time in New York. And vice versa, a lot of our regular customers in New York ask me, 'Where should I go in L.A.?' L.A. is doing very well on its own and we are very happy to partake in the constant evolution in excellence in L.A.

What is the timeline for the new restaurant and what is your vision for it?

It will be in 2023, although we do not have an opening date yet. It will be on the ground floors of the Residences, not very big but still a good location with a window over the avenue. There is going to be a little garden with tables outside as well. I think we want the restaurant to feel casual and to feel sophisticated but very relaxed at the same time. I think it will be a destination but at the same time something that the locals in that part of L.A. will consider one of their favorites. A place where you can easily drop in and enjoy. We have an L.A. designer, Marc Ange, who has a great affinity for details in architecture. There is a bit of the inside-outside feeling, because in L.A. there is always that connection with outdoors. And there is great parking with a valet on Wilshire, which is very practical. People drive in L.A.

You have a huge presence in New York and have restaurants all over the world. What are some of the factors that set L.A. apart from those other locations?

In New York City, restaurants have a tendency to be a little more dressy and businesslike, while in L.A. many of the restaurants are quite approachable. People may be in leisure clothes, but they are doing business. In New York City we have always been very seasonally driven by the market. We have four seasons, with a fall and winter that are much more prominent than in L.A. There, you have a farmers



DANIEL BOULUD
BEVERLYHILLSCOURIER.COM

market all year long. In New York, we have been living on Californian produce and goods for a long time, even cheese. We fly over lots of product that is from the coast or from the land, also the wines from northern California and central and even now from the south. No doubt that abundance and excellence in produce will not be the worry for us.

You have a long friendship with Wolfgang Puck, our 'Man of the Year.' What can you share with us about it?

We've known each other for almost 40 years. Wolf, for a long time before he opened his restaurant downtown at the Four Seasons, would come to New York regularly for business. He would do 'Good Morning America' every month and would stay at the Regency on Park Avenue. He would walk to DANIEL every night for dinner. He would call me and say he's in town. And we have just opened a restaurant called Le Gratin, two blocks away from Wolfgang at Cut so it is perfect. Now I can go see him downtown and he will also come to my restaurant. And Spago has always been my home in L.A. and will always be. There is camaraderie and no competition because at the end, the customer makes the decision about where he wants to go and eat. Our friendship matters most before business.

JUST ONE SIP
AND YOU KNOW.



CINCORO™
Tequila

LIFE WELL PLAYED.



WINNERS DRINK RESPONSIBLY.

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