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DOMINIQUE CRENN

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Dining Directory

Scan the QR code to read the Dining Directory online.



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Letter from the Executive Editor

Dear Readers,

Welcome to the fifth annual issue of Beverly Hills Courier Dining® magazine. We've had the pleasure of profiling a pantheon of culinary superstars each year, from Wolfgang Puck to Nobu Matsuhisa, Evan Funke, José Andrés and now, the incomparable Dominique Crenn.

As the only chef in the country to hold three Michelin stars, Crenn is in a category all to herself.

Ever since bringing her masterful touch to Monsieur Dior by Dominique Crenn, dining in Beverly Hills has not been the same. She shares her vision, inspiration and appreciation for the city in our cover profile.

Haute cuisine is not the only dining category making news. The Courier's Carole Dixon writes about newcomers—from casual to formal—in "The Beverly Hills Dining Scene." She explores the highlights of neighboring areas in "Surrounding Sensations" and ventures out for truly memorable dining options in "Top 5 Worth the Drive."

Our annual Dining Directory is a popular feature of Beverly Hills Courier Dining® magazine. This year, we've decided to post it entirely online, to provide ready access to it on the go. Simply scan the QR code on this page.

We hope you enjoy this "multimedia" issue and also hope to see you out and about enjoying some of the establishments (especially our sponsors) mentioned on these pages!

Happy Dining,



Ana Figueroa
September 2026

COVER PHOTO OF DOMINIQUE CRENN BY ELIZA ST. JOHN, ZOOZ GROUP

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PHOTO BY JESSICA SAMPLE

BAD ROMAN INTERIOR

THE BEVERLY HILLS DINING SCENE

New and Noteworthy

BY CAROLE DIXON

The list of outstanding culinary options in Beverly Hills expands every year, and 2026 is no exception. From popular New York imports to revamped rooftops and Michelin-level sushi chefs, here are eight new and noteworthy spots to consider.

Azur

This French Mediterranean concept by husband-and-wife hospitality and entertainment team Erik and Florence Chol brings a slice of the French Riviera to Canon Drive. French wines and Champagnes are available at the bar, where DJ sets and live music performances add to the Côte d'Azur party atmosphere. Settle in for dinner in the dining area, where choices range from tartare de boeuf and Niçoise salad, along with loup de mer sea bass fillet. Freshly made pasta dishes include spaghetti with pistou and sun-dried tomatoes. Sharing options include a 32-ounce tomahawk or a 40-ounce porterhouse steak. Stop by on Saturday or Sunday for weekend brunch with brioche French toast and ratatouille shakshuka. During the week, try the prix fixe lunch (two courses for \$35) with truffle croque-monsieur, wagyu burger or steak frites.

Bad Roman

If you have taken a stroll down Canon Drive recently, you have surely noticed the giant neon orange snake motif on the exterior of what was formerly The Palm space. Bad Roman is the popular New York concept from the team behind Don Angie and has brought the same infectious energy to Beverly Hills. Its design by Brooklyn-based GRT Architects, also responsible for Alba in West Hollywood, features maximalist floral booths with red glossy tabletops in a celebratory atmosphere.

This is not another typical coastal Italian eatery. So far, Instagram favorites include a giant fried eggplant “pull-a-parm” (think classic “Bloomin’ Onion” from a popular chain eatery) that makes a good snack and drink selections such as spicy pepperoncini martinis. The menu includes a few tempting black truffle-laden pasta dishes, gnocchi with caviar and a must-order filetto steak topped with a decadent cacio e pepe ravioli. Another showstopper is the glossy “lemon” with a creamy cheesecake dessert inside.

Dining Scene continues on page 18

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SURROUNDING SENSATIONS: BEVERLY HILLS NEIGHBORS WORTH A VISIT

BY CAROLE DIXON

The dining scene in areas adjacent to Beverly Hills is always worth exploring. Here is a look at some of the latest offerings.

Lielle

Lielle is the first U.S. restaurant from Swedish chef Marcus Jernmark, known for earning three Michelin stars at Restaurant Frantzén in Stockholm. Located in the former Bicyclette location in Beverlywood, the intimate 42-seat space blends Nordic influences with California bistronomy, in a cozy, wine cave atmosphere. Jernmark offers a relaxed four-course tasting menu for \$150 that changes monthly to showcase the local seasonal produce. Highlights include barbecued abalone with seaweed rice and aged California squab with yuzu pepper.

Zampo at Cameo Beverly Hills

Located at the former Mr. C Hotel, Zampo is short for zampoña, a traditional wind instrument from Peru. And the menu at Zampo features Executive Chef Sean Gebo's take on classic Peruvian dishes. The comfort classic lomo saltado is a standout, comprised of slowly marinated prime beef tenderloin, sautéed sweet onions and French fries surrounding a mound of rice and served with an ají amarillo (yellow chili pepper)-based sauce. The menu also features a wide selection of pisco cocktails.

Ronnie's Pronto

Kith's West Hollywood flagship on Sunset Boulevard now includes Ronnie's Pronto restaurant by Ronnie Fieg from New York. The casual eatery offers a takeaway counter and outdoor seating for breakfast and lunch sandwiches. Selections include pastrami and fried branzino (as a sandwich offering), the signature Pronto Freeze—a coffee and matcha granita—along with an espresso bar with ceremonial-grade matcha in partnership with Nodoka.

Christian's Wine Bar & Restaurant

Wine guru Christian Navarro has opened an upscale wine bar and restaurant on Sunset Boulevard in the HBO building. Here you can order caviar service while sipping and swirling over 80 wines by the glass, or try a Maine lobster pot pie and a bottle from the 1,000-strong options in the cellar.

Sushi Samba

This Japanese Brazilian concept has arrived in West Hollywood's Design District next to Kimpton La Peer. The multilevel venue features a central garden courtyard, circular bar, private dining room and views of the Pacific Design Center. The menu blends Japanese, Peruvian and Brazilian flavors, with sushi, sashimi, ceviche, robata-grilled churrasco and crispy rock shrimp tempura, alongside a strong selection of nonalcoholic cocktails.

Catch 2.0

Catch Los Angeles has reopened in West Hollywood after a full redesign by Rockwell Group and a revamped menu from the team behind New York's Corner Store. The new seafood-forward menu showcases fish flown in from Tokyo's celebrated Toyosu Market. Other standouts include the tuna Niçoise rice cake with bluefin toro and caviar and a sizzling tableside wagyu flight. Pair it with a Catch filthy martini, which comes with a sidecar, and stay for the lively atmosphere, panoramic city views and unbeatable people-watching.

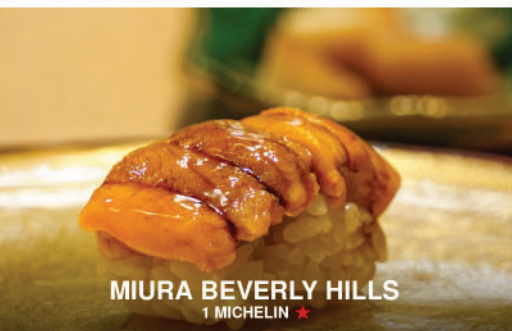
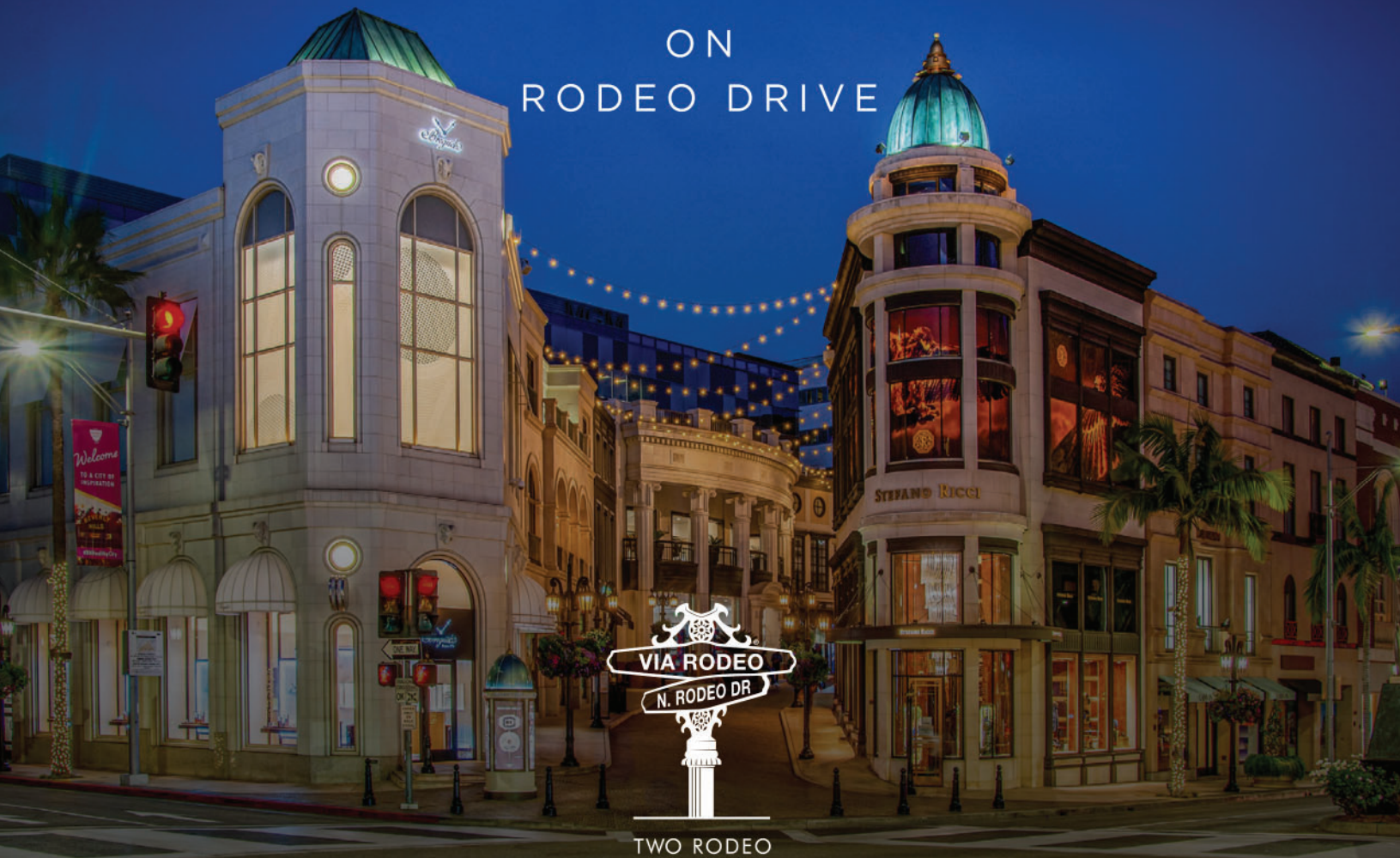


PHOTO BY ANDREA JERNMARK

LIELLE INTERIOR

Surrounding Sensations continues on page 15

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POETRY ON A PLATE

DOMINIQUE CRENN IS ENCHANTING DINERS AT MONSIEUR DIOR ON RODEO DRIVE

BY ANA FIGUEROA

Once, in a dream, the renowned chef Dominique Crenn found herself walking along Rodeo Drive with the legendary Christian Dior. As she recounted to the Courier, “I was holding his hand and asked, ‘Monsieur Dior, what do you think I should do?’ And he told me, ‘You have to do something about who you are, but in a time and place that is where you are. And remember, it’s about beauty. It’s about conversation. It’s about elegance. It’s about nature. It’s about everything that I am and everything that you are. And it should come together.’”

It did, of course, come together last fall in the form of Monsieur Dior by Dominique Crenn.

Located on the top floor of the white limestone and concrete House of Dior flagship at 323 N. Rodeo Drive, the fine dining establishment melds the Dior aesthetic with Crenn’s culinary genius. In less than a year, it has become the city’s focal point for haute cuisine.

It is only fitting that Crenn, 61, should helm the first Dior restaurant outside of France.

Born in France and raised outside of Paris, she is the first woman in the U.S. to earn three Michelin stars for the acclaimed Atelier Crenn in San Francisco. Only 16 restaurants in the U.S. hold that distinction.

Crenn moved to San Francisco from France in the late 1980s, determined to pursue a culinary career. She arrived with an economics degree and a master’s in international business, but sans any cooking school experience. Nonetheless, she managed to secure a stint at Stars, owned by the celebrity chef Jeremiah Tower, and later took a sojourn to Jakarta, Indonesia, to serve as the first woman ever hired there as a head chef. Upon her return to the U.S., she spent time working in the beach communities of Southern California before landing again in San Francisco. In 2009, she earned her first Michelin star as executive chef at Luce in the InterContinental Hotel.



TOP: ONION TART FROM THE MONSIEUR DIOR MENU

PHOTO COURTESY OF MONSIEUR DIOR

BOTTOM: DOMINIQUE CRENN DESCRIBING HER VISION FOR MONSIEUR DIOR

PHOTO BY ELIZA ST. JOHN, ZOOZ GROUP



THE TERRACE



THE MAYBOURNE BAR

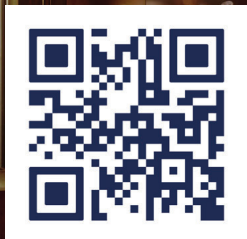


DANTE

Beverly Hills



THE WHISKY BAR



Two years later, she opened Atelier Crenn, followed by Bar Crenn next door, which earned its own Michelin star. Along the way, Crenn's fame grew as a visual storyteller through food, a technique she named "Poetic Culinaria." Dishes at Atelier Crenn are famously introduced with lines of poetry, often invoking the childhood memories that inspired them.

In 2018, Crenn's mastery was recognized with a James Beard Award for Best Chef: West. In 2021, she consulted on the dark comedy, "The Menu," creating the dishes prepared by the unhinged chef played by Ralph Fiennes. In 2024, she was named to the Time100 list of the world's most influential people. Crenn has also authored two books and is well known to global audiences from appearances on Netflix's "Chef's Table" and Food Network's "Iron Chef: Quest for an Iron Legend."

It is hardly surprising that Crenn caught the eye of Dior executives more than a decade ago. Three years ago, she began discussions with them in earnest about a joint concept in Beverly Hills.

She recounted the journey to create Monsieur Dior during an interview at the restaurant earlier this year.

We arrive as staff are meticulously making last-minute preparations for the lunch service. Crenn appears promptly and comes bounding gazelle-like into our booth. In the conversation that follows, she is eloquent, warm and whimsical at times, eager to talk about this venture, her life leading up to it and chapters yet unwritten.

Crenn's face lights up as she surveys the design and ambiance of the space.

"I love Peter Marino," she proclaims, referring to the longtime Dior architect who has transformed the House's flagships globally to great acclaim.

The Beverly Hills outpost, opened in fall 2025, is no exception.

Monsieur Dior is best approached from the grand central staircase leading up from the retail floors. An elegant ebony and onyx bar, serving a small bites menu, anchors one end of the room. Behind it, textured, mirrored panels catch the sunlight coming in through an expansive, palm-shaded patio area. The indoor-outdoor Southern California aesthetic is enhanced by a massive botanical mural on the main dining room wall. Surrounding it, tables are set with Dior-branded porcelain and silverware atop crisp white linens.

Crenn explains that she manifested Monsieur Dior not only by dream but also by self-fulfilling prophecy.

"Even before Atelier Crenn, I wrote in one of my journals that one day I would work with a fashion house," she recounts.

It was a natural step for her.

"I always thought of the combination of fashion and food. I didn't go to cooking school, but I come from a background that is international business. And living with my dad and his art, that is what French culture is about," she said.

Crenn speaks of her late parents and of time spent at family farms in Brittany as the seminal influences in her life. Her father, Alain, was a prominent politician and friend of Charles de Gaulle who would take her to Michelin-starred restaurants with a food critic friend. Her mother, Louise, worked in finance and was an avid home cook who also encouraged her daughter's culinary curiosity.

"Everything has a purpose here, and I'm just adding to it. I mean, it's gorgeous, and it feels different than other places."

They still form the throughline of her work today.

"My dad, when we used to go to the holiday, would take me to where the fishermen came back from the sea at three, four, five o'clock in the morning. We would get the langoustine, oysters, fish and bring that to my mom. And I used to sit on the dunes with my dad and talk about the world and life and the ocean and the forest also. And my dad was a painter, too. He used to paint a lot," she recalls.

In fact, her beloved father's studio, Atelier Papa Crenn, became the namesake of her San Francisco restaurant.



DOMINIQUE CRENN WITH HER PARENTS AND BROTHER IN BRITTANY
PHOTOS COURTESY OF DOMINIQUE CRENN



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Crenn's encounter with another atelier, that of Christian Dior, set the framework for what would become Monsieur Dior.

She spent time at the Dior archives in Paris while working on the concept for the restaurant. Her enthusiasm is palpable as she describes the experience.

"It was incredible," said Crenn. "I connected with his character and his life because it reminded me so much about my dad. You feel Dior's energy and creativity. It was an honor to be able in a few days to see and feel his work. And it was very organic for me to be able to create something that I think he could have appreciated."

Based on reviews, Crenn has fulfilled her part of the bargain.

While she is content to simply say, "Every dish at Monsieur Dior tells a story," critics have been more effusive. The menu, in the words of the Los Angeles Times, is a "technical marvel and a love letter to couture." It is an apt description for a dining experience in which every course, from starters to desserts, invokes the big screen, the red carpet or the runway.

Menu items at Monsieur Dior have not only wowed critics,

they have also become social media stars. Among the most notable: a tuna tartare appetizer laden with tiny, floral-shaped purple yam chips, a tribute to a Dior tulle gown worn by Emilia Clarke; a black truffle agnolotti in broth, evoking Charlize Theron's J'Adore Dior campaign; and a ribeye with cauliflower purée, inspired by a 1962 photograph of Marilyn Monroe in Dior. Dessert selections are particularly Instagrammable, with standouts that include "Chocolate Mousse in a Quilted Handbag," replicating the tufting of a signature Dior bag.

As the restaurant begins to fill up for lunchtime, arriving patrons try to catch Crenn's eye. Some discreetly snap her photo from a distance, recognizing they are in the presence of celebrity. The background music grows louder, and the room takes on the energy imparted by frenetic young influencers, dealmakers at business lunches, celebratory social events and (mostly) ladies on shopping excursions. Many are already repeat customers, even though the restaurant is but a few months old at the time of our interview. As is her custom, Crenn makes a point of dropping briefly by each table.

Restaurant openings are notoriously rocky, but the shakeout period for Monsieur Dior was thankfully smooth. Crenn attributes this to several factors.

"First of all, we have been working with an incredible team," said Crenn. Everybody here is happy to be here, and you can see in a way that they love the vision. It's not just a restaurant; it's not a restaurant. It's really a place where we want people to look at the design. Look at the details in things like the chairs. To me, in their silhouette, they say Christian Dior."

She is right. With a bit of imagination, the chairs become an elegant garment in a very French palette of pink and green. Coordinating small stools add a fanciful touch as a resting place for posh handbags.

"You see," said Crenn, "Everything has a purpose here, and I'm just adding to it. I mean, it's gorgeous, and it feels different than other places."

Indeed, Monsieur Dior feels different from even Crenn's other places. She is best known for her San Francisco outposts, which bear their own distinct sensibilities. She refuses to play favorites, though, in comparing Beverly Hills to San Francisco or the differences between Northern and Southern California.

She maintains homes in both.

"It is two different feelings. For me, it's almost like having two siblings living in two different places. I live in Sausalito, which has a lot of writers. It has the water; it has forest nearby. Here, my house is off Sunset, and I can see the big billboards from my balcony. It's like a cinema. It's Hollywood. There are also a lot of creative people here, of course. I love the contrast and duality. And the beauty is that both are part of California," said Crenn.

Is there something about California, the ocean surely, that evokes Brittany to her?

"Absolutely," Crenn responds. "That's what I fell in love with actually, the Pacific Coast."

I was driving through San Francisco, down to Carmel and then to L.A. on Highway 1. I love the ocean. It's where I get my inspiration. The roughness of the California coast is very similar to Brittany."

She speaks wistfully about the region that shaped her.



TOP: TUNA VIOLETTE BOUQUET FROM THE MONSIEUR DIOR MENU

BOTTOM: THE LOUNGE AT MONSIEUR DIOR

PHOTOS COURTESY OF MONSIEUR DIOR

Dominique Crenn continues on page 16

Surrounding Sensations continued from page 8

Pawn Shop

Game-day fanatics will love this “sports cathedral” with plenty of large screens on Melrose Avenue in the former home of Brothers Collateral pawn shop. James Beard Award-winning chef Tony Messina serves hot dogs topped with osetra caviar, and charbroiled oysters with XO butter across the sweeping bar and private suites.

Régalade

This new French bistro from Jocelyn Bulow and Alessandro Iacobelli (the duo behind Oste) has brought classic Parisian dining to Beverly Grove. Led by Executive Chef James LaLonde, the menu blends French comfort cooking and beloved bistro staples. Standouts include duck confit, roasted bone marrow, and steaming bowls of moules with frites, perfect with a crisp glass of Champagne or rosé wine.

Mish Delicatessen

Chef Eric Greenspan’s latest concept is an all-day modern love letter to the Jewish deli, complete with a full bar and upstairs vinyl listening lounge. The light-filled mid-century space on S. La Brea includes a 33-foot community table. Order wood-fired bagels, hand-carved smoked pastrami, rosemary roast turkey and brisket on challah or rye. Don’t miss Dara Yu’s dark chocolate-hazelnut babka, drinks by Julian Cox and custom-curated music selections.

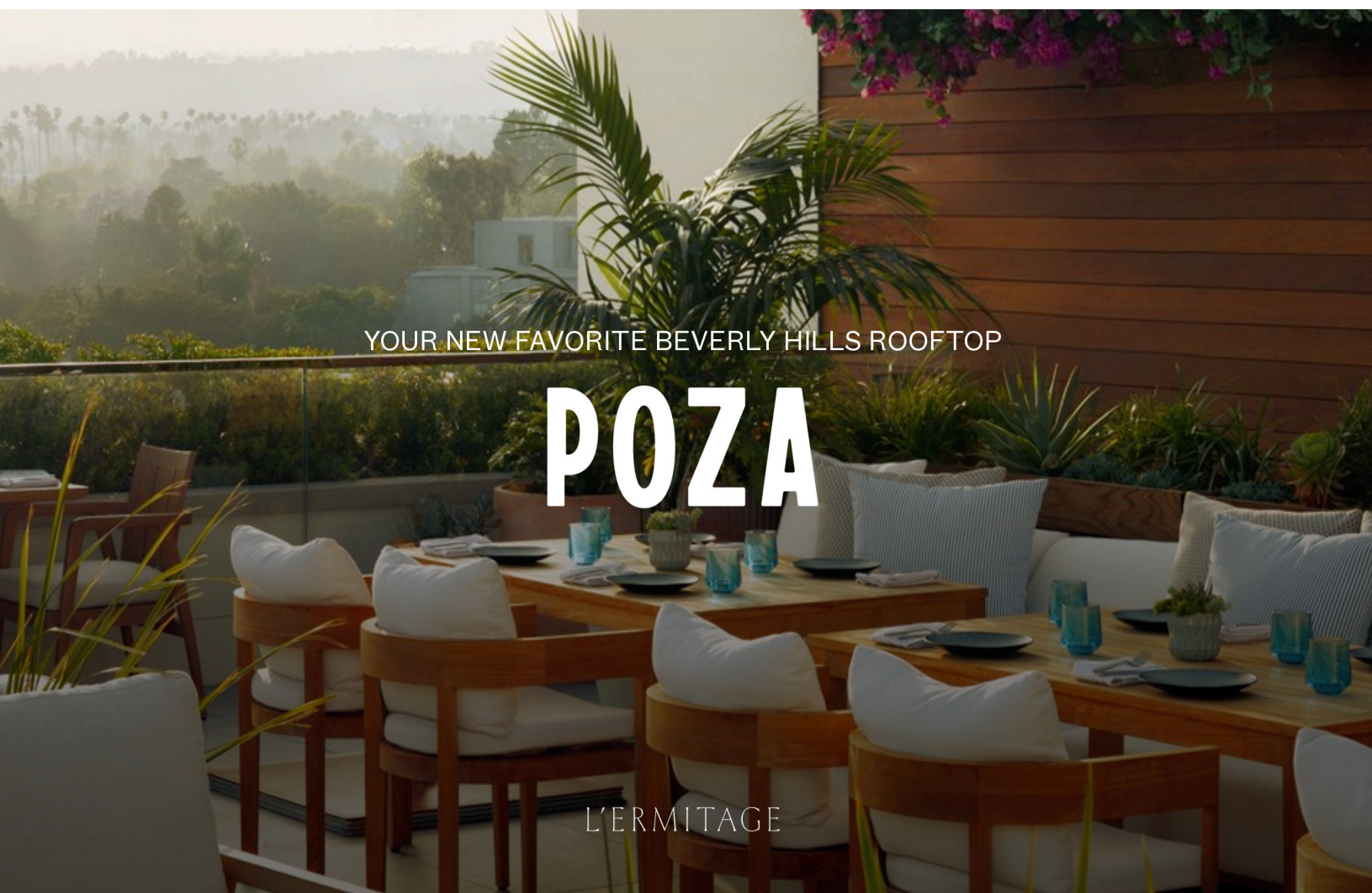


PHOTO BY JAKOB LAYMAN

PLATTER FROM MISH DELICATESSEN

More News

Two beloved family chains have expanded: Greek restaurant Petros has opened on Sunset and Doheny, bringing feta-roasted chicken and lamb pita to a spacious Mediterranean dining scene, while fan-favorite Italian Terroni is the latest Brentwood Village hot spot for limone pasta and Margherita pizza with a spritz. This fall, The Standard, Hollywood will morph into another Ian Schrager property, Public, with three new food and drink venues; and Jeremy Fox will open Birdie G’s (which closed in Santa Monica) at Fairmont Century Plaza. ■



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“I love the ocean. It’s where I get my inspiration. The roughness of the California coast is very similar to Brittany.”

“Obviously, if you want to talk about food, every chef in France orders their produce from Brittany, which has so many artisanal things,” said Crenn. She is writing a book about Brittany and the fairy-tale village of Locronan, where her family has roots.

“Brittany didn’t belong to France until the 14th or 15th century. It was Celtic, made up of nomadic tribes. The people are of the land, of the earth, of the water. And it has never changed. It is that feeling about nature and the land that allows us humans to see what the beauty of the world is about,” she adds.

That ingrained appreciation for nature helped to inspire another of Crenn’s ventures, Bleu Bell Farm in Sonoma. It is named for the 12-year-old twin daughters, Charlotte and Olivia, whom she shares with ex-partner Katherine Keon.

The regenerative farm and orchard sit on four acres and provide organic, sustainable produce, herbs and flowers for her restaurants in the Bay Area. The restaurants, in turn, compost all food waste to return to the soil.

“We’ve been working the land for the last 15 years, and it is so beautiful and very rustic,” said Crenn. “We have created an ecosystem that is all biodynamic, bringing back butterflies and other wildlife. The farmers there have shown the kids (who live in Northern California) all the work that is done there. I think it’s important for the next generation to see that it’s important to get dirty sometimes and give back to nature,” she added.

The farm took on added significance in 2019, when Crenn was diagnosed with triple-negative breast cancer. She became even more convinced of the connection between pure food, the healing process and the importance of caring for the land. She also completed the transition of her Northern California restaurants to land-based, meat-free menus.

Crenn shared her diagnosis, surgery and months of chemotherapy on social media, as well as in her memoir, “Rebel Chef: In Search of What Matters,” published by Penguin Random House in 2020.

Her openness in battling the disease made her a symbol of resistance and resilience. She is now in remission, but the reputation for fierceness remains, evidenced by Instagram posts such as one in which she is surrounded by colleagues as her head is getting shaved. It was the same day Atelier Crenn earned its third Michelin star.

The post reads: “To all the cancer survivors and to everyone that is going through this challenge, remember this quote: ‘The devil whispered in my ear, ‘You’re not strong enough to withstand the storm.’ I whispered back: ‘I am the storm.’”

Reflecting on the fact that life could have taken a much darker turn, Crenn is both grateful and humbled.

“You know, life is not about power and money. It’s about planting the seed to keep this humanity running in a way that we would be happy for the next generation,” said Crenn.

And what of the next generation of her own family? Will they follow in the footsteps of their famous mom?

Crenn replies, “Charlotte knows food, but they can both be very picky. That’s OK, because I am actually a very simple person. I love my hot dog. A night with the girls is usually pasta, tacos or burgers. For Valentine’s Day, we took them to a sushi place because they love sushi. They eat at Bar Crenn, but they usually say, ‘Yeah, it’s nice, but can we go next door and get a burrito?’”

Fortunately, the residents of Beverly Hills have shown Monsieur Dior anything but indifference.

“I’m so grateful for the welcome to this beautiful place. Early on, I met [three-time former mayor] Lili Bosse, and she gave me such a welcome. I want to say to everyone, ‘Just come. I am at your service. This is your home.’”

Bosse told the Courier the two have become fast friends.

“From the moment I met her, I was mesmerized,” said Bosse. “She is a force, and she has this light and radiance, and what I think about her is that she is a true visionary. It’s not just about the cuisine. When you are at the restaurant, you feel like you are eating a piece of art. You feel that this is exactly what Beverly Hills is about.”

Another key to Crenn’s success: “She is a people person who makes everybody feel at home,” said Bosse.

For her part, Crenn remains generous in sharing her success.

“It’s interesting for me that I could use food as a medium and be part of this incredible journey that is Monsieur Dior,” she said. “And I think it is important to know that this is not just a restaurant; it’s really a partnership with an incredible house of fashion. It has allowed me to bring my creativity and my vision of them. And when you’re an artist, collaboration is the best.”

What artistic collaborations does the future hold for her?

Crenn mentions another movie in the vein of “The Menu.” There is also the book about Normandy and a project in Australia in connection with the Australian Open in 2027.

And it should come as no surprise that she adds, “I want to also create fashionwear. I always wanted to do that.”

We will save that endeavor for another cover. ■



THE COURIER’S ANA FIGUEROA WITH DOMINIQUE CRENN

PHOTO BY ELIZA ST. JOHN, ZOOZ GROUP



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The Brothers Sushi

This sushi concept that originated in Woodland Hills and expanded to Santa Monica and Culver City recently opened its fourth location on South Beverly Drive.

This is a joint venture with The Brothers Sushi chef-owner Mark Okuda and the brand's Santa Monica Executive Chef Moriyuki Kanamaru, who also spent six years at the Michelin-starred Asanebo. The menu features the signature dry-aged fish but will also include exclusives, such as smoked (with warayaki) chutoro sashimi, an A5 wagyu teriyaki slider and an A5 wagyu sando. Omakase is available at the counter, where Chef Moriyuki loves to chat with the guests.

Sushi Nakazawa

For a new sushi experience, a Michelin-starred omakase bar from New York and Washington, D.C. fame, by owner Alessandro Borgognone, and chef-owner Daisuke Nakazawa, has recently opened on Robertson Blvd.

This is an intimate dining experience designed by Studio UNLTD, with a large sleek marble counter taking up most of the minimalist space with a handful of tables and a covered patio. There are two options for the 20 course orders: Classic nigiri or chef's omakase with nigiri and plated dishes, along with inventive sake pairings. Expanding beyond its signature nigiri, this is the only location featuring a selection of both hot and cold composed dishes such as botan ebi with truffle, and wagyu with porcini and whisky jus. The wine list is substantial, but the sake program, curated by beverage director Dean Fuerth, has one of the most extensive lists in the state, including a barrel aged Masuizumi Junmai Kijohsu and an olive-forward Kawatsuru Ginjo.



PHOTO COURTESY OF SUSHI NAKAZAWA
AKAMMI AND OTORO SUSHI FROM SUSHI NAKAZAWA

Malka at SIXTY Beverly Hills

Chef Eyal Shani brought his acclaimed concept, Malka, to the SIXTY Beverly Hills this August. Opening in partnership with Giancarlo Pagani of Pagani Projects, this marks Shani's first full-service restaurant in Los Angeles. Rooted in a seasonal, ingredient-driven philosophy and fully adhering to kosher dietary laws, the menu features signatures such as the Queen Malka Schnitzel (chicken schnitzel stuffed with mashed potatoes), Branzino Hraime, flatiron steak with tomato seeds and his fan-favorite "very Israeli" hummus. The beverage program includes a curated selection of French and Israeli wines alongside cocktails that reinterpret classics through Malka's lens.

Vicky on Rodeo

Shop at Tiffany, but breakfast at Vicky. This newcomer to Two Rodeo Drive is an all-day Parisian brasserie at the top of the steps next to Tiffany & Co., with a terrace overlooking the Beverly Wilshire. The small indoor area features a marble bar and a few tables, but the optimal spot for people-watching is on the terrace.

The menu is classic French from onion soup and croque monsieur to steak frites. Owner and Beverly Hills resident Vincent Benoliel, who has many other top local spots such as Sora hand roll bar in Brentwood and The Original Farmer's Market, named this new venture after his Cavalier King Charles Spaniel. "I love Beverly Hills for its safety and cleanliness," Benoliel told the Courier. "As a resident, I especially enjoy Via Rodeo. It reminds me of Europe, where I'm from, and makes me feel at home. For me, opening here was a no-brainer. It's one of the most iconic corners in the country, and I felt Beverly Hills was missing a casual French brasserie with reasonable prices." It is open every day, 9 a.m. to 9 p.m., so you can start the day with a pastry, ease into salmon tartare on avocado and end with a dozen oysters.



PHOTO BY JAKOB LAYMAN

VICKY ON RODEO'S PATIO

Dining Scene continues on page 22

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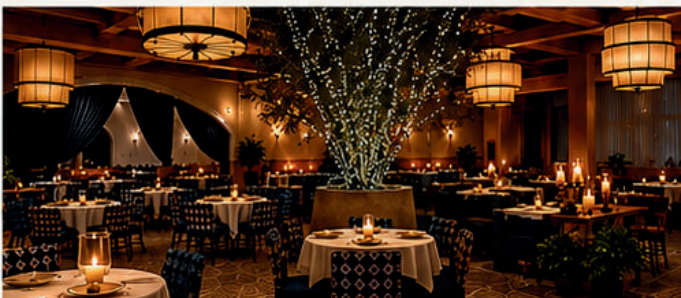
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TOP 5 WORTH THE DRIVE

BY CAROLE DIXON

When you do decide to leave the 90210, here are a handful of neighborhoods with exciting culinary news you don't want to miss.

Palisades/Malibu

Caruso's Palisades Village reopened this past August after its closure during the devastating fires in early 2025. New restaurants include Alphabet Bar & Grill by Tim Hollingsworth and The h.wood Group, for all-day American grill fare, and Spacca Tutto, an Italian steakhouse by Nancy Silverton.

Farther down the road on Pacific Coast Highway, iconic Duke's Malibu recently reopened after a 14-month closure following the Palisades Fire and extensive damage from the mudslides.

Cross Creek Ranch in Malibu has blossomed into a destination with Beverly Hills favorites Wally's, Madeo, KITH, and Pura Vida Miami, along with Clark's Oyster Bar from Montecito. This is a full-blown lifestyle shopping experience with Restoration Hardware and What Goes Around Comes Around, so plan to spend the day.

Venice/Santa Monica/Westside

A flurry of activity has taken place on Abbot Kinney in Venice, including the reopening of Casey Lane's Tasting Kitchen with an array of inventive produce and pastas, and an outpost of cult-favorite modern Indian restaurant Badmaash, bringing its famous butter chicken to the neighborhood. Acclaimed chef Enrique Olvera has transformed his former ATLA space into San Damián, a new concept for Mexican mariscos and agave cocktails.

Neighboring Santa Monica has revamped the old Blue Plate Oysterette into West Side Oyster Club by the Albright owners, and Broken Spanish by Ray Garcia is now serving brunch at his modern Mexican spot in Culver City.



PHOTO BY KYLE GOLDBERG

SELECTIONS FROM ALPHABET'S MENU



PHOTO BY KATRINA FREDERICK

CHEF SANJAY RAWAT AT BRICK LANE

DTLA/Hollywood/Eastside

Brick Lane in the Arts District welcomed Chef Sanjay Rawat's contemporary approach to Indian fine dining in an industrial setting. Selections range from chili cheese kulcha to charred sweet potato chaat and signature Applewood-smoked butter chicken, and creative South Asian spins on American classics such as a Kanji (fermented beet) Margarita, a Manhattan with ghee-washed gin, and a jaggery Old Fashioned.

One of the first restaurants to put West Adams on the map, Alta is back open next to neighbors Cento Pasta Bar and Cento Raw Bar in a dreamy mermaid setting for seafood towers. Farther down the road, Mayden Market feels like a 10,000-square-foot Middle Eastern food hall and bazaar, created by chef Rose Previtte, inspired by markets from around the world.

The latest in-the-know Italian venture in the Sunset Row complex of Silver Lake, Bar di Bello, is like finding a secret neighborhood spot in Milan for martinis and osso buco. Just south of Sunset Junction, Josephine is a cozy indoor-outdoor bungalow (across the street from the Silver Lake Inn) with French and Italian specialties from roast chicken to duck ravioli.

For culinary theatre in the trendy Melrose Hill area, enter through Bar 109 to find Corridor 109, a seafood restaurant from chef Brian Baik (Eleven Madison Park) tucked away in the back with one counter centered around a kitchen where an 11-course meal is served.

Gable is a sophisticated new live-fire restaurant in the Hollywood Roosevelt Hotel, named for former resident Clark Gable, with Chris Flint (Eleven Madison Park) at the helm. Near the Mozza-plex, Jacaranda by award-winning Daniel Patterson is delivering a 10-course California-centric foraged menu in an intimate dinner party atmosphere. ■

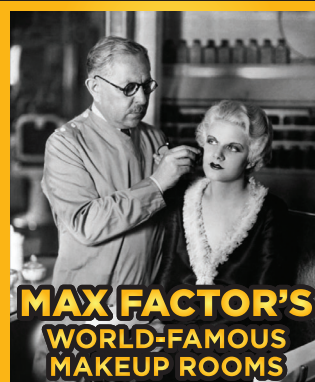


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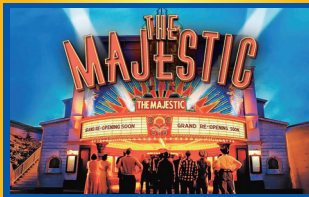


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Hotel Hot Spots

Poza is the latest rooftop with a view for sunset cocktails, lobster rolls, poke bowls, Korean-fried chicken wings, and Brussels sprout Caesar salad at L'Ermitage Beverly Hills. Don't miss the Vera Wang Party Prosecco, made with the wedding designer's own brand. Depending on the night, you can also enjoy a DJ or a soundbath while overlooking the city of Beverly Hills.

If you're a caviar fan, the intimate jewel box Maybourne Bar on the ground floor of The Maybourne Beverly Hills offers a caviar omakase menu with 10 items that include a loaded tater tot with whipped crème fraîche, and a Basque cheesecake with Vanilla tuile. Add Champagne by the glass or a martini. They also feature a selection of East and West coast oysters and other fun à la carte bites such as the aguachile shooter with shrimp.

Not one but two new dining destinations have landed at Waldorf Astoria Beverly Hills. The first is the complete revamp of the downstairs dining space as a Tuscan steakhouse designed by Ezequiel Farca Studio with Italian fare by local legend Edoardo "Edo" Baldi. The food follows the path of an enduring Etruscan spirit and Edo's family legacy that includes Giorgio Baldi in Santa Monica to e.Baldi, in Beverly Hills for over two decades. Up on the roof, pan-Asian Gemma can be found in the former Jean-Georges space, which is now an all-day patio dining area by Franco-Italian designer Marc Ange. The pops of yellow in the décor set the sunny mood for Chef Peleg Miron's small plates of grade A Hawaiian tuna, dim sum and Singaporean noodles with lobster, or green curry whitefish. The cocktails from the central stone bar are worth the million dollar sweeping city views.



PHOTO BY JAKOB LAYMAN

SELECTION OF DISHES FROM GEMMA

Newly Arrived/Coming Soon

The 88 Club on Santa Monica Blvd. has morphed into Tiger Tiger with a new, more approachable culinary direction led by veteran Chef Michael Chih.

Lucky's famed steakhouse from Montecito and Malibu, will open in the old Nerano space by the end of 2026. Larry Nobles, their famous Maître d', said Beverly Hills is going to be Lucky's "best location yet."

The Polo Lounge at the Beverly Hills Hotel celebrated its 85th birthday this year, and two new venues are in the works, including Supper Club with beloved chef Mattia Agazzi, last seen at the now-closed Gucci Osteria.

Also expect to see Gong Cha opening at 9607 S. Santa Monica Blvd. and the reopening of Mexican restaurant Frida at 250 N. Beverly Drive before the end of 2026.

In 2027, the long-awaited Sant Ambroeus from New York and Aspen will open its doors in the old Il Fornaio space in the first quarter.

Noble 33 is also set for an early 2027 launch. The award-winning hospitality brand is known for its upscale dining experiences such as Toca Madera Los Angeles and Sparrow Italia in Miami and London. The 12,000-sq.-ft. Japanese steakhouse and izakaya concept will open on the ground floor of the Rosewood Residences Beverly Hills. Additionally, Azur will have new neighbors as North Canon Drive will open a trio of L.A.'s most popular restaurants from The Sushi Nozawa Group (Sugarfish) Jerry A. Greenberg and some of his partners: KazuNori, Uovo Pasta and HiHo Cheeseburger in 2027. ■



PHOTO BY EVAN RAMZI

NOBLE 33 WILL OPEN AT THE ROSEWOOD RESIDENCES IN 2027.



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Alfred Coffee	319 N. Canon Dr., Beverly Hills, CA 90210	(424) 544-5100
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Asakuma Sushi	141 S. Robertson Blvd., Beverly Hills, CA 90211	(310) 659-1092
Avva Coffee Beverly Hills	9559 S. Santa Monica Blvd., Beverly Hills, CA 90210	(310) 734-7824
Avra	233 N. Beverly Dr., Beverly Hills, CA 90210	(310) 734-0841
Azur Beverly Hills	453 N. Canon Dr., Beverly Hills, CA 90210	(310) 933-9955
Bacari	9601 Brighton Way, Beverly Hills, CA 90210	(323) 986-6763
Bad Roman	267 N. Canon Dr., Beverly Hills, CA 90210	(310) 861-4040
Baldi at Waldorf Astoria Beverly Hills	9850 Wilshire Blvd., Beverly Hills, CA 90210	(310) 860-6798
Bacio di Latte	452 N. Canon Dr., Beverly Hills, CA 90210	(424) 253-8119
Bar on 4	9700 Wilshire Blvd., Fourth Floor, 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 Bagel	262 S. Beverly Dr., Beverly Hills, CA 90212	(310) 786-7400
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
BHC Tofu House	371 S. Doheny Dr., Beverly Hills, CA 90211	(424) 355-0999
Black Canvas Coffee	8610 Wilshire Blvd., Beverly Hills, CA 90211	(424) 249-3872
Blue Bottle Coffee	132 S. Beverly Dr., Beverly Hills, CA 90212	(510) 661-3510
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
Bome Coffee	9038 Burton Way, Beverly Hills, CA 90211	(213) 285-0553
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 on 3	9700 Wilshire Blvd., Beverly Hills, CA 90212	(310) 550-5900
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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
Castanea Sicilian Café Beverly Hills	252 S. Beverly Dr., Beverly Hills, CA 90212	(310) 309-0537
Cha Cha Matcha	475 N. Beverly Dr., Beverly Hills, CA 90210	n/a
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CUT by Wolfgang Puck	9500 Wilshire Blvd., Beverly Hills, CA 90212	(310) 276-8500
CUT Lounge	9500 Wilshire Blvd., Beverly Hills, CA 90212	(310) 276-8500
Da Carla Ristorante Italiano & Caffè	9887 A S. Santa Monica Blvd., Beverly Hills, CA 90212	(424) 288-4990
Dante Beverly Hills	255 N. Canon Dr., Beverly Hills, CA 90210	(310) 860-7989
Dr. Sandwich	9113 W. Olympic Blvd., Beverly Hills, CA 90212	(310) 278-7777
E Baldi	375 N. Canon Dr., Beverly Hills, CA 90210	(310) 248-2633
Fatburger	474 N. Beverly Dr., Beverly Hills, CA 90210	(310) 274-2297
Fogo de Chão Brazilian Steakhouse	133 N. La Cienega Blvd., Beverly Hills, CA 90211	(310) 289-7755
Fresh Brothers Pizza	250 S. Beverly Dr., Beverly Hills, CA 90212	(310) 860-9400
Funke	9388 S. Santa Monica Blvd., Beverly Hills, CA 90210	(424) 279-9796
Gemma at Waldorf Astoria Beverly Hills	9850 Wilshire Blvd., Beverly Hills, CA 90210	(310) 860-6798
Genwa Beverly Hills	170 N. La Cienega Blvd., Beverly Hills, CA 90211	(424) 245-4750
Go Greek Yogurt	452 N. Bedford Dr., Beverly Hills, CA 90210	(424) 279-9191
Gourmando	107 S. Robertson Blvd., Beverly Hills, CA 90211	(424) 777-0481
Grand Havana Room	301 N. Canon Dr., Beverly Hills, CA 90210	(310) 274-8100
Gravitas	435 N. Camden Dr., Beverly Hills, CA 90210	(310) 321-3410
Hi Bake	235 N. Canon Dr., Beverly Hills, CA 90210	(626) 885-8657
Honor Bar	122 S. Beverly Dr., Beverly Hills, CA 90212	(310) 550-0292
Il Cielo	9018 Burton Way, Beverly Hills, CA 90211	(310) 276-9990
Il Pastaio	400 N. Canon Dr., Beverly Hills, CA 90210	(310) 205-5444
Il Tramezzino	454 N. Canon Dr., Beverly Hills, CA 90210	(310) 273-0501
IMA	9669 S. Santa Monica Blvd. #1, Beverly Hills, CA 90210	(310) 734-7829
Jack & Ben's	9601 Wilshire Blvd., Beverly Hills, CA 90210	(310) 786-4400
Jeni's Splendid Ice Creams	445 N. Beverly Dr., Beverly Hills, CA 90210	(424) 757-6498
Jimmy John's	168 S. Beverly Dr., Beverly Hills, CA 90212	(310) 275-2300
Joe's Pizza Beverly Hills	9527 S. Santa Monica Blvd., Beverly Hills, CA 90210	(310) 285-3995
Joss Cuisine	9919 Santa Monica Blvd., Beverly Hills, CA 90212	(310) 277-3888
Kazan Beverly Hills	111 N. La Cienega Blvd., Beverly Hills, CA 90211	(424) 512-9101
Kith Treats	262 N. Rodeo Drive, Beverly Hills, CA 90210	(424) 389-4141
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Marea Beverly Hills	430 North Camden Dr., Beverly Hills, CA 90210	(310) 620-8463
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Miura Beverly Hills	218 N. Rodeo Dr., #2f, Beverly Hills, CA 90210	(424) 204-9584
Matu	239 S. Beverly Dr., Suite 100, Beverly Hills, CA 90212	(424) 317-5031
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Mr Chow	344 N. Camden Dr., Beverly Hills, CA 90210	(310) 278-9911
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Mulberry Street Pizzeria	240 S. Beverly Dr., Beverly Hills, CA 90212	(310) 247-8100
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Seabutter	9105 W. Olympic Blvd., Beverly Hills, CA 90212	(310) 482-2797
SIXTY Beverly Hills Ella	9360 Wilshire Blvd., Beverly Hills, CA 90212	(310) 273-1400
SIXTY Beverly Hills Umbrella Social Club	9360 Wilshire Blvd., Beverly Hills, CA 90212	(310) 273-1400
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SUGARFISH by sushi nozawa	212 N. Canon Dr., Beverly Hills, CA 90210	(310) 276-6900
Sweet Angeles Bakery Café	421 N. Rodeo Dr. Unit 11, Beverly Hills, CA 90210	(424) 777-8080
Sushi Nakazawa LA	145 S. Robertson Blvd. Los Angeles, CA 90048	(310) 953-3221
Sushi Note Omakase	421 N. Rodeo Dr., Beverly Hills, CA 90210	(310) 808-4486
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Sweetfin Poke Beverly Hills	193 1/2 S. Beverly Dr., Beverly Hills, CA 90212	(888) 820-3885
Tagine	132 N. Robertson Blvd., Beverly Hills, CA 90211	(310) 360-7535
Tasty Thai House	326 S. Beverly Dr., Beverly Hills, CA 90212	(424) 332-3052
Tempura Endo	9777 Santa Monica Blvd., Beverly Hills, CA 90210	(310) 708-0224
The Beverly Hills Hotel Cabana Café	9641 Sunset Blvd., Beverly Hills, CA 90210	(310) 887-2190
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 Blvd Restaurant and Lounge	9500 Wilshire Blvd., Beverly Hills, CA 90212	(310) 275-5200
The Brothers Sushi	255 S. Beverly Drive, Beverly Hills, CA 90212	(310) 205-3741
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 Hôtel Lili Bar	140 S. Lasky Dr., Beverly Hills, CA 90212	(310) 281-4000
The Grill on the Alley	9560 Dayton Way, Beverly Hills, CA 90210	(310) 276-0615
The Maybourne Café	225 N. Canon Dr., Beverly Hills, CA 90210	(310) 860-7886
The Maybourne Bar	225 N. Canon Dr., 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 Peninsula Belvedere	9882 S. Santa Monica Blvd., Beverly Hills, CA 90212	(310) 551-2888
The Peninsula Living Room	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
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
Vicky on Rodeo	208 N. Rodeo Dr., Beverly Hills, CA 90210	(424) 245-4528
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
Wally's Beverly Hills	447 N. Canon Dr., Beverly Hills, CA 90210	(310) 475-3540
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 Sushi	9530 S. Santa Monica Blvd., Beverly Hills, CA 90210	(310) 859-3488

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