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Letter from the Executive Editor

Dear Readers,

Welcome to the Autumn 2025 issue of Beverly Hills Courier Dining magazine. Though the title is new—rebranded from “Wine + Dine”—the overall theme is stronger than ever. We think you’ll find everything you need to know about dining trends, new openings and “don’t-miss” destinations in and around Beverly Hills. In our cover profile, you’ll also learn of the role Beverly Hills played in launching the great José Andrés onto the world stage. Andrés’ presence in L.A. continues in full force and is about to increase as he opens a new outpost downtown. The acclaimed Spanish chef and humanitarian’s unique views about L.A.’s culinary scene and his legacy here are as poignant as they are informative.

In her “Dining Scene” piece, writer Carole Dixon carries on her tradition of rounding up the most talked-about restaurant openings for the Courier. This year’s version, subtitled “Take a Trip Around the World,” features the latest in Chinese, Armenian, Mexican, Japanese and French-Mediterranean offerings. She also explores the top 10 new casual dining options in Beverly Hills, where you can find the trendiest lobster rolls or Tokyo banana rolls.

Wine tasting is always in demand as a fall activity, but why settle for the tried-and-true when much more imaginative options exist up and down the state? Trains, caves, underground cellars and ziplines are but a few of the attractions Dixon describes in her piece on creative wine tasting. And on the subject of wines, in honor of the great Spaniard gracing our cover, we’ve included an introduction to the wines of Spain.

Of course, no location compares to Southern California when it comes to the sheer bounty of the land. Autumn conjures up hearty meals and ingredients fresh from the earth, gathered from neighborhood farmers’ markets. Clara Harter has compiled a thoughtful and invaluable list of the Top 10 Farmers’ Markets near (and including) Beverly Hills that will become a keepsake. We think you’ll want to try them all.

To our advertising partners, a big thanks for making this issue possible. And to all our readers, Happy “Dining” from the Courier.



Ana Figueroa

A top-down view of a dining table set with a beige linen tablecloth. The table features several ornate plates with red, white, and gold geometric patterns. Three glasses filled with a golden liquid are placed around the table. In the foreground, a plate holds a small dish of roasted vegetables and a herb garnish. Silverware, including a fork and a knife, is laid out on the table.

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THE BEVERLY HILLS DINING SCENE

Take a Trip Around the World With These New Culinary Options

BY CAROLE DIXON

When it comes to attracting exciting new restaurants, Beverly Hills shows no sign of slowing down. Several newcomers include a vibrant mix of cultures and native cuisines, with more choices yet to come.

88 Club

A few doors down from La Dolce Vita, Bravo TV's "Top Chef" winner chef Mei Lin—last seen at her award-winning Nightshade in the Arts District—and owner Francis Miranda (Daybird) have opened a fine-dining project rooted in the time-honored Chinese flavors Mei grew up cooking with her parents.

Designed by Los Angeles-based firm Preen, Inc., the dimly lit space has a hidden speakeasy feel with just 44 seats and an intimate side cocktail bar. The private dining area overlooks the main floor, with jade details paying tribute to the stone's cultural significance in Chinese tradition, symbolizing protection, prosperity, and longevity—along with the number 8.

"I chose [to open in] Beverly Hills because I felt as though Chinese food had been extremely underrepresented in such a beautiful city," Miranda told the Courier. "I think there are about 30 or more Italian restaurants and almost the same number of steakhouses. When you think of Chinese in Beverly Hills, all that comes to mind is Xian, Mr. Chow and Joss. Mr. Chow as a person and a restaurant is legendary, but I felt like it was time for something more playful and youthful that has a different vibe."

While seated in the main dining area, the elevated comfort fare is placed on a marble rotating lazy Susan to share, from sesame prawn toast, chrysanthemum salad, seasonal market fried rice, bok choy, tender grilled char siu using a pluma cut of Ibérico pork, and jasmine milk tea buns. The primarily French wine list is by Sommelier and General Manager Diana Lee (Gwen, Intercrew), with Kevin Nguyen (Death & Co, Camelia) consulting on cocktails that range from fun classics with a twist, such as Mai Tai and Long Island iced tea.

Dining Scene continues on page 12



PHOTOS BY MARCUS MEISLER

88 CLUB BAR, INSET: 88 CLUB COCKTAIL

Cavcas

Cavcas brings an underrepresented cuisine to Canon Drive—Armenian and Georgian—providing a nice alternative to the many Mediterranean or Italian options in the area.

Privately owned by a Beverly Hills resident, the restaurant features a glamorous white-hued dining room with a full bar and outdoor seating area. Signature dishes include wood-fired khachapuri—a cheese-filled bread boat topped with mushroom and black truffles that is a modern Georgian version of flatbread. Khorovats are smoky grilled meat and vegetable platters that are draped with thin layers of lavash bread and a side of Persian baghali rice pilaf with dill and lima beans. The salads are also substantial, including the house Cavcas served with heirloom tomatoes, crispy eggplant, and mint-infused cream cheese. For starters or snacks, Wagyu beef dolma or dumplings, plus the beet hummus are good options. For a sweet tooth, the baklava served warm with Madagascar vanilla bean ice cream is a must, as is the Dubai (pistachio paste) chocolate dome.



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TOP 10 NEW CASUAL SPOTS IN BEVERLY HILLS



PHOTO COURTESY ALL'ANTICO VINAIO

ALL'ANTICO VINAIO STACKED SANDWICHES



PHOTO COURTESY PURA VIDA

PURA VIDA REFRESHERS

BY CAROLE DIXON

From bakeries and bagels to salads and sandwiches, Beverly Hills has seen an influx of cool, casual dining spots offering flavors from around the globe for quick grab-and-go snacks, dine-in all-day meals, and even a new pet-friendly spot.

Salads, Sandwiches, and Smoothies

Following the success of its Koreatown opening several years ago in a former gas station, Royal Lobster has opened an outpost on Little Santa Monica Boulevard in Beverly Hills. The concept is simple: Use only the freshest lobster from Maine to Hawaii, where they were also voted the best lobster roll in Honolulu, made with just butter, brioche, and fresh Maine lobster. You can order individual rolls (also made with crab from Maine) or by the pound, along with seafood salads or creamy bisque. This location has indoor seating.

The popular Florentine sandwich shop, All'Antico Vinaio, opened its third Los Angeles location in Beverly Hills earlier this year in the old Cheese Store space on Beverly Drive. Since its founding in Florence in 1991 by the Mazzanti family, this concept has become a global phenomenon. Known for its signature schiacciata bread, which is made fresh in-house daily, and the use of premium Italian ingredients, it has been hailed as one of the best street food experiences in the world.

Second-generation owner Tommy Mazzanti made sure to include the craveable classics such as creamy Pecorino and

truffle spreads to savory Prosciutto Toscano and artichoke cream, but also a few specialty salads, affettati (meat) plates, and gelato that will only be available at this location. "Opening a location in Beverly Hills is a dream come true," said Mazzanti. "Bringing the authentic flavors of Florence, while making everything fresh daily in-house, is what makes us unique."

With a philosophy of "Health is Happiness," the popular Miami all-day wellness cafe Pura Vida Miami opened in late July on Beverly Drive. Omer and Jen Horev, the husband-wife duo behind the lifestyle concept (founded in 2012), are on a mission to provide delicious and healthy food to the community. The range of menu options includes vegan, vegetarian, and gluten-free items, from superfood smoothies to acai bowls, wraps and sandwiches, and all-day breakfast that includes a unique tomato bagel.

"From the beginning, our goal has been to grow with thoughtful intention, never just to open more stores, but to bring the Pura Vida lifestyle to communities that embody our core values of wellness, connection, and intentional living," said Omer Horev, founder and CEO.



PHOTO COURTESY PURA VIDA

PURA VIDA TOMATO BAGEL

Down to the interiors, the cafe evokes a sense of calm and well-being, featuring natural wood finishes, soft neutral tones,

and lush greenery. The dishes are clean-crafted with fresh, unprocessed ingredients and entirely free of seed oils. As part of its community culture, the brand engages in eco-friendly practices such as composting food waste and donating soil to local farms to support its commitment to a sustainable future.

Bagel Boom

While it looks like we might be saying goodbye to Nate'n Al's again, there has been a quiet bagel boom in Beverly Hills this past year that includes imports from New York to Santa Monica, along with gluten-free options.

Carbs are back in a big way at Modern Bread & Bagel from New York City, but expect gluten-free options in a cozy indoor-outdoor cafe and market setting. The large menu includes a super seed bagel and a Jerusalem egg salad or za'atar tuna.

Layla Bagels & Coffee from Santa Monica has also opened on South Beverly Drive. It is known for its hand-rolled, sourdough bagel and upscale ingredients from heirloom tomatoes to a passion fruit medley that attract lines around the corner on weekends.

Pop's Bagels on North Beverly Drive is a beloved chain feeding communities from Fairfax to Brentwood. It also offers gluten-free options as a vessel to spread the popular Nova lox or the B.A.C. with bacon, avocado, and cream cheese.

The next carb option on the South Beverly Drive horizon

Top 10 New Casual Spots in Beverly Hills continues on page 26



CREATIVE WINE TASTING EXPERIENCES

BY CAROLE DIXON

Why settle for a routine wine-tasting experience with just a bar and a glass when you can sip and swirl in some world-class, unusual settings? A train through Napa Valley, an underground cellar in Santa Barbara or a cave in Temecula are all worth the drive; just don't drink and drive when visiting these creative California wine-tasting destinations.

Napa Valley

The Wine Train is a fine-dining restaurant on the rails in a stylish vintage Pullman rail car, and it's the closest thing America has to an Orient Express/Belmond style of experience. The three-hour, seven-course "Tasting on the Rails" or the six-hour "Legacy Experience" with a four-course lunch service and wine pairings are great ways to see the Napa Valley without needing to drive or hire a car service.

The train journeys leave the downtown Napa station. Depending on your ticket, you can start the day with Eggs Benedict and Champagne while you cruise past famed landmarks such as Yountville, and the architecturally stunning Opus One winery (which is also available to sip on the train journey) all the way up to St. Helena and Calistoga. One of the stops includes Charles Krug for a tour and tasting before you hop back on board for more imbibing and gourmet fare such as mushroom risotto and cider-glazed salmon.

There is also an afternoon high tea in partnership with Chandon Champagne on a vintage 1920s rail car, along with other experiences such as a grape-stomping ritual at Grgich Hills Estate, and the new "Fly and Ride" Balloons Above the Valley for one-hour hot air balloon excursions. winetrain.com

For more tea and vino, Opus One offers new elevated experiences for wine tasting, including a tea pairing with handmade ceramic bowls crafted by world-renowned artist, Pekka Paikkari, and their new four-course "Art of the Table" wine and culinary pairing amid a world-class art collection. The tastings begin with the tea service, with pairings developed to cleanse the palate and not interfere with the taste of the wine. An herbal blend curated for Opus One by San Francisco's Red Blossom Tea Company is meant to awaken the palate with a blend of chrysanthemum, goji berry and winter melon. opusonewinery.com

Oasis by Hoopes offers a new kind of wine-country tasting experience. The vineyard has a wine club that's not only about tastings. They invite members to become part of an extended family experiencing the regenerative farm life, with loved ones and dogs welcome. It is located in the midst of organic gardens and an animal sanctuary that is home to pigs, chickens, goats, dogs and a donkey, all of which you can pet while sipping on a selection of Hoopes premium wines. hoopesvineyard.com



PHOTO COURTESY OF SAN YSIDRO RANCH

SAN YSIDRO RANCH WINE CELLAR

Paso Robles and Central Coast

About 20 minutes south of Paso Robles, the charming town of Santa Margarita is one of California's best-kept secrets. The Old West town, with only one stoplight, is home to Ancient Peaks Winery.

Santa Margarita Ranch is located on 14,000 acres in the Santa Lucia Mountains. What sets its beautiful surroundings apart from others in the region is not only the sustainable farming and Ancient Peaks winemaking, but additional adventures available on site. Visitors can zipline over the vineyards, go horseback riding through hidden oak groves and explore the land on guided foraging and wildlife tours. Estate-grown wines available for tasting range from chardonnay to cab franc, thanks to the diverse terroir from volcanic soils and the coastal breezes from the nearby Pacific Ocean. Don't miss the Ancient Peaks Café and general store, which is a throwback in time where everybody knows your name. ancientpeaks.com

If your fall plans include exploring more of California's Central Coast, do stop in Buellton, at the Brick Barn Wine Estate, which hosts fun-filled events from comedy night to a creative paint and sip experience. Also, the Vega Vineyard & Farm offers family activities that include a petting zoo and private cabanas available for rent. discoverbuellton.com



PHOTO COURTESY OF ALMA ROSA WINERY

SANTA YNEZ TASTING ROOM

Santa Ynez Valley

Alma Rosa in the Santa Rita Hills offers several unique and immersive experiences either by open-air tram or an invigorating hike. Jump on a private, guided, 2.5-hour tour aboard a seven-seater golf cart that winds through the vineyard vistas for a behind-the-scenes look at the 628-acre estate. Alternatively, take a one-mile Caracol Hike through elegantly planted patterns inspired by the Fibonacci sequence, with five distinct clones of Pinot Noir spiraling around a knoll with a view of the hills and ending at the Ranch House for a seated tasting paired with an artisanal cheese plate. almarosawinery.com

Santa Barbara

The San Ysidro Ranch is one of the most stunning places for a staycation in a private bungalow, dinner at Stonehouse, spa treatment by the fireplace, or a wander around the gardens, but there is also a private underground wine cellar for tastings and tours. Here, down a long, narrow, stone staircase under the restaurant (next to the Plow and Angel speakeasy), you will find a well-preserved, 15,500-bottle collection, featuring 3,500 individual labels from 70 of the world's most renowned wine regions. This includes a 120-bottle complete vertical of Château Pétrus from 1945 through 2017, and a recent acquisition of a 138-vintage collection of Château d'Yquem, including the exceptionally rare 1811 "Comet" vintage, celebrated as one of the finest wines ever produced. This is one of the best cellars in the country and an amazing insider experience, including a hidden wine-tasting room behind the bottles that you can also book for a private candlelit dinner. sanysidroranch.com

Ojai

For an outdoor immersive experience, The Ranch House is located amid a historic 15,000-square foot garden in Ojai. Book a global wine pairing with dinner from 'the garden menu' by The Rochers, Perfecta and Alia, from near Valencia, Spain, who have taken over this storied property. Before or after, you can wander through the bamboo forest, private tea house, wisteria, and rose garden.

Malibu

Thankfully, Malibu is now accessible after the devastating fires earlier this year. After a major refurbishment, Calamigos Guest Ranch and Beach Club in the Santa Monica Mountains is welcoming visitors to the sprawling, 250-acre grounds for a bungalow staycation, dining, and wellness. They also make wines from cabernet to chardonnay and have fairytale nooks and crannies to indulge in for a special occasion. The antique carousel on the lawn (one of two on property) between the main restaurant and private event building is a fun centerpiece for a magical wine tasting. The North 40 has a classic Ferris wheel for events, and they also have a members club with other perks. calamigos.com

Laguna Beach

The signature restaurant at Montage Laguna Beach has been reimagined as Studio Mediterranean, which opened over the summer on the cliffside bluff overlooking the ocean. The menu features cuisine by Grecian native and chef Dennis Efthymiou (formerly of Luce in San Francisco and The Fat Duck in the U.K.). Along with this refreshing change is the rare Greek wine selection offered at the restaurant to complement the food, and you can have a private tasting overlooking the Pacific Ocean, as well. Sommelier Claude Isambert will pour vintages and varietals from Gai'a made with the assyrtiko white grape only grown in the volcanic soil on Santorini, which is fruity, oaky and pleasant to sip, proving that the wines of this region have come a long way. "They are the discovery grape that I can make you have an experience apart from the food and service," Isambert told the Courier. "Try something different." montage.com

Temecula

While you might not be familiar with Temecula wines, now is your chance. This region holds the first subterranean wine cave in Southern California, concealed 104 feet below the surface. This immersive Cave Wine Tasting Tour showcases varietals at Oak Mountain Winery while teaching about the Temecula wine country. oakmountainwinery.com

For even more action, Grapes & Gears will have visitors participating in an ATV vineyard tour that blends adventure with wine education at Danza del Sol Winery. Guided by experienced hosts, visitors traverse rolling vineyards while learning about the art of winemaking and enjoying a curated tasting of seven distinct wines. danzadelsolwinery.com

Valle Guadalupe

If you can take a few days to venture down south to Baja, California, El Cielo resort offers a one-of-a-kind activity during the "Introduction to El Cielo's Falconry," where guests can meet one of the estate's falcons and learn about their role in the winery's sustainability practices. This is a fascinating glimpse into how the resort integrates nature and winemaking while you are in the Valle Guadalupe surrounded by rolling Mexican vineyards. Guests are able to taste plenty of wines and even blend their own to take home as a quaffable keepsake. elcielovalledeguadalupe.com ■



Dining Scene continued from page 6

La OLA

The Four Seasons Hotel Los Angeles at Beverly Hills on Doheny Drive has turned the rooftop restaurant into La OLA—a coastal Mexican eatery by longtime hotel Executive Chef Jesus Medina at the helm. Sandwiched between the spa and pool area, offerings at the alfresco dining spot, which means “the wave” in Spanish, include duck carnitas with a Yucatán salsa made with fresh habanero, and swordfish al pastor with pineapple, along with agave flights of tequila or mezcal.

“We wanted to create a vibrant, open-air dining experience that truly reflects the spirit of Los Angeles—fresh, diverse, and effortlessly stylish,” Hotel Manager Erin Quon told the Courier. “We recognized a clear opportunity in the Beverly Hills dining scene to introduce elevated coastal Mexican cuisine, and this concept felt like the perfect fit for our rooftop oasis, blending bold flavors with California produce and laid-back rooftop vibes. It’s a celebration of the city’s cultural richness and love for refined, alfresco dining.”

Casa Dani and Katsuya

On the ground floor of Westfield Century City, Sam Nazarian’s sbe has brought together Casa Dani by Michelin-award-winning chef Dani García and Katsuya Century City by master sushi chef Katsuya Uechi.

Housing the dynamic pairing is a 17,000-square-foot space designed by the acclaimed David Rockwell and Rockwell Group. Accommodating up to 400 guests, the two side-by-side restaurants are connected by an atrium arrival space leading to a circular bar, an open-air garden and terrace overlooking Beverly Hills and Hollywood.

Casa Dani offers modern Mediterranean cuisine rooted in Andalusian traditions with vegetable paella or a seafood version with saffron, prawns and mussels, along with traditional classics such as Ibérico ham croquetas and Basque cheesecake with shaved goat cheese. The adjoining Katsuya will offer fan favorites such as rock shrimp and crispy Brussels sprouts, a new toro tartare and A5 Wagyu tataki with plenty of sake selections and cocktails.



PHOTOS COURTESY OF LA OLA

LEFT: LA OLA COCKTAILS AND BITES, RIGHT: LA OLA PATIO

Coming Soon

This fall, the former Tatel space on Canon Drive will become Azur—a French Mediterranean spot by the team behind the lively and colorful Lou Lou in Santa Monica. The latter is known for legendary Sunday brunches, and expectations are high for the new Beverly Hills venture.

Also this fall, Swedish chef Marcus Jernmark—who hails from the three-Michelin-starred Frantzén in Stockholm, as well as Aquavit and Per Se in New York, is opening Nordic-themed Lielle LA. The location is behind the former Mr. C Beverly Hills in the space once occupied by Walter Manzke’s Bicyclette French bistro and Ricardo Zarate’s Picca.

Additional international openings are set for 2026. Sant Ambroeus is an Italian concept from Milan (named after the city’s patron saint) that has garnered cult status in Palm Beach, New York, and more recently in Aspen. In 1936, two pastry chefs opened a cafe just a few steps away from Teatro alla Scala. In 1982, the first Manhattan location of Sant Ambroeus opened on Madison Avenue. Today, corporate chef Iacopo Falai focuses his menu on elegant Milanese-style cuisine and will be bringing his talents to a custom-designed, stand-alone building on the corner of Beverly Drive and Dayton Way in the first quarter of next year. Expect a full-service restaurant with indoor and outdoor seating and two expansive bars, plus a private dining room for events and a daytime cafe with a separate entrance.

The brand’s first flagship location for the West Coast marks a milestone more than a decade in the making. “We always knew we wanted to bring Sant Ambroeus to Los Angeles,” Managing Partner of Sant Ambroeus, Gaetano Guarducci, told the Courier. “But it was important to us to be thoughtful and deliberate about choosing the right location. After many years of searching, we’re thrilled to have found the perfect spot in Beverly Hills.”



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News from Old Favorites

Nozawa Bar, the 10-seat, 20-course exceptional omakase haven tucked behind SUGARFISH on Canon Drive, has welcomed new Japanese Executive Chef Jay Sada. Born and raised in Fukuoka on the island of Kyushu, Japan, Sada brings his decades of experience along with some fun additions to the menu, such as a shabu shabu course with 100% grass-fed Wagyu ribeye from First Light Farms, and plenty of sashimi and nigiri dishes to carry the tradition forward. ■

Culinary Icons on the Move:

Nancy Silverton Adds to Menu at the Original Soho House in West Hollywood

After 15 years, the original Soho House on Sunset Boulevard has undergone a top-to-bottom make-over. This includes James Beard Award-winning superstar chef Nancy Silverton revamping the menu in the Garden at Soho House West Hollywood restaurant. Silverton was profiled on Netflix's award-winning docuseries "Chef's Table," and is the co-owner of the Mozza Restaurant Group encompassing Michelin-starred Osteria Mozza, Pizzeria Mozza, and chi SPACCA, to name a few in Los Angeles.

Silverton's new Tuscan-inspired menu includes about 10 items destined to be signatures, such as Nancy's Nicoise with Ventresca tuna and potatoes, but don't expect any pizza or pasta from the chef this time around. Instead, fun finger foods include the mini corn dogs with pimento cheese and pickled celery, along with arancine smoked scamorza cheese.

More salads and veggies come in the form of a 10-wedge Cobb and a Caesar crostone (Italian toast) with braised leeks and egg with Cantabrian anchovy, and a cauliflower fritti with Calabrian mint aioli.

Larger format plates range from a grilled whole branzino with preserved lemon aioli, salsa verde, spicy romesco, and braised chicken thighs with broccoli or the grilled ribeye with black olive tapenade and white beans.

For dessert, expect the chef's rich butterscotch budino with caramel sauce, crème fraiche and pine nut-rosemary cookies made with polenta for a sweet and memorable ending. ■

Evan Funke's Roman Street Food Lounge Concept in Hollywood

Just when you thought master chef Evan Funke didn't have any more Italian concepts to share with Los Angeles, Bar Avoja opened over the summer tucked behind his Mother Wolf restaurant in Hollywood. This modern Roman lounge is run by Mother Wolf Group Managing Partner Giancarlo Pagani and presents chef Funke's take on Roman street food or "cibo della strada." Avoja is Roman slang for "hell yeah," and this sentiment blends cocktails, fine wines, and pizza al taglio, arancini cacio e pepe, fiori di zucca, and house-made dolci. The clubby space wrapped in rich walnut woods and red velvet seating is only open Thursday through Saturday, but it's a sexy date night outing with occasional live music, and the perfect lounge to begin or end your evening. ■

Brock Makes His Debut

James Beard Award-winning chef Sean Brock from Husk in Nashville and Charleston, to name a couple, makes his West Coast debut with darling, a restaurant and hi-fi listening lounge on North Robertson Boulevard. While Brock is best known for championing Southern food, this venture will celebrate California's agricultural abundance through elemental, live-fire cooking. The 12-dish menu will shift monthly to reflect the local micro-seasons. Bar Director Jason Lee (Bar Benjamin, baroo, n/soto) mirrors this philosophy while drawing cocktail inspiration from peak-season produce and global influences. ■

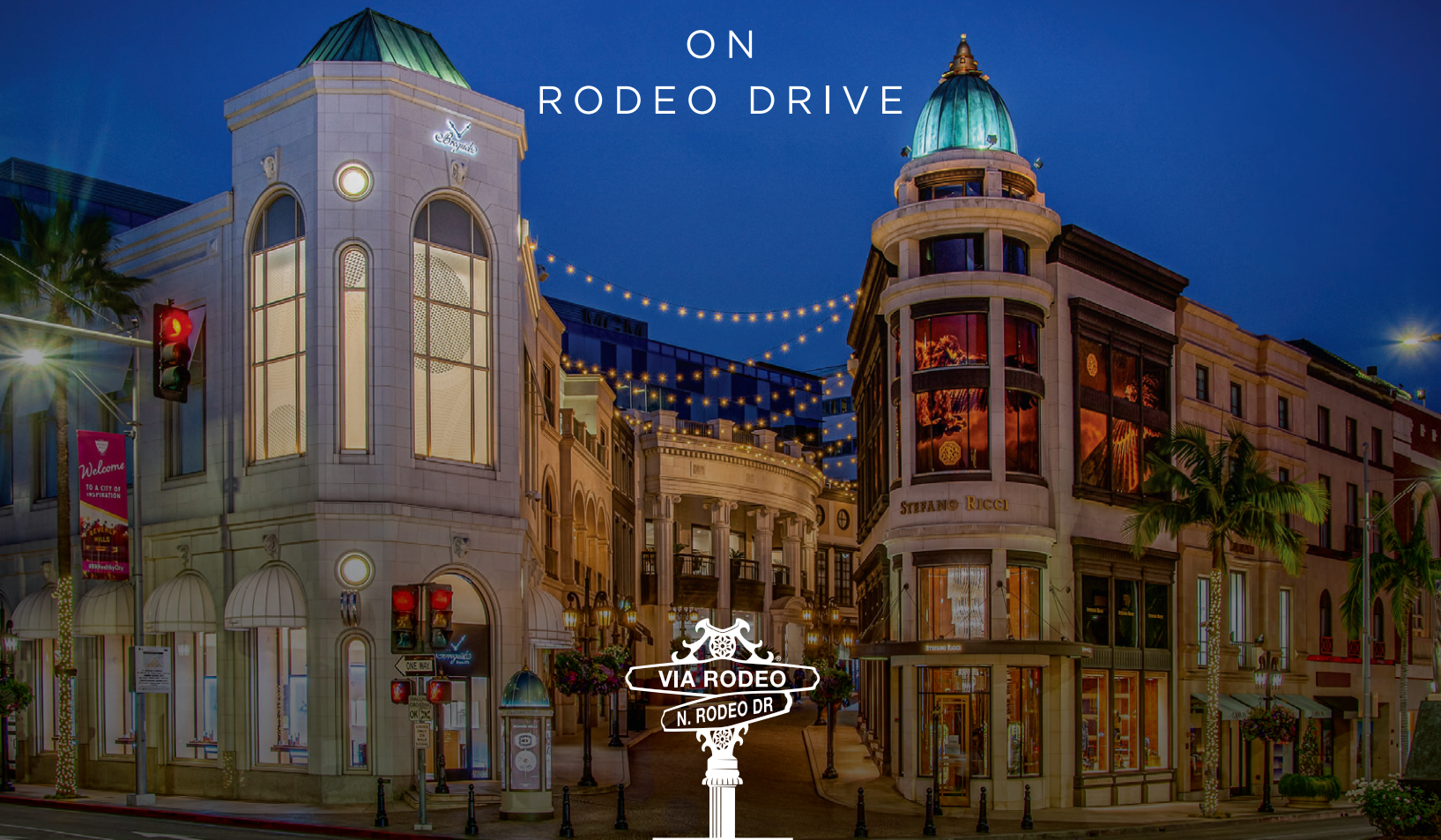
BOTTOM: CANNOLI FROM BAR AVOJA

RIGHT: BAR AVOJA INTERIOR

PHOTOS BY ROBIEE ZEIGLER



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JOSÉ ANDRÉS WANTS IT ALL

BY ANA FIGUEROA



PHOTO COURTESY OF THE JOSÉ ANDRÉS GROUP

JOSÉ AT JALEO DISNEY SPRINGS

The 10th season of the acclaimed Netflix series “Chef’s Table” (aptly subtitled “Legends”) focuses on transformative figures on the culinary landscape. The second episode, which aired this spring, opened with this voiceover:

“In the last 20 or 30 years, a small handful of people changed how we look at food.”

The narrator then proceeds to cite the late Anthony Bourdain and René Redzepi of Noma.

“And then you have José Andrés,” the voice adds.

“José is a maximalist. On one side, you have the chef who has established a small empire of incredible restaurants, in essence bringing Spanish cuisine to the U.S. And the other side, you have a guy entirely dedicated to World Central Kitchen, a nonprofit organization wanting to feed the world. It’s totally unreasonable to try to do both those things at the same time, but José wants it all.”

Indeed, if the Spanish-born Andrés’ life was a movie title, it would be “Everything Everywhere All at Once.” And the local restaurant scene played a supporting role in the Andrés success story.

In 2008, the chef opened The Bazaar by José Andrés at the SLS Hotel Beverly Hills on La Cienega Boulevard. The ground-floor venue, in a space designed by Philippe Starck, quickly rose to superstar status with its Spanish-influenced take on

modernist molecular cuisine. Among its many accolades were four stars from the legendary Los Angeles Times food critic S. Irene Virbila and a place on the top 10 new restaurant list by GAYOT. A separate tasting area, which became Somni in 2018, garnered the chef his first two Michelin stars. Though both restaurants closed in 2020 after a consulting agreement dispute, the Andrés legacy—and that of The Bazaar—remain powerful forces in greater Los Angeles.

Andrés, of course, is a powerful force globally, as well.

His José Andrés group oversees more than 40 restaurants, one of which holds two Michelin stars, with several others accorded Michelin Bib Gourmand awards. Andrés is a New York Times bestselling author, James Beard Foundation Award-winner, Emmy-winning TV personality, entrepreneur and prolific communicator. His three-year-old Substack newsletter, “Longer Tables with José Andrés,” regularly regales close to 90,000 followers (whom Andrés calls “Food Fighters”) with uplifting stories, culinary tidbits, recipes and profiles. Topics this past summer ranged from the wonders of the Cap de Creus lobster of the Costa Brava to a primer on Mexican Merlot. The content, brought to life by National Geographic-worthy photos, weaves together a central theme: that every meal has the power to change the world.

It’s a through line of Andrés’ work.

In 2010, he launched the nonprofit World Central Kitchen



TOP: JOSÉ (FAR RIGHT) AS A YOUNG MAN WITH HIS PARENTS, MARIANO AND MARISA, AND BROTHERS MARIANO, JORDI AND EDUARDO
MIDDLE: JOSÉ WITH RODOLFO GUZMAN AT JALEO CIRCA 1994
LOWER: JOSÉ (THIRD FROM LEFT) IN HIS EARLY YEARS AT EL BULLI
PHOTOS COURTESY OF THE ANDRÉS FAMILY

(WCK) after a devastating earthquake struck Haiti. In the 15 years since, WCK has become synonymous with frontline emergency food relief during disasters both natural and man-made. Known for quick, nimble action and the ability to adapt on the ground, the organization has provided a food lifeline to hundreds of millions around the globe. Its teams are currently braving danger to provide ongoing aid in Ukraine (287 million meals provided thus far) and Gaza (147 million meals). Earlier this year, Andrés joined WCK relief workers mobilizing after the Southern California wildfires. More recently, WCK teams sprang into action after the tragic flooding in central Texas.

For his actions, Andrés has thus far been recognized with a National Humanities Medal, and Presidential Medal of Freedom and Nobel Peace Prize nominations in 2019 and 2024.

His humanitarian efforts also extend beyond WCK. In 2023, Andrés launched The Longer Tables Fund, whose mission is to address “urgent issues in food systems, social justice, and education and advocacy, while uplifting communities.” In the same year, he founded the Global Food Institute at George Washington University, a multidisciplinary think tank to address food insecurity, food systems solutions, and in essence, seek solutions to the world’s problems through the lens of food.

At the same time, the roster of Andrés’ endeavors continues to expand.

This spring, he co-hosted a culinary cooking competition

show on NBC with Martha Stewart called “Yes, Chef!” He also published “Change the Recipe: Because You Can’t Build a Better World Without Breaking Some Eggs.” Billed as a collection of life stories and lessons, it reads like a tapas menu of wisdom gleaned from experience (“You Don’t Need Everything to Be Happy,” “Move Forward Fearlessly”). Recollections range from his boyhood in Barcelona, savoring the simple dishes of his mother; to his days as a cooking school student and later as a chef at El Bulli, the transformative Catalan restaurant named the world’s best several times over; to a stint in the Spanish Navy; to the launch of his first restaurant, Jaleo, in Washington, D.C.

Though some of the book’s chapters are scant in size, they’re profound in message. One chapter begins, “Cooking makes us human. It’s what separates us from every other animal on the planet. There’s good reason to think that cooking helped our brains grow, to develop sophisticated language and to grow community.”

One community in particular—Los Angeles—holds a special place in Andrés’ heart, as I learned during an interview with him earlier this summer. He was half a world away in northern Spain, but eager to speak about his role in LA and its importance to his personal story.

Though our meeting was virtual, via Zoom, the chef’s larger-than-life persona had no trouble breaking through.

“Yo no hablo inglés” (I don’t speak English), he proclaimed in a booming voice as he switched on his camera.

“Yo hablo español!” (I speak Spanish!), I replied, although I had assumed the interview would be in English. It was, with the chef occasionally giving instructions in Castilian Spanish to those around him. Every now and then, he would puff on a cigar before responding to my questions.

I began by asking about his first venture into the City of Angels.

Courier: Chef, we know the José Andrés name as a global brand today. But not everyone realizes how important Los Angeles was to your early success. You launched The Bazaar here in 2008 as your first expansion outside of your home base of Washington, D.C. Tell us about that experience, which was groundbreaking in many ways.

Andrés: It was, and I was very thankful to Sam Nazarian, the founder and owner of SBE and his family. To me, they’re family and friends. Sam was a very young man, looking for somebody to open his first hotel on La Cienega in Beverly Hills. And probably it’s always better to let others say this, but I have a feeling that what we did in the hotel was a breakthrough. I will be in eternal gratitude to Sam Nazarian, his family, his company SBE and his team to give me the chance to join Philippe Starck to show that hotels had room for creative improvement. We created one of the most amazing food-restaurant experiences. I think what we did at Bazaar was a ‘before and after’ in the understanding of how restaurants could be amazing food, amazing service but also highly original and entertaining all at once.

Courier: You now have a presence in downtown Los Angeles with the Spanish restaurant San Laurel at Conrad Los Angeles. That hotel is part of The Grand LA, the mixed-use project designed by Frank Gehry across from the Disney Concert Hall. Is it true that Gehry walked you through that

space and encouraged you to open there?

Andrés: Well, yes, all the above. Frank Gehry for me has been an icon. I met him many years ago. Frank Gehry is very obviously a visionary who has done so much, not only for LA but so many communities in America and around the world. Not so young anymore, but he's still strong. He had such a passion for what he wanted to do there, explaining what he envisioned for that part of town that everybody agrees needs to become part of the greater LA. But when I met him, we were already committed. And it is not the only work I'm doing at the Conrad; we have already built a Bazaar there, too.

Courier: That's my next question. Can you tell us about the plan to open an outpost of Bazaar Meat at The Grand LA? That concept has been very successful in Las Vegas and Chicago as a 'celebration of the carnivorous.' What will this LA version be like, and when will it open?

Andrés: It's already built, but we need to be smart, and we are waiting for the right time between our friends and partners. But the restaurant is fully built. It's right under the hotel. It'll be Bazaar, which has been moving into Bazaar Meat. It will have the spirit of the original Bazaar, with traditional dishes and modern dishes. More focusing on meats that move away from steak, but steak, too, and obviously, fish and vegetables. People seem to want, and we've been having a lot of success with fish. We call it Bazaar Mar (Spanish word for 'sea'). We probably will end up opening Bazaar Green, which will be vegetables. But again, LA gave me this opportunity to be creative in probably one of the most creative cities in the world without a doubt.

Courier: In the last year you have also expanded into Culver City at the Shay Hotel. You have Zaytinya there, which follows in the Mediterranean footsteps of its namesake in Washington, D.C. You have also opened the Mexican-inspired Butterfly on the rooftop. You seem to gravitate toward hotels. Is that part of your strategy?

Andrés: I love hotels. In D.C., all my restaurants except The Bazaar in the Waldorf Astoria are stand still restaurants, but that is my home where I live. When you go to cities, it is good to be in the comfort of a home, and a hotel is a home away from home. There is great synergy with hotels and malls. We have some projects where we don't have to carry the heavy burden of the investment. And in a way it's a win-win. I did two big investments in New York with Mercado Little Spain and in Disney Springs with Jaleo. I opened the two biggest food enterprises representing Spain in the world right before the pandemic. When the pandemic hit, I'm like, 'Oh my God, I have all these spaces, this big investment.' And you need to adapt to the situation and make the best out of it and create an even bigger opportunity. So, this expansion into hotels and a few malls that are up to the standards and quality I'm looking for makes all the sense in the world, and that's what we are doing.

Courier: You have experienced great success in LA over the years. What comes to mind when you think about the overall dining scene in LA right now?

Andrés: It's a city called Los Angeles (the angels) with ancestry from Spain and Mexico and all those Spanish and Latin influences. It's a very cosmopolitan place in a way. And I have to mention people who came from being my teammates in Bazaar that now own their own restaurants. Somni used to be my restaurant. We opened inside Bazaar LA, and the name was my



PHOTO BY KATRINA FREDERICK

BRANZINO FROM ZAYTINYA IN CULVER CITY

gift to one of my team members who wanted to be on his own like I did when I was young.

[Author's note: That team member, chef Aitor Zabala, opened a reimagined Somni (the Catalan word for 'dream') in West Hollywood in 2024. Earlier this year, it became the first restaurant in LA to earn three Michelin stars.]

Andrés: It gives me a lot of joy that now Somni becomes its own dream, and in a way, I feel a grandfather of those three stars of Somni. I mean, it took him a long time and perseverance. But obviously, Aitor is one of the most talented chefs, not only in LA, not only in America, but in the world. And so, people like Aitor and Somni show us that the power of the will can move mountains.

Courier: There are other veterans of The Bazaar who have also gone on to make a name for themselves, right?

Andrés: Yes. Joshua Whigham also was with me many years. He was chef at Bazaar. I'm so proud that now he has his own restaurant [Casa Leo in Los Feliz]. Joshua is amazing. And the Voltaggio brothers, especially the chef Michael Voltaggio, who was my opening chef at Bazaar when we got the four stars in the LA Times. I remember when Mercado Little Spain got a huge review in the New York Times, too. I've been getting through my life a lot of three or four stars in reviews. And that doesn't mean we are perfect. We also had our shortfalls. Everyone understands that in the restaurant business, you are only as good as the last plate. But for me, talking about a chef who came from Bazaar gives me a lot of joy, and I can keep giving you more names. Not to praise me or Bazaar. It only tells you that it's a team that keeps investing in each other. And that's how you create the city.

Courier: In addition to those former teammates of yours, what other chefs do you think are doing the most interesting work here in LA?

Andrés: Obviously, I'm a big fan of Roy [Choi, the chef who launched the Korean Mexican taco truck concept, Kogi]. What he's done, the food trucks, he's created the system of making good food more democratic and able to reach everybody. Not

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PHOTO COURTESY WORLD CENTRAL KITCHEN

ANDRÉS ON THE FRONT LINES OF THE LA FIRES WITH WORLD CENTRAL KITCHEN IN JANUARY

only in a high-end restaurant or a fancy restaurant, but even in the streets. People like Roy bet that food trucks could bring good food to people who would not go to a restaurant. That's only LA. Also, the guys of Eggslut in that market [Grand Central Market]. You go there, and it looks like, what the heck is going on? You don't know if you want to quit and run away. But once you become part of it, you may be a foreigner or tourist in LA, but all of a sudden you become a local, even if you are only there one day. And to see what Eggslut and its founder—he's amazing—to see those lines, to get the egg sandwich, breakfast sandwich, oh my God.

I mean LA is a small country, man. The bounty of things is just unbelievable. And influences. And that's very powerful. Just look at the farmers' markets where my guys go and buy things that are iconically seasonal. You keep going and going from the best breads and pizzas by Nancy Silverton to the Mexican restaurants and the great molés you can find. And the Japanese places like Sushi Zo, which is one of my favorites. I remember when I brought [El Bulli's] Ferran and Albert Adrià for the first time to LA. We went there, and we went for lunch early, and we finished. And before they closed, we told them, 'Can we do a second lunch?' And the quality of taco places and the quality of Arab Muslim food and the quality of Jewish kosher Israeli food and the quality of Persian food.

But LA to me, you have in LA a guy like Seamus Blackley, the founder of Xbox, who was crazy enough to make bread from scratch with ancient yeast. He's able to create the best chocolate bar in the middle of LA with trees he's growing in LA. I mean, this guy may be one of the best creative minds and engineers in the world. And in his free time, he's able to make the best loaf of bread. And on top of that, being so generous that he shares that technique with everybody. You have a guy that has nothing to do with cooking, but he's teaching even people like me how to make the best loaf of bread, create your own natural ferment and yeast from scratch. That's LA.

Courier: LA went through a terrible period early this year with historic, wind-driven wildfires. I understand you had a

personal reason for coming out to help the WCK teams on the ground.

Andrés: Usually, I take time away from my business and from my family for World Central Kitchen in big events. And big events are Category 5, where millions of people are impacted. Because if not, I will be 24/7 working on World Central Kitchen. And I still have to work. I mean, World Central Kitchen is not my job; it's my hobby. It is my giving back to the community. But seems it's taking more time of my private life and my business than I ever imagined or expected. And I'm very proud of it. But on paper, I was not going to go to LA. I was in a taxi on my way to Europe to take the plane. I got news that my friend lost his house. He texted, 'José, my house burned down. My entire neighborhood burned down; my church burned.' And in that moment, I stopped the taxi, I went back home, I put my golf clothes and my 'having fun' clothing away. And I took my World Central Kitchen bag, and I was on my way to LA to join teams that were already feeding people.

Courier: Can you tell us what the experience was like and was there anything special about the way that Southern Californians responded to the disaster?

Andrés: In the worst moments of humanity, the best of humanity shows up. And LA was not any less. Sometimes it is not just giving a plate of food; it's giving a smile. Sometimes people just want to talk to somebody. And that's what World Central Kitchen does. We had the actress Jennifer Garner with us. She was great. She spent many days helping her community, helping us. To me, it was beautiful to see because she didn't have to do that. Her house was on the watch list. She was driving me around and giving hugs to firefighters and to police and to people who lost their homes and crying with them and laughing with them. What LA should be very proud of is that LA came together as one. Putting religion aside, putting politics aside, putting color of your skin aside, Angelenos were helping Angelenos. And that I'm very proud of.

And then LA goes beyond the moments of emergency. A lot of people don't know about David Grohl from Foo Fighters, ex-Nirvana, he joins local organizations. He cooks barbecue when he's in LA on a Friday night in the back lot of his music studio. And then when he finished barbecuing all night, he goes out in the morning without sleep. He delivers food in different squares and neighborhoods with, unfortunately, a large, hungry or homeless population. So, it's people like Dave Grohl who also make LA great. He does it because he believes that's the way he can make his city slightly better. And that's the power of LA.

Just then, an assistant gently reminded us that we had gone over our allotted time. I quickly asked one last question about new ventures outside of LA, such as a reported new branded hotel in Washington, D. C. ("Not yet, but we have the plans," said Andrés in reply.)

He then picked up his phone and began to walk but remained on Zoom. For a few moments, he spoke about his life's philosophy and worldview.

But, those are topics for another interview, which I hope to conduct someday.

He did give me his word about meeting in person the next time he is in town.

"My team will make it happen; I promise you. Ciao." ■

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AN INTRODUCTION TO SPANISH WINES

BY RICHARD TORIN

Our cover story on the great José Andrés shines a spotlight on the cuisine of Spain. We thought it only fitting that Spanish wines are represented in this issue, as well. The Courier asked wine expert Richard Torin for an overview of Spanish wines, from ancient times through today.

Spanish wines have been around for a long, long time, for thousands of years, matching or even predating their Italian neighbors. Today, Spain is the third-largest wine producer in the world, behind France and Italy, and the array of choice is both dazzling and confusing since there are 400 native grape varieties available. The most well-known and most used are Tempranillo, Garnacha, Mazuelo, Mencia and Airen, the latter now fading in popularity, as was the fate of the Malbec grape in Bordeaux.

There are four main wine-growing regions: Rioja, Ribera del Duero, Priorat and Montsant in Catalonia, and Rias Baixas in Galicia. Despite the recent rise in popularity of Spanish whites, red wines are still predominant in the Spanish viticultural landscape.

History

One may venture as far back as around 3,000 B.C. for the first mention of Moorish viticulture and then advance to circa 700 B.C., when the Phoenicians established winegrowing around Cadiz and then amble forward to 700 A.D., when sherry was first produced in the Jerez region around Andalusia.

The most famous viticultural area is Rioja or La Rioja, located in north-central Spain along the Ebro River, which is in turn, subdivided into three zones, Rioja Alta, Rioja Oriental and Rioja Alavesa. It has a D.O.Ca., or "Qualified Designation of Origin,"

the highest category in Spanish wine regulation.

Rioja began to modernize in the 19th century when Spanish winemakers began to adopt French winemaking techniques, particularly aging in oak barrels and was enhanced by the migration of many French winemakers to the region in mid-century when phylloxera decimated the Bordeaux area. As a direct result, there was a boom in demand from English consumers, which lasted until the end of the century, when phylloxera invaded the Rioja region, causing massive damage and replanting of vineyards.

Moving forward towards the mid-20th century, Spanish wines became a staple on the shelves of European supermarkets for the most part anchored to the fate of cheap wines and known as plonk. This phenomenon spread to the United States, and who can forget as a student indulging in sangria, usually concocted with cheap Spanish wine and vodka as the primary ingredients.

Spanish Red Wines

There was one notable exception, and that is the most prized Rioja of all, Vega Sicilia, a winery founded in 1864 by Don Eloy Lecanda y Chaves. He notably planted Cabernet Sauvignon and Merlot grape varieties he had imported from France, and which are still used in the wines today, although the majority blend is 80% Tempranillo. Wines are aged in barrels for eight to 10 years before release, an unusually long period by any global standard, and top vintages such as 1962 and 1970 can fetch prices of approximately \$1,000 per bottle at auction. The Vega Sicilia winery has enjoyed a reputation for

producing top-quality wines, which is still as heralded as ever today.

In the late 1990s, a whole new generation of pioneering winemakers emerged led by the Danish winemaker Peter Sisseck, who established Dominio de Pingus in the Ribera del Duero region in Spain at price levels that rival Vega Sicilia of \$600 to \$1,000 per bottle.

In the Priorat region, Álvaro Palacios emerged as a young superstar with his premium brand of L'Ermita, which utilizes a high percentage of the Carinena grape with spectacular results and price levels exceeding even those of Pingus and Vega Sicilia.

Lastly, in the Bierzo region of northern Spain, Bodegas Raúl Pérez Ulteira was the brainchild of Raúl Pérez. It uses the Mencia grape to produce full-bodied wines with structured balance and great aging potential, but with a much more modest price tag of \$20 to \$80 per bottle.

Spanish White Wines

In the past few decades, Spanish white wines have also greatly improved in quality, the most remarkable being Albarino or Alvarinho from Galicia in northwest Spain. On the lighter side, these wines are known for their minerality and are especially delicious when paired with seafood.

Two to try are Verdejo, a light-bodied wine with an oaky sauvignon blanc taste, and txakoli, a dry, slightly sparkling wine from the Basque country.

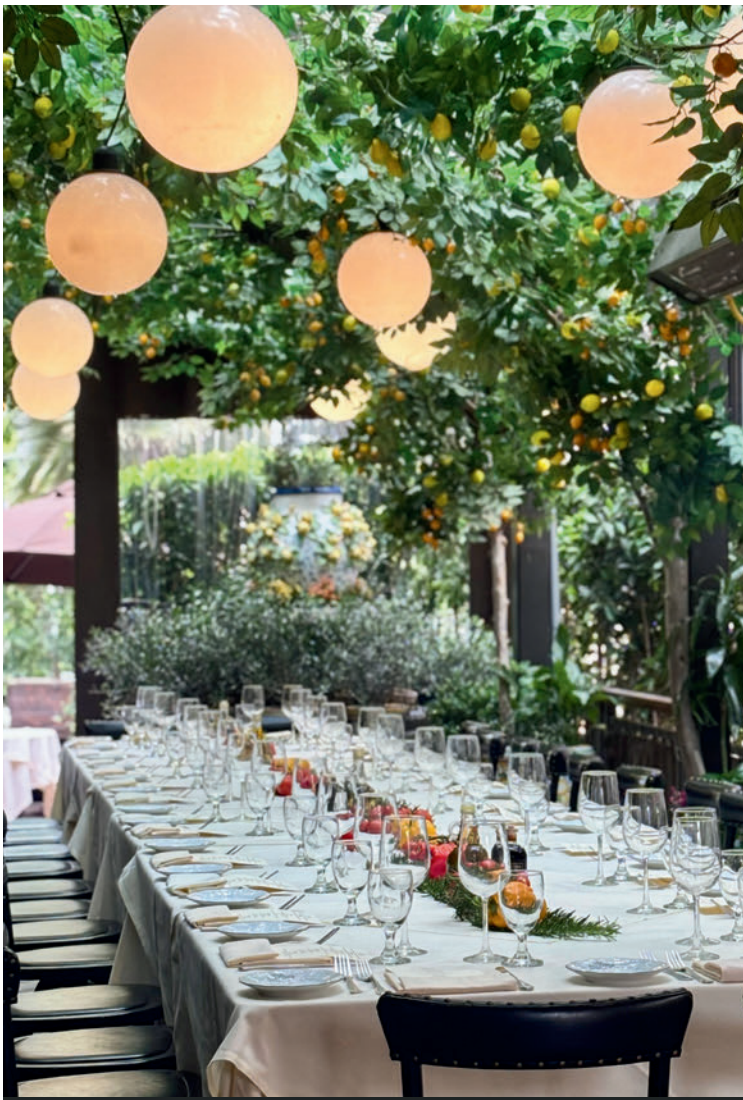
Typically, Spanish whites are priced between \$20 and \$30. These wines are mainly light in body and aromatic. They do face stiff competition from similarly priced French and U.S. rivals from Oregon and California but present a delightful value for money alternative. ■

A BOTTLE OF 1962 VEGA SICILIA UNICO, SPAIN'S MOST SOUGHT AFTER AND EXPENSIVE WINE FROM THE RIBERA DEL DUERO REGION
PHOTO COURTESY OF CLARETS



Richard Torin is the owner of CLARETS LLC (www.clarets.com), fine wine merchants, founded in 1992 and a supplier of great wines to a local and international clientele. Richard can be reached at rtorin@gmail.com.





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Top 10 New Casual Spots in Beverly Hills continued from page 9

will be low-key Sam's Bagels with locations around the city, including Pico-Robertson. This brand is known for whitefish salad and the lox spread.

And, more comforting carbs are on the way from Michelin Bib Gourmand restaurant Luscious Dumplings from the San Gabriel Valley. Popular for handmade Northern Chinese dumplings stuffed with pork, it is opening an outpost soon on Santa Monica Boulevard in Beverly Hills.

Sweets and Treats

Gelato lovers are in luck with Bacio di Latte's new flagship location in Beverly Hills on North Canon Drive. As the world's largest, family-owned, artisanal gelateria, expect a truly authentic Italian gelato experience with flavors from Belgian chocolate to pistachio or the popular three chocolates with a double blend of cacao and stracciatella, along with a cheerful eat-in experience at a banquette or cafe table to enjoy it before it melts.

Beloved Asian bakery brand, Hi Bake, is making its U.S. debut with a flagship location in Beverly Hills on North Canon Drive. The menu will include customer favorites such as Thousand Layer Cake and Tokyo Banana Roll, along with inventive toast flavors and a full line of house-made drinks and ice cream. This

new location also introduces fresh-baked treats for dogs, so you can bring your pets to this new cozy neighborhood hangout.

Kicking off its 30th anniversary this year, Levain Bakery has expanded its cookie empire to Beverly Hills and is also releasing its first book that is a retrospective of 30 years in the business, which started in New York City. Continuing a charitable opening tradition, during the opening day of the third LA location, all the proceeds went to support Our Big Kitchen Los Angeles, whose mission is to combat hunger by providing meals for those facing food insecurity.

Designed by Brooklyn-based Sarah Carpenter & Studio, the 90210 location features a built-in, outdoor-indoor storefront bench, direct views into the busy kitchen, and a front-entrance signature, custom-designed mural created by local artist Janice Chang, with nods to the Beverly Hills Public Library and the Electric Fountain. You can expect the legendary signature cookie flavors, including Chocolate Chip Walnut (also available in vegan and gluten-free), Dark Chocolate Peanut Butter Chip, Oatmeal Raisin, and Coconut Caramel Chocolate Chip - all baked fresh, in-house daily, along with blueberry muffins, loaf cakes, bread and rolls, and weekend-only sticky buns, plus LA roastery Canyon Coffee for all espresso beverages. ■



spotlight

WITH **SHARONA**

Join Beverly Hills Mayor Sharona Nazarian, in partnership with the Beverly Hills Chamber of Commerce, for her initiative that shines a light on local businesses!

Community members have an opportunity to learn about what each spotlighted business offers, what sets them apart and why they chose Beverly Hills to call home.

For upcoming dates and to learn more, please visit **beverlyhills/spotlight**.

Questions?

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TOP 10 FARMERS' MARKETS NEAR BEVERLY HILLS

BY CLARA HARTER

Farmers' markets aren't just a place to shop, they're a weekly ritual, a chance to catch up with neighbors, to savor a freshly roasted coffee and sample the best of nature's bounty without having to leave Los Angeles. Whether you're hunting for the juiciest summer peaches, seeking still-warm loaves of bread, or simply craving a stroll in the sunshine, these markets are where Beverly Hills locals—and more than a few famous chefs—go to fill their baskets. Here are 10 of the very best, each with its own flavor and charm.

1. Beverly Hills

Perfect for: A delightful Sunday morning with the entire family

When: Sundays, 8 a.m. to 1 p.m.

Where: 9300 Civic Center Dr., Beverly Hills, CA 90210

When it comes to the best farmers' markets around Beverly Hills, look no farther than the heart of the city itself. Now in its 32nd year, the Beverly Hills Farmers' Market boasts 55 vendors in a peaceful, car-free environment that allows kids to have a blast while parents pick out the perfect produce for dinner.

"The Farmers' Market has become a very important place for community members to gather and connect with their neighbors, not to mention, it's a great way to support local farms and small businesses," said Stephanie Harris, Beverly Hills Director of Community Services.

Located on Civic Center Drive, adjacent to the Beverly Hills Public Library, the market provides access to a wide variety of farm-fresh, seasonal fruits, vegetables, eggs, meats, juices, breads, baked goods and more. It also gives residents access to the knowledge of expert farmers, who can advise on how to store and prepare the best of the season's produce.

"We have farmers that have been with us for more than a decade, and they are enthusiastic about sharing their expertise," said Harris. "It's wonderful when our market patrons engage with our farmers to learn more about their produce and show appreciation for locally sourced food."

During the fall and summer harvest, residents also have the opportunity to sample some of the most locally grown goods imaginable—fresh herbs and vegetables from the Greystone Demonstration Garden at Greystone Mansion, such as eggplants, onions, peppers and basil.

Little visitors are also sure to enjoy tasting delicious samples, dancing to the live music, getting creative at the craft tent, riding ponies and feeding goats at the petting zoo. Two hours of free parking in the Civic Center lot makes a trip to the market a no-brainer for the whole family.

On Oct. 26, the market will host its annual Fall Funtastic celebrating Día de los Muertos, Halloween and Diwali. Then on Dec. 14, it will host a Holiday Craft Fair, where local artisans will showcase their creations, perfect for holiday gift shopping.



PHOTO BY CLARA HARTER

PEACHES AT BRENTWOOD FARMERS' MARKET

2. Brentwood

Perfect for: Impressing your teen while getting great groceries

When: Sundays, 9 a.m. to 2 p.m.

Where: 741 S. Gretna Green Way, Los Angeles, CA 90049

The Brentwood Farmers' Market is a bustling and trendy Sunday gathering perfect for picking out fresh fruit, gorgeous blooms as well as delicious, prepared soups, dips and sandwiches. The market is often packed and sometimes not ideal for small children, but a fantastic place to bring teenage children who will love checking out the many cute jewelry vendors or fun food trucks serving arepas, aguas frescas, breakfast burritos, overflowing crepes and other tasty goodies.

3. Downtown Santa Monica

Perfect for: The expert or aspiring chef in pursuit of perfect seasonal ingredients

When: Wednesdays and Saturdays, 8 a.m. to 1 p.m.

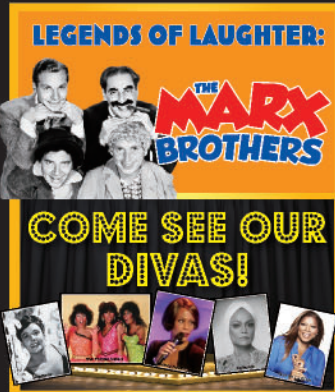
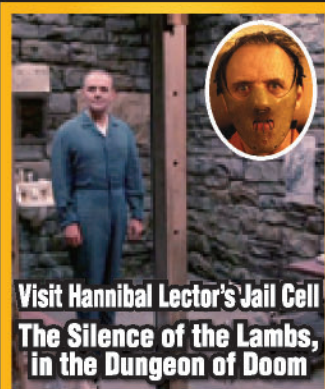
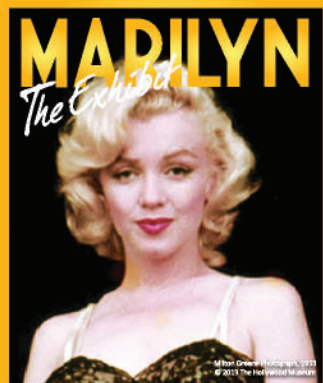
Where: 155-199 Arizona Ave., Santa Monica, CA 90401

Founded in 1981, the Downtown Santa Monica Farmers' Market is one of the oldest and best-known farmers' markets in all of Los Angeles, featuring more than 60 California farms. The market, which places an emphasis on fresh fruits, herbs and vegetables over packaged or cooked foods, is a favorite place for chefs to source ingredients for many of LA's best restaurants. Some of its regular visitors include Josiah Citrin of two-Michelin-star restaurant Mélisse and one-Michelin-star restaurant Citrin; Travis Lett of Gjelina and RVR; and Evan Funke of Funke, Felix Trattoria and Mother Wolf.

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4. Hollywood

Perfect for: A big, bustling weekend adventure

When: Sundays, 8 a.m. to 1 p.m.

Where: 1600 Ivar Ave., Los Angeles, CA 90028

The Hollywood Farmers' Market is the largest in the L.A. area, boasting more than 160 stalls featuring farmers, food vendors and artisans. Founded in 1991, the mega market is also a favorite place for chefs to visit due to the wide variety of produce on offer. You can easily spend the entire morning exploring the market, which offers live music, children's activities, knife sharpening, free compost services and book signings with some of the biggest authors in the food world.

5. West L.A.

Perfect for: The local looking to check out new vendors and kids' activities

When: Sundays, 9 a.m. to 2 p.m.

Where: 1635 Purdue Ave., Los Angeles, CA 90025

The West L.A. Farmers' Market is one of the closest markets to Beverly Hills and is a great option for when residents are looking to shake up their Sunday market trip by checking out new vendors. The market is also a nice place to bring children as it offers a dedicated play area, weekly craft workshop and monthly kids' cooking classes. There's a big stage with a diverse live music program and plenty of seating, as well as fun food trucks and juice and coffee vendors. There is also a whole section dedicated to handcrafted jewelry, clothing and other accessories. Early birds can even enjoy a free yoga class at 9:30 a.m. every Sunday.

6. Mar Vista

Perfect for: A fun trip west filled with awesome music and food trucks

When: Sundays, 9 a.m. to 2 p.m.

Where: 12198 Venice Blvd., Los Angeles, CA 90066

The Mar Vista Farmers' Market is a Westside staple and another big market that offers something for everyone. One of the highlights of the town-square-style market is the bustling food emporium that brings together some of the best food trucks from across Los Angeles in a spacious outdoor dining area. There are free dog-sitting services, cooking classes, knife sharpening, children's activities and an awesome rotating mix of live performers and DJs. The colorful market is a great place for people-watching, grocery shopping and, of course, sampling.



7. Century City

Perfect for: A midweek restock, or a lunchtime treat

When: Thursdays, 10 a.m. to 2 p.m.

Where: 10100 Santa Monica Blvd., Los Angeles, CA 90067

Located in the heart of Century City, this market is walkable from many offices and the perfect place to meet a friend for lunch. The midweek market also avoids some of the crowds that can plague the weekend markets, giving shoppers the chance to peruse the fresh produce in a calm and peaceful environment. The market offers a great selection of farmers, artisans and vendors selling food from around the world, including Hawaiian BBQ, sushi burritos and pierogies.

8. Topanga

Perfect for: The hippie craving an escape into the mountains

When: Fridays, 9 a.m. to 1 p.m.

Where: 1440 N. Topanga Canyon Blvd., Topanga, CA 90290

The Topanga Farmers' Market is one of the most whimsical and unique farmers' markets in the Los Angeles area. Nestled in the lush greenery on the top of the Topanga Mountains, it offers a serene and stunning place to shop. In addition to the gorgeous locale and excellent produce, a big draw of this market is the stands run by local Topanga artisans showcasing one-of-a-kind handmade clothing, jewelry, body lotions and more. For bonus points, check out a local hike after you're done at the market.

9. Melrose Place

Perfect for: Pairing grocery shopping with boutique hopping

When: Sundays, 10 a.m. to 2 p.m.

Where: 8400 Melrose Ave., Los Angeles, CA 90069

A Sunday visit to the Melrose Place Farmers' Market is the perfect way to kick off a day exploring the upscale boutiques located along the stylish street. The market is on the smaller side, but still offers a fantastic array of fresh vegetables, fruits, bread, baked goods, flowers and food vendors. And it's a great local option for avoiding the crowds at some of the larger weekend markets.

10. Westwood Village

Perfect for: Those who prefer an afternoon market

When: Thursdays, 12 p.m. to 5 p.m.

Where: 1036 Broxton Ave., Los Angeles, CA 90024

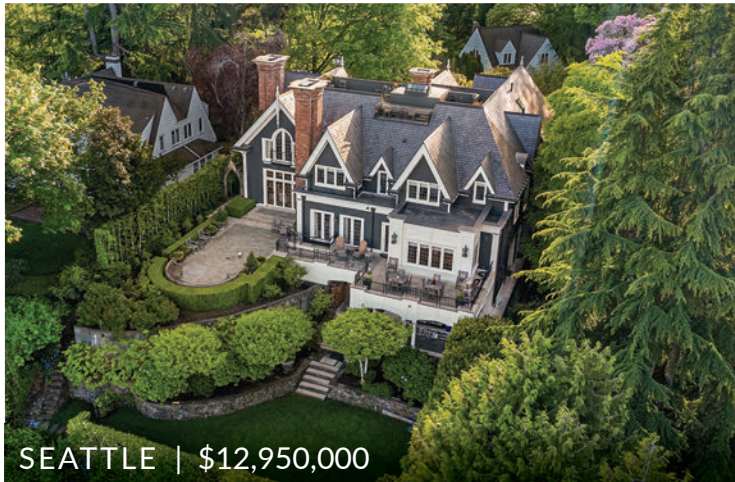
The Westwood Village Farmers' Market is a favorite among UCLA students and places an emphasis on fun food vendors with favorites including pupusas, dim sum, and Lebanese shawarma. The later in the day market is also a great option for night owls or anyone who can't spare the time for a morning market visit. ■

BERRIES AT WEST LA FARMERS' MARKET

PHOTO BY CLARA HARTER



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