

BEVERLY HILLS *COURIER*

WINE + DINE

ISSUE

AN INSIDER'S GUIDE,
STOREFRONT STORIES,
WINE PAIRINGS AND MORE

PLUS OUR
WINE + DINE TOP
FIVES

Toku Matsuhisa



Exclusive Feature Interview:
NOBU MATSUHISA

AUTUMN 2023

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Cover photo of Nobu by Connie Wang-Dikkaya

Photo of Dante Beverly Hills foam art by Carole Dixon

LETTER FROM THE EXECUTIVE EDITOR

Dear Reader,

Autumn is upon us, the most opportune season for enjoying the bounty of nature in the form of exceptional food and wine. Beverly Hills continues to excel in both categories, with its unrivaled selection of the world's finest establishments. A few of them, such as the legendary Matsuhisa, launched a global movement. Our in-depth feature interview with Chef Nobu is one of the most extensive he has ever granted. Even legends must begin somewhere, though. Our new Wine + Dine Storefront Stories tell of dreams played out on every block in Beverly Hills. Our Insider's Guide offers tips for a perfect evening out, while our signature Top Fives cover the town's top chefs to its top concierges. On behalf of all who contributed to this second annual issue of Beverly Hills Courier Wine + Dine, we hope you spend time appreciating the tastes of autumn. And make sure to visit www.bhcourier.com for exciting bonus photo galleries.



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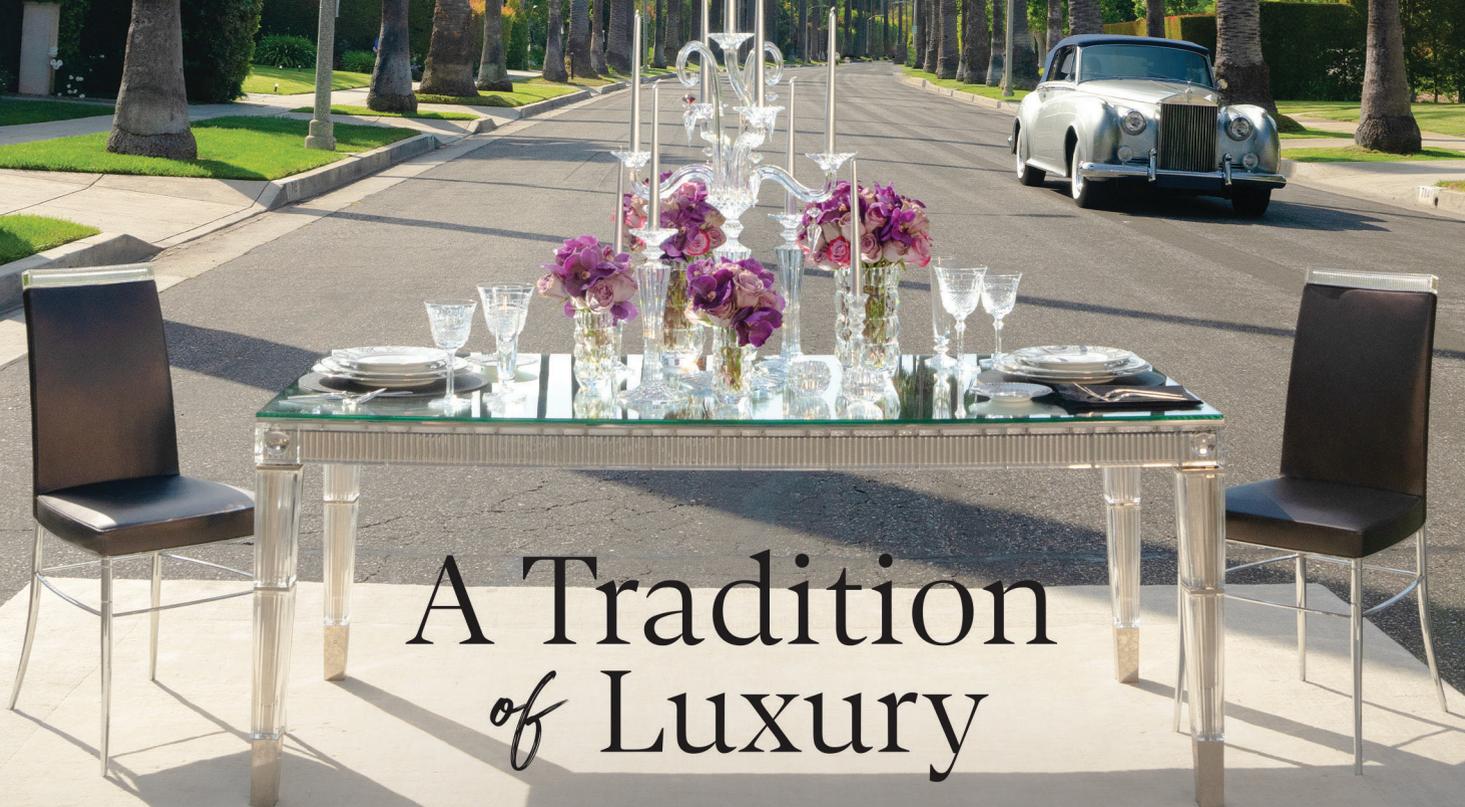
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FEATURE INTERVIEW: THE MANY LIVES OF NOBU MATSUHISA

By Christian Navarro, Ana Figueroa and Chloe Jenkins-Sleczkowski

In the world of celebrity chefs, few possess the instantaneous first name-only recognition of Nobu Matsuhisa. Mention the name “Nobu,” and it conjures up the way we eat now. It evokes a restaurant and hospitality empire spanning from Malibu to Marrakech.

And its roots took shape in Beverly Hills.

It was here, in 1987, that the chef opened his flagship Matsuhisa on La Cienega Boulevard. Here, he introduced a new type of sushi with Latin American influences.

The rest is culinary history.

As he approaches his 75th birthday, Nobu continues to crisscross the globe to open new restaurants, check in on existing ones and preside at food festivals that bear his name. Wine + Dine caught up with him during a brief time back in Beverly Hills. What follows are reflections on a youth spent in Japan, early days in Peru, partnership with De Niro and visions yet left to fulfill.

His words tell, quite literally, of rising from the ashes. They are inspirational as well as unprecedented — in sum, worthy of where it all began.



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“I don’t want to do fusion. What does fusion mean? Sometimes confusion.”

NOBU MATSUHISA

Yellowtail with Jalapeno, Black Cod with Miso, Rock Shrimp Tempura, Soft Shell Crab Roll. These are all your signature dishes and now we see them emulated all over the world. Where do your innovations come from?

I never thought about being a force of change. I was just working, supervising in the kitchen. At my restaurant, we have the menu, but a lot of people tell me, ‘Hey, Nobu. Make me anything you want.’ They trust me. We go to the fish market every morning, always looking for something fresh, of course. We look for something different and something new. One day, for example almost three years ago, I found that an Italian chef sautéed soft-shell crab in an Italian restaurant. I thought it was very interesting because I never had soft-shell crab.

I went to the fish market and asked for the fresh soft-shell crab in the summertime. I brought it here and served it like an Italian or French restaurant, a fry or a sauté. Then a guest said, ‘Hey, Nobu, why don’t you make the roll?’ This idea the customer gave to me. I started making rolls. Now, soft-shell crab rolls are all over the world.

Tell us about your early days in Japan and how you first learned to make sushi.

When I was 18, I started training with a sushi chef in Tokyo because being a sushi chef was my dream. When I was very young my father passed away. I had older brothers and they took over my father’s job. One day my brother took me to a sushi restaurant. The sliding doors, the grand welcome, sitting down at the counter, all the fresh fish there, I loved the experience. The chef makes the sushi one by one. You bite it, and ‘wow.’ This was my dream and immediately I wanted to be a sushi chef. After graduating high school, I was studying to be an architect, but after I discovered sushi, I forgot about this. I started training to be the chef at the counter. For the first two or three years I was doing dishwashing and bussing, cleaning, washing plates, and deliveries, the prep. Three years at the restaurant. How to make rice, how to prep the fish, that is what I did.

Sushi looks deceptively simple but it is truly an art form, right?

Yes, the sushi looks very simple; you only use 10 fingers and a sharp knife. Sometimes you have less than 10 fingers. [He laughs] I learned that when I was young. I was trying to make something easy, but one mistake cutting is very big damage to the fingers. I did it maybe four or five times, but you learn from mistakes, too. That’s why after the biggest cuts on your fingers, no more mistakes. Mistakes are good for people sometimes, especially young people.

Tell us about your experiences after you left Japan.

I spent seven years training to make sushi, doing delivery, learning step by step how to make rice, how to prep fish, how to slice fish, how to make a roll, how to make nigiri. After seven years, I got to know a Japanese Peruvian, who was a regular customer in the restaurant. He came twice a year from Peru to Tokyo and always stopped by. There are a lot of Japanese companies and a lot of Japanese immigrants in Peru.

He asked me, ‘Do you want to come to Peru, to open a restaurant together?’ I was very interested in going to Peru. After my father passed away, when I was a kid and missing him, I would always open an old photo album and see photos of him when he was in Palau, some small islands in the south, and there was one with my father next to a big tree and the native people. So, one day, I was asked to come to Peru. Peru felt to me in my head like, ‘Oh, this is an experience like what my father had.’ Then I would love to go. I went to Peru.

In retrospect, that decision changed sushi forever, didn’t it?

It was my chance. When I decided to go to Peru, I was 23 or 24, so very young. I moved there to open a restaurant partnership.

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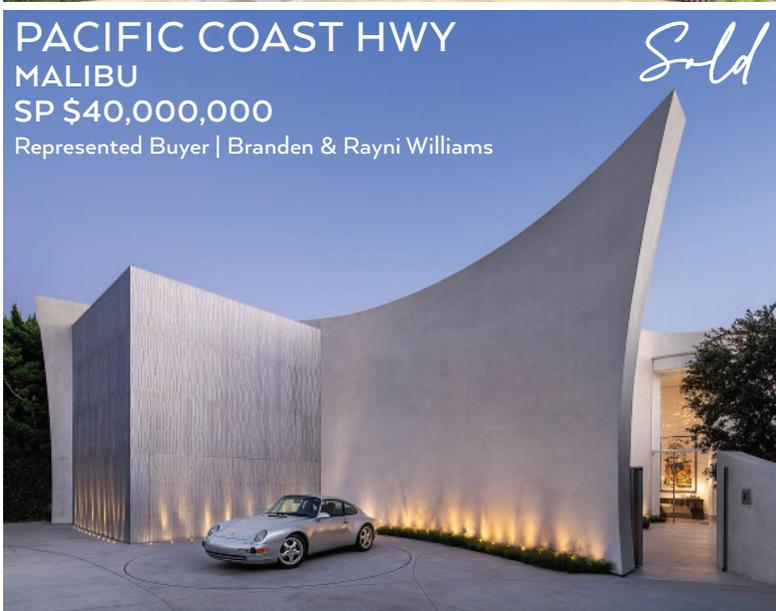
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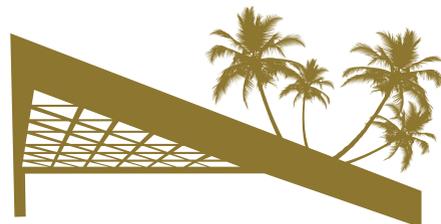
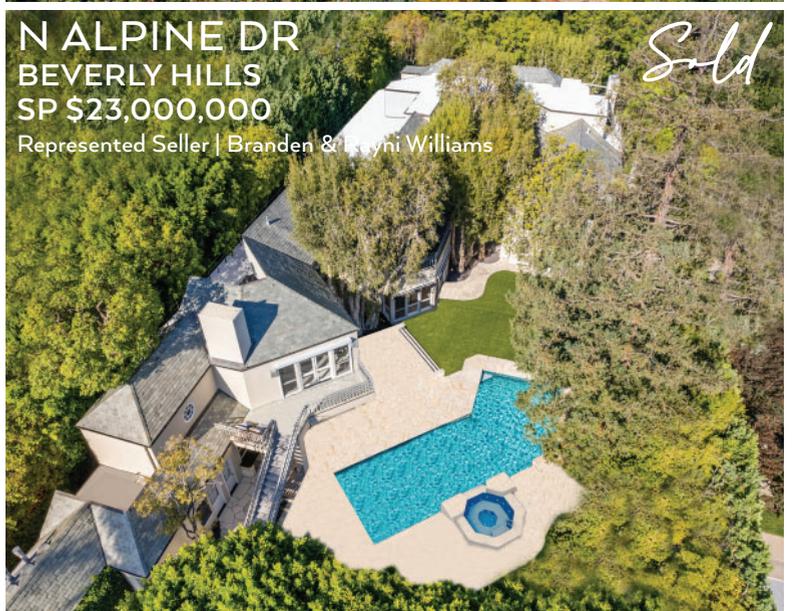
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Lima has very fresh seafood from the Pacific Ocean, with a market in the morning and afternoon, with all the fresh fish. Fresh fish was good for me because I knew it already from being in Japan. For example, sliced fish. Japan has sashimi, soy sauce and wasabi. But the first time I had a fish in Peru it was called ceviche.

Ceviche has the fresh fish and the onions and cilantro, with spicy chili paste cooked with lemon juice, and salt and garlic. They never use soy sauce and wasabi. I was like, 'Wow.' Same fish, but each culture is different. It's prepared in a completely different way. My cooking style is 100% Japanese style. But in Lima, I started to feel comfortable not just making food in the Japanese style. I learned from Peruvian culture. Still, the basic Japanese cooking, but little by little, I combined Peruvian influence with simple Japanese food.

I don't want to do fusion. What does fusion mean? Sometimes confusion.

That's why I like making simple sashimi with Peruvian ingredients. This is called the Nobu style. Still, my food is basic, very simple. Pure, clean. I don't want to do too much at once with all the different ingredients.

You eventually left Peru, which is fortunate for us here in Beverly Hills. But it was quite a journey before you ended up here. Tell us about it.

I was in Peru for almost three years and then one day, I had a meeting with my Japanese Peruvian partners, and we got into an argument. Business was good then, and I was looking for always good products. I buy the best quality fish, because I only want to make the guests happy, but some of my partners were only looking for money. One day in a meeting, my partner said, 'Hey, Nobu, you don't have to buy the best quality fish. Peru doesn't know the best fish.' I was young, and we had very different opinions. It turned into a big argument. I wanted to keep it as it was, but my partner wanted to buy cheaper fish. This is a big difference in our business philosophy.

Back then, I had a wife, one kid, and I was young. So, I said, all right, game is over. I'm finished here and I quit. But now, what can I do? I asked a friend because I didn't want to go back home to Japan yet, I still wanted to make it somewhere, but it was impossible to stay in Peru. Right then, a friend of mine introduced me to Buenos Aires, Argentina.

It's a beautiful country. I moved there with my wife and my first daughter. But the economy was very poor. Now that I'm a partner, it means I'm the half owner, and I'm employed but it means I have no salary. Also, there was not enough work. In Argentina, dinner starts at like 9 p.m. or sometimes 10 p.m., but in a Japanese family restaurant, we close at 10 or 11 p.m. We ended up having only one or two customers each night. I was young, I wanted to work because I like to work, but there were no customers. Around that time my wife was pregnant with our second baby, and I wondered how can I work and support them here?

In the years that followed, you found yourself back in Japan, then Alaska, and eventually to Beverly Hills. It was quite a saga, wasn't it?

I wanted to be a father, but if I stayed there, I could not see any future. So, I decided to go back to Japan after four years. In these four years, Japan had a big change, called the oil shock. It used to have a good economy, but when oil went down, Japan's economy had a panic and everything was messed up.

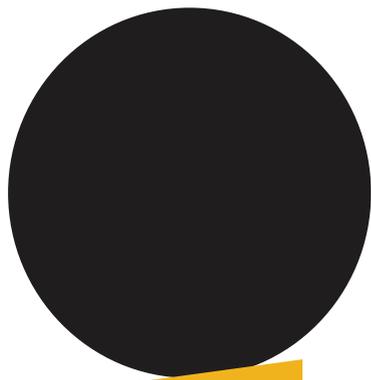
We had a good life and good business abroad, but with the second baby coming, we went back to Japan. Our second baby was born there. Now, I still had a dream. I want to start over again, but my wife was almost ready to give up after the experiences in Peru, then Argentina, and now with the second baby. I said, 'Please give me one more chance.' Then I talked to another friend, who introduced me to somebody who was looking for a partnership to open a new restaurant in Anchorage, Alaska.

NOBU CONTINUES ON PAGE 42



Drew Nieporent, Robert De Niro and Nobu Matsuhisa
Courtesy of Nobu Restaurants

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TOP FIVE CHEFS' DISHES

By Carole Dixon

SOME OF THE WORLD'S TOP CHEFS ARE IN BEVERLY HILLS, AND WE'VE GATHERED FIVE SUPERSTARS (THREE FROM MICHELIN-STARRED ESTABLISHMENTS) FOR THIS WINE + DINE TOP FIVE FEATURE. HERE IS EVERYTHING YOU NEED TO KNOW ABOUT THEIR SIGNATURE DISHES, AUTUMN SPECIALTIES AND THE INSPIRATION BEHIND THE CITY'S MOST NOTEWORTHY RESTAURANTS: GUCCI OSTERIA, CRUSTACEAN, MAUDE, ESPELETTE AND CUT. AS A SPECIAL BONUS, NEWCOMER TO BEVERLY HILLS EVAN FUNKE WEIGHS IN AS WELL.



Gucci Osteria Lobster Taco
Photo by Emma Swanson

Chef: Mattia Agazzi
Restaurant: The Michelin-starred Gucci Osteria da Massimo Bottura

Describe the overall dining experience at Gucci Osteria

A meal at Gucci Osteria Beverly Hills is equivalent to a trip around the world, as we aim to blend the team's diverse background, accrued from childhoods spent in Italy, Canada, China, Vietnam, Japan, Russia and more, into one uniquely personal dining experience.

What is the biggest source of inspiration for your menu?

I am largely influenced by whatever is in season at the moment, as I work to minimize waste and maximize freshness and flavor of every ingredient that we bring into the kitchen.

What is your favorite dish and the most popular dish on your autumn menu?

My favorite dish would have to be "Coming from the Hills 'I Love Rock Climbing,'" a trout dish that highlights some of my fondest memories of foraging for mushrooms in the Dolomites as a child. That said, by far the most popular among diners is "Risotto Camouflaged as Pizza," an artistic dish that I have been told 'tastes like home.'

How do those dishes represent your cooking style?

As you might be able to tell, my cooking style is incredibly personal and local—I grew up regularly preparing both dishes above for my family. That said, I believe in experimentation; mostly all of the ingredients I highlight on my menu are grown in the region yet embrace influence from all around the world. Yuzu, for example, is a traditional Japanese fruit that I am able to procure from local vendors at the farmer's market.

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Saffron Ravioli from Crustacean
Photo courtesy of Crustacean

Chef-owner: Helene “Mama” An
Restaurant: Crustacean

Describe the overall dining experience at Crustacean.

When my guests arrive at Crustacean, I want them to be transported to another era when dining out was truly an event in itself, and where my guests can enjoy French Vietnamese cuisine in the way that I experienced it as a young girl in French Colonial Vietnam.

What is the biggest source of inspiration for your menu?

My goal is to create dishes that introduce Vietnamese culinary culture and flavors to mainstream America, and in doing so, I hope to make Vietnamese cuisine more fashionable.

What is your favorite dish and the most popular dish on your autumn menu?

An’s Famous Garlic Noodles™ is my most popular dish and what started it all! As a chef, it is hard to have a favorite dish... but currently, my fall go-to is my favorite, my “Banh Coun” Ho Fun Ravioli.

How do those dishes represent your cooking style?

This dish truly defines my modern Vietnamese fusion style—the ravioli is a “Bánh Cuốn” Ho Fun; and the filling is composed of caramelized langoustine, fennel, black sesame and shiitake mushroom, while the sauce is a leek truffle beurre blanc, topped with a light “Nuoc Mam” fish foam.



Abalone from Maude
Photo by Jeffrey Chan

Chef de Cuisine: Osiel Gastelum
Restaurant: The Michelin-starred Maude

Describe the overall dining experience at Maude

Maude offers an intimate, delicious, and ever-changing dining experience that tells the story of the time and place, always with our guests at the center of the experience.

What is the biggest source of inspiration for your menu?

Product, California and my heritage. Chats with producers, farmers, fishermen and artists all have a part in the creative process of building a dish and composing an experience.

What is your favorite dish and the most popular dish on your autumn menu?

My favorite dish (and it well may be the most popular) is the abalone. This dish tells the story of California, and it pays homage to California Abalone. We source kohishikari rice from the Sacramento delta and pair it with Monterey Bay abalone. The dish is garnished with different seaweeds that grow in the surrounding areas where the abalone is farmed. We finish the dish with a dashi made with koji from the same rice and oysters that release their liquor into the broth.

How does this dish represent your cooking style?

Each dish tells a story, either from a childhood memory, an experience or travel. Here, we tell the story of time and place using ingredients that grow near each other and that have a direct relationship throughout their life cycle.

TOP FIVE CHEFS’ DISHES CONTINUES ON PAGE 30

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TOP FIVE SOMMELIERS' POURS

By Chloe Jenkins-Sleczkowski

WHETHER YOU'RE NEW TO WINE OR A SEASONED CONNOISSEUR, YOU CAN COUNT ON EXCELLENT GUIDANCE IN BEVERLY HILLS. FROM BOUTIQUE BOTTLES TO CLASSIC PRODUCERS, THESE CAN'T-MISS WINE LISTS HAVE BEEN EXPERTLY ASSEMBLED BY SOME OF THE BEST SOMMELIERS IN THE WORLD.



The Terrace at The Maybourne Beverly Hills

THE TERRACE AT THE MAYBOURNE

The vast wine list at The Terrace at The Maybourne Beverly Hills encompasses bottles from all over the world, with an emphasis on Champagne and Burgundy. Head Sommelier Max Goldberg feels it's important to showcase both well established producers as well as lesser-known stars, so you'll see a mix of Champagnes from Salon, Selosse, and Krug alongside under-the-radar producers like Pascal Doquet, Vincent Joudart and Cedric Bouchard. One of his top recommendations? "Grand Siècle" by Laurent-Perrier, which is always a blend of three distinct vintages and consistently over-delivers for the price point," Goldberg told Wine + Dine. Another top pick, "Clos des Goisses" by Philipponnat can stand toe-to-toe with any single-vineyard Champagne on the market."

MASTRO'S STEAKHOUSE

"Great wines pair well with great steaks!" proclaimed Cheryl Lassen, Corporate Trainer & Certified Sommelier at Mastro's Restaurants. "And our goal is to get the right wine in the hands of the right guest." With an impressive and versatile wine list, there's certainly something for everyone to enjoy at Mastro's. Lassen makes sure the wine list always has iconic wines from key regions such as Champagne, Burgundy, Bordeaux, Napa, Italy, Spain and Australia, and continues to bring in diverse additions. Guests can discover new favorites available by the glass or bottle, such as Michel Girault Sancerre, Le Ragose Valpolicella and Chateau de Beaucastel Chateauneuf-du-Pape. Lassen also loves introducing guests to dessert wines, especially if they're new to ice wine or port. This underpins one of her favorite pairings at the restaurant: the decadent Warm Butter Cake with sweet, honeyed Chateau Suduiraut Sauternes.



Mastro's pairs great wine with great steaks.

Photo courtesy of Mastro's Restaurants



A toast to good wine at Spago

SPAGO

"Every bottle here is an experience worth remembering," said Matt Dulle, Wine Director at Spago Beverly Hills. While that is certainly a high standard, it means all additions to his wine list are thoughtful and intentional. Dulle is diligent about including the classics for each category, but also challenges himself to go beyond the expected. "We are constantly digging into these styles and regions to find out what's new and exciting," he told Wine + Dine. Since he sees each bottle as an opportunity for a new experience, Dulle loves helping guests open their minds to new wines they haven't experienced before. For example, he always carries wines from Chateau Musar, a producer from Lebanon who made him rethink what a wine can be and how it captures a drinker's attention. His list is especially exciting alongside the world-class food menu at Spago. If you order the Caviar "Cannoli" or the Austrian Wienerschnitzel, he recommends a cold Grüner Veltliner from Austrian producer F.X. Pichler. Choose from the generous list of aged Austrian and German Rieslings to enjoy with the Sweet Corn Agnolotti, a favorite pairing that brings out the sweet and savory elements in the dish.

TOP FIVE SOMMELIERS' POURS CONTINUES ON PAGE 39



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TOP FIVE BARTENDERS' COCKTAILS

By Chloe Jenkins-Sleczkowski

WITH ITS WEALTH OF RENOWNED HOTELS, BARS AND RESTAURANTS, BEVERLY HILLS IS THE PERFECT DESTINATION AT COCKTAIL TIME. HERE ARE FIVE VENUES WHERE YOU WILL FIND SKILLED BARTENDERS CRAFTING BALANCED, INTRIGUING AND UNIQUE COCKTAILS.



The Maybourne Bar

THE MAYBOURNE BAR

Inspired by the melting pot nature of Los Angeles, The Maybourne Bar uses unique ingredients, spirits, and techniques to tell a story based on their annual menu theme. "Our latest cocktail menu is called Symphony," says Head Mixologist Chris Amirault, adding that "The idea is to draw parallels of collaboration between building cocktails and the components of music." One perfect, fall-ready example is "The Demon Slayer," an amaro-based julep that combines refreshing mint and grapefruit with intense woody and floral notes of palo santo. Amirault also loves to reinvent the classics, like his take on a margarita called "Mirror Mirror." "We were inspired by the thought of what a margarita would look like if it were clear like water but featured the essence of a spa," he says of this signature crowd-favorite concoction.

THE HONOR BAR

"Our focus is on doing the basics really well," said Ashley Haymaker, General Manager of Honor Bar & South Beverly Grill. "Our cocktails are not elaborate, but they benefit from being uncompromising." From the first sip, you'll recognize that's exactly what you want in this casual yet excellent Beverly Hills establishment. With a menu of timeless standards and modern classics, The Honor Bar never strays from the building blocks of good taste and balance. Familiar drinks are better than you remember. Take the signature Hillstone Negroni, for example. The addition of lime brings in a refreshing citrus dimension, while splitting traditional gin with vodka softens the botanical notes for a modern twist on a standard. For a perfect fall drink, Haymaker recommends the Gold Rush, a modern-day take on a whiskey sour made with Bourbon, honey and lemon juice.



The Honor Bar



The Hideaway Bar

THE HIDEAWAY BAR

Step inside The Hideaway's lush, colorful patio and you'll be whisked away from the bustle of the city straight to paradise. That's how bartender John Maraffi describes this Rodeo Drive restaurant and bar, which has become a mainstay of the cocktail-loving crowd. "People see us on Instagram and want to experience this charming place for themselves," he says. A cocktail menu focusing on tropical, floral notes enhances the getaway aspect of the establishment. Don't miss the signature drink, Tommy's Margarita, known as one of the best in the city. "We zest citrus into our agave, which gives it this boost of citrus zing that elevates it," said Maraffi. For a delicious fall drink, try "One Night in Tulum," a non-alcoholic cocktail that Maraffi suggests ordering with the addition of spiced rum to play up the passion fruit orgeat flavors. And you'll never go wrong with an Old Fashioned with Añejo Tequila or Mezcal for a classic, laid-back drink.

TOP FIVE BARTENDERS' COCKTAILS CONTINUES ON PAGE 41



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AN INSIDER'S GUIDE TO A NIGHT OUT IN BEVERLY HILLS

By Carole Dixon

HIGH-PROFILE DINING IS THRIVING IN BEVERLY HILLS, BUT THE CITY ALSO HOLDS MANY SURPRISES. WINE + DINE VISITS A RECENTLY REOPENED VENUE HARKENING BACK TO THE ERA OF THE CLASSIC CROONERS AND THEN TAKES US FOR A NIGHT OUT, FROM SPECTACULAR SPLURGES TO CASUAL ENCOUNTERS AND SNEAK PREVIEWS OF OPENINGS TO COME.

Old Hollywood Glam

There are a few former Frank Sinatra hangouts scattered across Los Angeles, from The Formosa in West Hollywood to Dear John's in Culver City, but only one old school red sauce Italian American place can claim that "Ol' Blue Eyes" helped keep the doors open, La Dolce Vita in Beverly Hills.

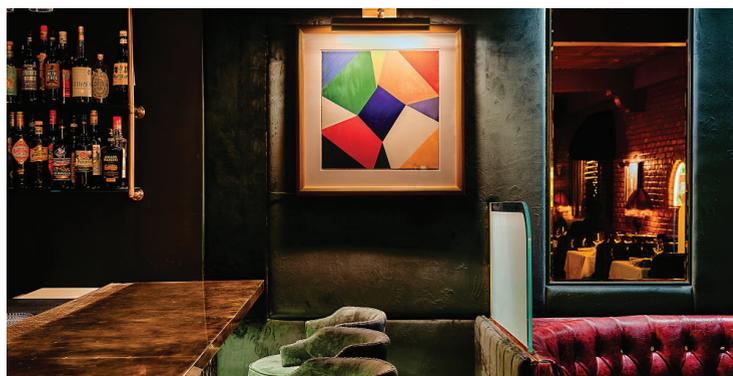
Originally launched in 1966 with George Raft and Frank Sinatra as investors, there is still a red Naugahyde booth dedicated to the crooner with a little gold plaque that is located to the right of the main dining room entrance. The irony is that Sinatra never used to sit in that booth but at a corner table in the intimate front bar area nursing a Jack Daniels. Today, that area features an original lithograph by Sinatra that is on loan to the new owners of the restaurant from his family.

Even if you had no prior knowledge of the space, and Sinatra's favorite order, the history has been well preserved by the new owners Marc Rose and Med Abrous—the duo behind trendy refurbished spots The Spare Room and Genghis Cohen, among others, who are only the third set of proprietors in the restaurant's history. George Smith and Jimmy Ullo were the original owners, followed by Alessandro Uzielli and Ben Myron who bought the space in 2000. The restaurant shuttered in 2020 during the pandemic and reopened this past spring.

Victoria Gillet of We are Dada completed the interior refresh, which kept the original all-booth dining layout intact with a few modern touches from cheetah print carpet and muted lilac painted brick. "It was incredible that the initial design of La Dolce Vita was created by five-time Academy Award Set Designer Lyle Wheeler," co-owner Abrous told Wine + Dine. "The space was quite literally created to be a set of an old school East Coast Italian restaurant, and so it was the perfect connection between the roots of La Dolce Vita and Old Hollywood lore. It was a really cool foundation for us to build on."

Continuing the culinary legacy is Executive Chef Nick Russo whose menu is heavily influenced by his Italian American upbringing and extensive career in highly regarded Los Angeles restaurants such as Ink by Michael Voltaggio and Nightshade by Mei Lin. Classic favorites on his menu include clams oreganata, tableside Caesar salad, his grandma's spaghetti and meatballs and a massive bone-in veal parmigiana.

Bar Lead Michael Toscano (of Dante fame) makes a classic 50/50 martini, the Flame of Love popularized by Dean Martin, and a house-made limoncello based on his family's recipe. The wine list is from Gabriel Perez (Michael's Santa Monica) focusing on vintages



An original Sinatra lithograph adorns the walls.

Photos by Shelby Moore



Classic Italian dishes await at La Dolce Vita.

from Italy, French Champagne, ports, sherries and Madeira.

The front of house is also led by a familiar face, Tower Bar and San Vicente Bungalows alum Christos Kalabogias who will lead you to one of the cozy booths for dinner clad in a retro-uniform. Beverly Hills atelier Denis Frison (tailor to Leo DiCaprio and Al Pacino) created the bespoke Italian-made outfits modeled after the restaurant's original version with gold buttons.

All this nostalgia is clearly striking the right chord with locals since on any given night the bar area is crowded with guests hoping for a coveted table, which is reminiscent of the glory days of another longtime Italian American hot spot not too far away, Dan Tana's in West Hollywood.



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Elevated Bar Fare

Longtime residents Matthew and Justine Raanan have opened a chic boutique bar on N. Camden Drive. Beverly Bar is perfect for sharing a wagyu pizza or burger at the bar with a friend or tucking into a booth near the old Hollywood black and white photos for a date night of small plates, salads and roasted branzino. The room feels like a friendly, neighborhood hangout that has been here forever. "Locals are always seeking a great dining experience. We have perfected the upscale bar experience that Beverly Hills so desperately needed," said Matthew who is also a real estate developer. They also offer an array of craft cocktails, such as the "Modern Gentleman," which is a twist on the classic Manhattan, and the signature "BB Martini."



Chef Funke at the Pasta Lab

Photo courtesy Eric Wolfinger

For Beverly Hills Only

Chef Evan Funke's eponymous Funke has been the hardest table in town to book since opening in April, even though there are three floors. If you're lucky enough to score a reservation, you'll find a dish not available at his other famous restaurants in Hollywood or Venice. While the sought-after pizza and pasta dishes made from scratch every night in the two-story glass pasta lab are sinfully delicious, you can also order the Cippolina Catanese, which is a puff pastry stuffed with cipolle stracotte, pomodoro, mozzarella, and ragusano. Bite through the flaky crust into a decadent sweet onion, tomato and cheese filling described by the LA Times as a "marriage of French onion soup and pizza." This dish pairs perfectly with a red wine from the predominately Italian menu and can only be found at Funke's Beverly Hills restaurant.

Wine Bar on the Green

In the former Bouchon, and later Tommy's ground floor space, Sur Le Vert is a popular spot for drinking rosé al fresco overlooking Beverly Canon Gardens. This French wine bar is operated by the owners of Tabula Rasa Bar in Los Feliz. Hot tip: Dinner service starts at 3 p.m. for those looking to get a jump start on the night or just call it an early one. There are cheese and charcuterie boards, Petrossian caviar service, crudo, salads, and seared chicken breast with Strauss Family Creamery Soft Serve for dessert.

Romantic Encounter

If you are planning a romantic night out or a private event, Il Cielo is the destination for you. The Burton Way restaurant is known for an enchanting Tuscan cottage garden setting with small intimate rooms and one of the most romantic star-lit patio locations in the city. You might not know that in addition to one of the best whole-baked Branzino entrees, they offer a four-course prix fixe Italian menu that starts with the homemade pappardelle with Maine lobster and white truffle sauce, which is one of the top dishes to order.



Surf and Turf at Steak 48

Photo courtesy Wonho Frank Lee

Supper Club Atmosphere at Steak 48

This stunning steakhouse with outposts in Chicago, Dallas and Philadelphia features several private rooms and booths set up near the open-view kitchen and wine wall for a supper club atmosphere. You can also view the extensive seafood display and whisky-tasting section from this perch. The much vaunted menu offers high-end prime cuts of Australian and Japanese Wagyu, 45-day dry-aged bone-in ribeye (a kosher version is also available), Maine lobster rolls, seafood towers, and an array of tempting potato side dishes. Dining at the bar is also a good option for a full view of the action, and do order the skillet bread service with butter croissant rolls and a chilled martini that comes with a sidecar.

Meat Lovers and More

Matu on South Beverly Drive is no longer simply a spot for meat lovers. While you can still order four different Wagyu dinners and the lighter picanha skewers with tahini sauce, the team has added shrimp cocktails, creamed spinach, garlic bread and wood-fired branzino to the menu. Insider tip: You can also order a First Light Farms 100% grass-fed New Zealand Wagyu version of a Philly cheesesteak at the bar only. Order the 8-ounce ribeye sirloin sandwich with a side of house-made potato chips fried with the Wagyu beef tallow.

In a similar vein, Mastro's Steakhouse Beverly Hills has added a decadent off-menu item for non-meat eaters. Those in the know can order the new caviar twice-baked potato topped with Sassanian caviar, salmon roe, sour cream and chives on a twice-baked shell for \$130. Or order this as a fancy side dish to your favorite cut of meat.

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THE
DALMORE[™]

HIGHLAND SINGLE MALT SCOTCH WHISKY

The Making of
A Masterpiece



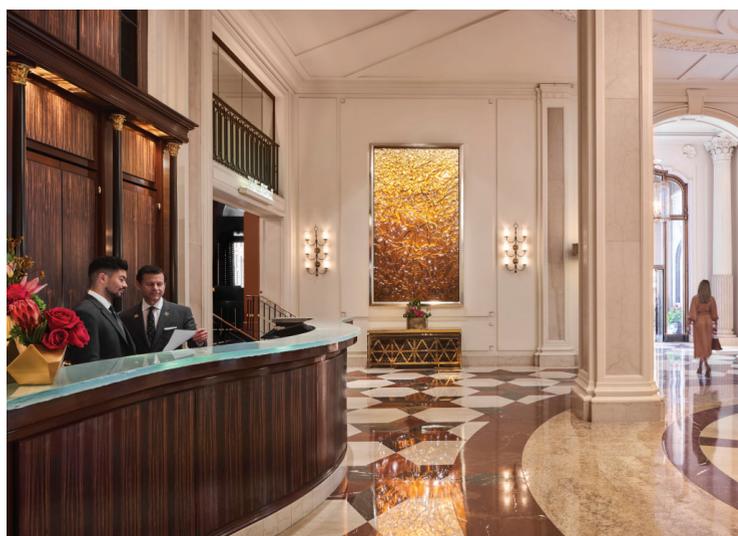
TOP FIVE LES CLEFS D'OR USA CONCIERGE EXPERIENCES

By Chloe Jenkins-Sleczkowski

TRANSLATED AS “THE GOLDEN KEYS,” LES CLEFS D'OR IS AN INTERNATIONAL RECOGNITION FOR HOTEL CONCIERGES THAT GO ABOVE AND BEYOND TO PROVIDE INSPIRED SERVICE FOR GUESTS. IN A CITY WITH AN ALREADY HIGH BAR FOR SERVICE, THESE HOTELS DELIVER OUT-OF-THIS-WORLD EXPERIENCES FOR THE EPICUREAN GUEST.

BEVERLY WILSHIRE, A FOUR SEASONS HOTEL

“Nothing feels unobtainable,” Rick Castaneda, Lead Concierge at Beverly Wilshire, A Four Seasons Hotel told Wine + Dine. “We are connected locally, nationally and internationally.” Whether it’s booking a private shopping excursion or a one-of-a-kind experience at the hotel, Castaneda’s job is to make the impossible possible. Part of that job includes being curious and well-versed in the many local cuisines and restaurants, so he can access top reservations in the city for guests. But he also loves creating an exclusive moment right in his hotel: “I received a phone call from an assistant at 3:30 p.m. that her boss would be checking in at 8 p.m. that night. The guest was looking to put together a romantic evening, with 10-dozen long stem roses, two massage therapists, a violinist and a 10-course custom dinner on our Veranda Suite’s expansive terrace.” Castaneda was able to make it happen without a hitch, executing every detail to the guest’s specific wishes. Guests can create their own magical moment at the Beverly Wilshire by connecting with the team in person at the Concierge Desk, sending them an email, or using the Four Seasons App.



Beverly Wilshire, A Four Seasons Hotel



Peninsula Beverly Hills

PENINSULA BEVERLY HILLS

“I will do anything and everything to enhance the guest experience and make their stay as memorable as possible,” said James Little, Chef Concierge at the Peninsula Beverly Hills. Whether it means building a personalized meal or transporting guests across the city, he tailors bespoke and unique experiences based on each guest’s interests. “I have arranged custom menus in a private cabana on the rooftop for a more intimate experience. I have also arranged for guests to be flown into a hilltop vineyard in Malibu via helicopter for dinner custom prepared by a private chef.” Thanks to Little, guests can spend more time in the moment and have the best possible time with minimal effort.

TOP FIVE CONCIERGE EXPERIENCES CONTINUES ON PAGE 32

The Marketplace

BY MICHAEL J. LIBOW



Beverly Hills



PENDING

801 N. Camden Drive \$12,995,000
1st time avail in 51 yrs. Immac grand 2sty Deco-era Spanish estate. Massive 26,500SF cmr lot. 5BD 5.5BA Sep fam and sun rms. Hi clngs. Pl/lawns/patio/GH.

Beverly Hills



JUST SOLD

608 N. Linden Drive \$8,800,000
Charming redone 2sty 4BD Trad with a modern flair. Huge great rm. Dark wd floors, beams, glass walls. Fab kitch. Priv yrd w/pl/spa/deck/BBQ/lawns.

Brentwood Circle



NEW X | BY APPOINTMENT

101 N. Woodburn Drive \$7,650,000
Fab updated 2sty Trad charmer. 5BD 5.5BA Sep den, sun room, family room. Wood floors. French doors. Pool/spa/patios/lawns. Huge flat lot. Guard-gated.

Beverly Hills



JUST SOLD

512 N. Elm Drive \$6,499,000
Represented Buyer. Charming 1sty 4BD 3BA Tradit. Den. Sunlit rms. Immaculate condition. Large yrd with pl. Endless possibilities. Best quiet 500 block.

Beverly Hills



JUST SOLD OVER ASKING

503 N. Alta Drive \$6,495,000
1st time for sale in 56 yrs. Total charm. Classic 2sty 1937 Trad. 4Bd + mds. Fam rm. Wd flrs. Perfect flr plan. Updated kitch. Huge deep yard. Lawns/patios.

Beverly Hills



JUST SOLD

305 El Camino Drive \$4,295,000
Spacious dramatic 2sty Spanish. Wd flrs. Hi clngs. Huge 2sty liv rm. 5BD 4.5BA. Paneled den. Big yrd w/patios/lawns/tp. 60ft wide lot. Curb appeal.

Beverly Hills



JUST SOLD

245 S. Oakhurst Drive \$3,495,000
Beaut updated spacious 2sty modern Spanish. 4BD 3.5BA + den. Hi clngs. Wd flrs. Huge cook's kitch. Big yrd w/pergola. Curb appeal. Uber prime quiet road.

Mid-Wilshire



NEW X | DO NOT DISTURB OCCUPANTS

1053 S. Mansfield Avenue \$1,795,000
Stunning spacious sunlit updated English duplex. 3BD 2BA per unit. Dining/dens. Brkfst rm/office. Wd flrs. Hi clngs. Central AC. W/D in each unit. Fab kitch/bas. Gated prkg. Curb appeal!

Beverly Hills



JUST SOLD

318 N. Maple Drive Unit 304 \$1,495,000
Sunlit spacious older 1-level SW front corner unit. Coveted steel /concrete bldg. 2BD 2.5BA. Great rm. Side x side prkg. Pl/spa/on-site supervisor.Potential!!

Beverly Hills



JUST SOLD

406 N. Oakhurst Drive, Unit 205 \$995,000
1st time avail in 44 yrs! Spacious older unit. 2BD+ den 2.5BA. 1,471 sq ft. Lg covered balc. Quiet sunlit rear location. Low HOD's. Side x side prkg.

Sunset Strip



NEW X | BY APPOINTMENT

1634 Blue Jay Way \$34,500/mo
Panoramic city/ocean vus. Long gated drive. Seclusion. Elegant 1.5sty 4BD 3.5BA Trad estate. Near 4,000SF. 3 FP's. Screening rm. Pl/patios. Long-term Furnished.

Los Feliz



NEW X | BY APPOINTMENT

2441 Chislehurst Drive \$19,000/mo
Head-on city vus. Secluded. Walled. Gated. Spacious sunlit redone Spanish estate. Motorcourt. 4BD 3.5BA. Huge primary. Patios/pl/spa/grdns/privacy. Long-term.



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COMPASS



Tomahawk steak with mac and cheese from CUT
Photo courtesy CUT

Executive Chef: Drew Rosenberg
Restaurant: The Michelin-starred CUT

Describe the overall dining experience at CUT

From the exquisite cuts of beef to our anticipatory service, CUT offers patrons an exceptional dining experience, certain to please the choosiest of palates.

What is the biggest source of inspiration for your menu?

My menu revolves around the season. I pull inspiration from walking around the local farmers' markets, visiting my fish purveyors and finding 'craveable' dishes that are hard to make at home. All of these things dictate the menu, which changes almost daily.

What is your favorite dish and the most popular dish on your autumn menu?

My favorite dish that is featured on the autumn menu is the pork chop. I spend a lot of time sourcing ingredients for the menu and this pork chop is hands down the best I have ever had. It's enhanced with a purée comprised of roasted shallots and house-made bacon that makes it super decadent and then we top it with fried chicharrónes.

The most popular dish on the menu is the "Butter Lettuce Salad." It's been on the menu since day one... so over 17 years. It is so simple but beautiful and tasty. We cut the butter lettuce a certain way so we can highlight the amazing tomatoes, blue cheese and fine herb mix we get from our friends at Chefs Garden in Ohio. It is a classic, but sexy salad.

Bonus Chef Sidebar:

Funke has recently opened in Beverly Hills, and Wine + Dine asked Chef Evan Funke to describe his eponymous eatery and the inspiration behind it. His response is simple, yet enticing.

"Always Italy, forever. The cultural heritage and deep lexicon of pasta shapes have been my north star for almost two decades. Funke is an atelier, not just for the practice of cooking but the practice of giving. We as a team are completely dedicated to honoring our guests through personal contribution and connection. The restaurant is more of a body of work than any single thing."



Yellowtail Carpaccio at Espelette
Photo by Vanessa Tierney courtesy Waldorf Astoria Beverly Hills

Executive Chef: Steve Benjamin
Restaurant: Espelette at Waldorf Astoria Beverly Hills

Describe the overall dining experience at Espelette

Drawing inspiration from neighboring regions to the South of France including Italy, Spain and Greece, the artfully crafted menu is an exquisite ode to the European coast. Our culinary philosophy is built to enable meaningful storytelling and entertain our guests. The ingredients are stories in their own right.

What is the biggest source of inspiration for your menu?

My background and memories from France and the neighboring regions are the biggest source of inspiration. Simplicity and traditional cooking are the key pillars that inspire the cuisine and the menu.

What is your favorite dish and the most popular dish on your autumn menu?

My favorite dish on the autumn menu is a "Hachis Parmentier with duck confit and black truffle." It is like a cottage pie with really good mashed potatoes gratiné. The most popular seasonal dishes are the chestnut soup or the pumpkin soup with black trumpet mushrooms.

How do those dishes represent your cooking style?

It all comes back to simplicity: letting the seasonal ingredients shine in the dishes we use along with the techniques we use to create the dishes.



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LAGUNA BEACH
Offered at \$6,898,000



CORONA DEL MAR
Offered at \$5,698,000



NEWPORT BEACH
Coming Soon

"I was selling what I consider a trophy property. I interviewed many agents, none of which had the sales spark in there that I was looking for. Then I met Leo. From the moment we met, I knew he was the one to partner with on this property. Within 30 days, we had a qualified buyer who closed as scheduled. Having dealt in many high-dollar real estate transactions, I would rate Leo at the top. If you want the best, look no further."

– R.H. | Orange County

"Leo is the best of the best. I have worked with brokers in the coastal market for over the last 30 years, and if you are a buyer, he will fight for the best possible price on the home, and when selling, he will go over and above the call of duty to get you the highest return on your investment. I have been impressed how he is always trying to protect your equity regardless of the side he is representing!"

– Rick G. | Laguna Beach

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WALDORF ASTORIA BEVERLY HILLS

"No two days are exactly alike," said David Douff, Concierge at the Waldorf Astoria Beverly Hills, who spends those days providing memorable experiences for diverse guests from all over the world. He added, "Our hotel is the epitome of Beverly Hills luxury," so the resort-level services take everything up a notch by focusing on innovation, beauty and wellness. From guiding guests to local restaurants and attractions to setting up surprise proposals or romantic anniversaries, Douff always goes above and beyond to meet guests' requests. For the food lovers, he recommends having Head Chef Steve Benjamin create a private dining experience to enjoy in your suite. This taste of luxury involves a multi-course menu of your choosing served on the suite's private terrace, along with a private mixologist, premium open bar, butler service, and options to add on wine pairings, a musical performance, rose petal turndown service and more. To enjoy this bespoke service, request In-Suite Dining, and Waldorf Astoria's award-winning culinary team will create your perfect, memorable experience.



The Waldorf Astoria Beverly Hills



Michael Fox

Photo courtesy The Maybourne Beverly Hills

THE MAYBOURNE BEVERLY HILLS

An abundance of contacts in the city helps Michael Fox, Chef Concierge at The Maybourne Beverly Hills, provide guests with the very best service during their stay. Fox told Wine + Dine that no task is too small. "We will always go above and beyond for a guest's request—from getting a dining reservation at the trendiest restaurant to Taylor Swift concert tickets," he said. One of his most memorable culinary experiences was a customized visit to Michelin-rated restaurant Melisse, where the chef personally introduced the menu and the guests enjoyed a 12-course menu with wine pairings explained by a sommelier. "The guests enjoyed a 3-hour plus dinner, their best dining experience ever," added Fox.



Lobby of L'Ermitage

Photo courtesy L'Ermitage Beverly Hills

L'ERMITAGE BEVERLY HILLS

"No ask is too big or too small," said Christine Grimm, Concierge at L'Ermitage Beverly Hills. "If the experience I can help orchestrate leaves a meaningful impact on our guests, that is the greatest reward of my job." In her 25 years at L'Ermitage, Grimm has been able to bond with and get to know nearly three generations of guests to create their ultimate home away from home. Those close relationships allow her to have fun and get creative with their unique requests, such as coming up with curated cocktails named after events that bring them to Beverly Hills. She also collaborates with the L'Ermitage team to create memorable experiences. "We once planned a day in Newport Beach for a guest and outfitted their destination with a selection of wines to enjoy as a surprise and delight," she added. Furry guests are not forgotten, either. Dogs get special amenities, including custom dog beds and bowls, a welcome "paw-tini," and special pet menu.



For 20 years, Beverly Hills residents have graciously supported and enjoyed the flavors of Italy at Piccolo Paradiso, and we thank you! Locals have told us how much you adore the neighborhood coziness of our candle-lit restaurant, its adherence to cooking with only the freshest ingredients, and our warm and inviting service.

And now we wish to thank you for your loyalty by debuting our new expanded bar and dining room, which we hope you'll agree, mirrors the style and sophistication of its longtime home in the heart of Beverly Hills. Even more, the new space is evocative of a modern Roman trattoria. With an exquisite marble floor, elaborate coffered ceiling, richly hued walls with bronze accents, and lighting that makes everyone look fabulous, we have deliberately designed in the new space, a contemporary counterpoint to the restaurant's original charming old-world ambiance.

Whether you choose to sit in the original intimate setting or the newly opened room with more vibrant colors and a bit more bustling bar activity, you'll of course experience the same warm friendly service and delicious food you love.

Piccolo Paradiso is named for the classic Sicilian film, and the restaurant's original room is decorated with framed vintage posters from the movie. It offers our guests the traditional flavorful cooking that owner Giacomino Drago enjoyed while growing up in the ancient mountaintop Sicilian town of Galati Mamertino.

At Piccolo Paradiso, you can enjoy a full bar and deep wine list, as well as daily-made pastas and risotti with your choice of a wide variety of house-made sauces, along with the freshest salads, seafood, and meats. A wonderful five-course tasting menu is also offered daily.

Piccolo Paradiso is a sister restaurant to the Drago family's other fine Beverly Hills and Los Angeles restaurants: il pastaio, Via Alloro, Panzanella, SHU Sushi House Unico, and il Segreto. Catering inquiries for your next party or large event are welcomed at giacominodrago.com.

RISTORANTE • BAR
Piccolo Paradiso
 BEVERLY HILLS

150 S Beverly Dr, Beverly Hills, CA 90212 | 310-271-0030 | piccoloparadisobeverlyhills.com

WINE + DINE AT HOME

By Ana Figueroa

IF THE ALLURE OF FINE FOOD AND WINE IS APPEALING, BUT THE IDEA OF GOING OUT IS NOT, BEVERLY HILLS (AND ENVIRONS) HAS WHAT YOU ARE LOOKING FOR, FROM FORMAL CATERING TO CASUAL GET TOGETHERS, PARTY PLATTERS TO PIZZA TRUCKS. HERE ARE SOME SUGGESTIONS FOR THE BEST WAY TO WINE+DINE AT HOME.



The Cheese Store of Beverly Hills has moved to 9705 S. Santa Monica Blvd.

The Cheese Store of Beverly Hills

After 50 years on South Beverly Drive, the famous Cheese Store of Beverly Hills has moved into a new 5,000-square-foot location on South Santa Monica Boulevard. Owner Dominick DiBartolomeo spoke to Wine + Dine about the store's first ever takeaway menu, and new offerings for entertaining at home.

"Nothing is as simple and easy as simply picking up a cheese platter from us," DiBartolomeo said.

"I find that people love to offer their guests a variety of different flavors and textures. So, ideally, the best scenario is to come in the day before and taste a bunch of stuff so we're all on the same page. We will literally curate your cheese platter and have it ready for pickup or delivery," he said.

New offerings in the artisanal spirits category provide ample opportunity for creativity, noted DiBartolomeo.

"We did a tasting with tequila and curated a cheese platter based on tequilas," he said.

Expect a more expansive menu during the fall, when the store will be filled with the fragrance of turkeys oven-roasting on site. "Think of us for all your holiday party needs. We have chefs from all over the world who will be working hard to prepare everything you need for your entertaining," said DiBartolomeo.

Wine + Dine At Home Essentials from Gearys

Wine + Dine asked the experts at the iconic Gearys Beverly Hills to suggest some items for entertaining at home. More information is available at www.Gearys.com.

Ginkgo Oval Tray with Cheese Knife

The Ginkgo Oval Tray with Cheese Knife from Mary Jurek features an oval-shaped tray made of acacia wood with a handcrafted metal floral handle. A metal cheese knife complements the tray handle design. \$110



Vertigo Wine Server

Present and serve wine simultaneously with this sleek Christofle Vertigo silver-plated wine server designed by Andrée Putman. \$660



WINE + DINE AT HOME CONTINUES ON PAGE 37



1940 BEL AIR RD | BEL AIR \$29,950,000
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Vegan Rooftop Dining

Arguably the most well-known plant-based chef in the country, Matthew Kenney, is back at the Four Seasons Hotel Los Angeles at Beverly Hills with a new version of his Plant Food + Wine (formerly in Venice).

The restaurant encompasses both the lounge area and full upper pool deck and includes standout dishes such as Chipotle-glazed Maitake mushroom mole, harissa cauliflower with saffron rice, and his famed raw heirloom tomato and zucchini lasagna with pistachio pesto and macadamia ricotta.

Michelin Pop-Up

In other hotel culinary news, the Beverly Wilshire, A Four Seasons Hotel, has an exciting new pop-up with Sushi by Scratch Restaurants—the multiple Michelin-starred group from husband-and-wife chef team Phillip Frankland Lee and Margarita Kallas-Lee, located in Encino and Montecito, that will run until early October. Expect a 12-seat counter with an immersive 17-course nigiri tasting menu showcasing fish flown in twice a week from Tokyo's world-famous Toyosu Fish Market along with sake and Japanese whisky pairings.

Japanese Art Form

With world-famous sushi chefs from Nobu to Nozawa in Beverly Hills, it might be easy to overlook Yasu Beverly Hills on Robertson, but that would be a big mistake. This tiny sushi spot opened right before the pandemic offering a sublime 17-course omakase meal by Chef Yasuhisa Ouchi 'Yasu' from Osaka. The fish is flown in from Japan daily, from sea perch to squid and scallops, and all served in hand-crafted imported pottery vessels.

The 2023 California Michelin Guide recently took notice of Yasu with its Bib Gourmand honor, given to casual eateries with lower price points but equally award worthy cuisine. "Any Michelin acknowledgment is an honor," said Yasu. "I feel very grateful that my restaurant was recognized in this industry. My next motivation is to try and acquire a Michelin star."

Rolls Royce of Ramen

Kazan is another Asian eatery recognized by the Michelin Guide with a Bib Gourmand. It is centrally located on La Cienega Boulevard next door to Matsuhisa, and we understand that Chef Nobu is a fan. Chef-owner Ryu Isobe flies in flour from Japan for the soba noodle dough, aged for five days, before being hand-crafted in the storefront window showcasing an antique noodle press. This dish is served alongside the signature and comforting rich soy-truffle broth. Another top dish to order is the wontons with hand-ground pork dipped into Jidori chicken or Tonkotsu broth that takes 15 hours to boil. The space features an inside counter and outdoor tables where you can sip beer, sake or the house chardonnay.

Modern Vietnamese

Đi Đi is a new and innovative Vietnamese venue in partnership with chef and social media personality, Tue Nguyen. The name translates to "Let's Go!" and is an appropriate description of the Nguyen's trajectory. The chef went from living in her car to completing

culinary school to partnering with the renowned hospitality company The h.wood Group, which owns The Nice Guy, Bootsy Bellows and San'olina at the top of the Beverly Hilton, to name a few local hot spots.

Nguyen rose to TikTok fame in 2020 when she began cooking traditional Vietnamese dishes to educate her audience on the food, culture and people of her childhood. Make sure not to miss the Pho family recipe, which is served tableside with the broth poured on the spot so it is the perfect temperature.

Grand Finale

For the ultimate nightcap, head to the top floor of The Maybourne Beverly Hills and pay a visit to the bar at Dante Beverly Hills—the latest award-winning New York import. Should you choose to dine on Mediterranean and Italian specialties, a surprise will await at the end of your meal. Namely, an espresso nightcap embellished with either your company logo or a picture of you floating on the top of the cocktail. Apparently, Dante's researches guests on social media to determine which foam art you will be gifted at the end of the night. It's a memorable and crowd-pleasing twist that makes an evening in Beverly Hills all the more enjoyable.



Jeni's Splendid Ice Creams has opened in Beverly Hills

Jeni's Splendid Ice Creams

For an after dinner or after theater sweet treat, head to Jeni's Splendid Ice Creams. The Beverly Drive outpost opened this year, bringing James Beard Award-winning ice cream maker Jeni Britton's creations to Beverly Hills. One-of-a-kind flavors are made with fair trade ingredients and milk from family dairy farms. Scoops to savor this autumn include sweet potato marshmallow brûlée, skillet cinnamon roll and green mint chip, with a taste of peppermint in time for the holidays.

New at Nerano

Exciting news for the upstairs space above beloved Italian gem Nerano. Chefs Marcos Spaziani (last seen on Bravo's "Below Deck Sailing Yacht") and Louis Huh (from Taste on Melrose) are opening Lou'Mar in September of 2023. The cozy and stylish space, owned by Andy and Carlo Brandon-Gordon, will offer a fusion of global flavors, which will compliment the downstairs staple menu.

Eataly

The Italian emporium that is Eataly is a foodie's delight a short drive from Beverly Hills at the Westfield Century City mall. With a roster of seasonally changing imported goods and a new catering program featuring oven-ready entrees, authentic Italian feasts are a phone call away. This fall, treat your guests to a fall supper featuring this menu selected for Wine + Dine by Eataly's catering manager: Salumi & Formaggi Platter, Focaccia Classica, Insalata di Ruccola, Lasagna Emiliana Pasta al Pesto Genovese and Pasticcini. Pair with Planeta Chardonnay and Antinori Bruciato Supertuscan, and your guests will think they're in Italy.



Choices for at-home entertaining abound at Eataly.

Wine + Dine At Home Essentials from Gearys

Bernadotte Triple Bowl Set

The Bernadotte Triple Bowl Set features the signature rifled lines of the Bernadotte Collection, inspired by the Functionalism movement of the 1930s. The stainless-steel bowls are perfect for serving small bites to guests when entertaining at home. \$159

A large photograph of the interior of The Maybourne Beverly Hills. The room features a high ceiling with a detailed mural of trees and birds. The seating consists of rows of blue upholstered chairs and tables, some with white tablecloths and glassware. Large windows on the right side offer a view of the outdoors. The overall atmosphere is elegant and sophisticated.

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WINE + DINE STOREFRONT STORIES

By Ana Figueroa

THREE NEW BUSINESSES IN BEVERLY HILLS TRACE THEIR ORIGINS TO THE SANDWICH SHOPS OF FLORENCE, THE BAKERIES OF EASTERN EUROPE AND THE RICE FIELDS OF JAPAN. THEY OPENED A FEW BLOCKS AWAY FROM EACH OTHER THIS YEAR, ALL THREE WITH UNIQUE STORIES TO TELL. THIS NEW WINE + DINE FEATURE TELLS THOSE STORIES IN THE HOPE THAT NO ONE EVER SIMPLY WALKS BY A STOREFRONT IN THE CITY.



Renato Araujo and Cynthia Raslan, owners of Lorenzo California
Photo courtesy Renato Araujo

Lorenzo California

When Renato Araujo and his wife Cynthia Raslan opened Lorenzo California in early 2023, they weren't simply opening a new sandwich shop. They were launching a dream.

Originally from Brazil, Araujo lived in New York where he worked at high-profile eateries such as Asia de Cuba and Man Ray. He moved to Los Angeles, where his first job was with Ago, Robert De Niro's restaurant. He then opened a wine bar in Silverlake called Vinoteca.

"My wife and I went to Florence right before the pandemic and ran across an amazing sandwich shop. We were mesmerized. I told my wife, 'Why don't we have this in LA?' We postponed our trip home to stay longer and researched all the sandwich shops in Florence. The city was so busy. Our GPS wasn't working and we were looking for directions to this one shop. We met an Italian family with a little boy

who was four years old. His name was Lorenzo. It turns out we were right in front of the sandwich shop we were looking for."

He came back and worked on recipes for two years during the pandemic. After securing financing, they started to look for a location. "We looked at more humble places, but our broker said, 'Why don't you look at Beverly Hills? It isn't that much more money.'"

They've never regretted making that leap.

"We realized we took a risk in coming to Beverly Hills, but it was so well worth it. The foot traffic is amazing. We built Lorenzo from the ground up. There was nothing here. For eight months to get the permit and five months for construction," said Araujo.

Located on South Santa Monica Drive, Lorenzo seats a cozy eight on the inside, eight outside. There are also to-go options, all a labor of love by the couple.

"I cook; I make the sandwiches; we are doing everything together. This is a small, little family business and we're hands on. I wake up at 5:30 a.m. I go buy produce and then to the bakery."

Although Florentine sandwiches are typically made with Schiacciata (a thin, chewy flatbread) it is difficult to find. Renato uses the more familiar focaccia sourced from Bianca Bakery in Culver City. Lorenzo also features pastas on the menu.

"I would say 60% of the clientele work here in Beverly Hills. Another 20% drive here to try us and 20% are tourists," said Araujo.

"Working with fine dining my whole life, we brought simplicity with elegance at Lorenzo. It is simple but delicious food."



Maccheroncini with braised beef polpetta
Photo courtesy Lorenzo California

STOREFRONT STORIES CONTINUES ON PAGE 40



Wally's serves more than 100 wines by the glass.

Photo courtesy Wally's Beverly Hills

WALLY'S BEVERLY HILLS

"Our wine list is classic, fun and expansive," said Chanelle Kuhn, Assistant Director of Wine at Wally's Beverly Hills. Working alongside Wine Director Phillip Dunn, Kuhn carries out Wally's mission to help guests discover and fall in love with wines from around the world. With a wine list spanning the globe—blending benchmark producers and new discoveries—Kuhn loves to teach guests how to approach different wines, understand the influences that created them, and learn their own personal preferences. And with over 125 by-the-glass offerings and one of the world's leading wine lists awarded the Grand Award from Wine Spectator going on seven years, it's easy to let your palate explore here. "You can get anything from rare Screaming Eagle to classic Ornellaia and Williams Selyem, and everything in between," notes Dunn. One favorite of his is Champagne Henriot Rosé, a popular bottle among connoisseurs and casual drinkers alike. If you're coming for the famous Hundred Dollar Truffle Chicken, Dunn recommends a red Burgundy such as Bouchard Pere et Fils Premier Cru.

SUR LE VERT WINE BAR

"Wine should be exciting," said Sean Beckner-Carmitchel, General Manager at Sur Le Vert Wine Bar next to Beverly Canon Gardens. "In order to do that, it's fun to offer things that are a little different." The selection at Sur Le Vert lives up to that motto, with a wine list full of low-impact, minimal-intervention, and even regenerative-agriculture wine producers. You'll regularly find new additions on the ever-rotating wine list, from small family-run wineries or hard-to-find regions, such as Moroder, a favorite under-the-radar producer in the Le Marche region of Italy, with wines rarely available in the U.S. For something more local, try a chilled red from Centralas, a Los Angeles-based winery helping reignite the county's winemaking history. When it comes to food, the curated menu offers plenty of wine-ready dishes ranging from caviar to grilled cheese.



Sur le Vert is "on the green" next to Beverly Canon Gardens.

Photo courtesy Sur Le Vert

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Cha Cha Matcha will open on the corner of Beverly Drive and South Santa Monica. Rendering courtesy of Cha Cha Matcha

Cha Cha Matcha

Matcha is mainstream in Southern California, appearing in everything from smoothies to baked goods to lattes to lemonade. But even trendy Beverly Hills has not seen something quite like Cha Cha Matcha. Opening in late fall on South Santa Monica and Beverly Drive, Cha Cha Matcha will offer, in the words of CEO Jay Gujjar, a “full experience of matcha.” That translates into fresh matcha milled on site and made to order.

“Coffee shops have roasters. Matcha is milled. We will have it on display, so when a customer orders it, they can take it home in a custom tin, high quality matcha that we mill on site. It’s super versatile for smoothies baking and beverages,” Gujjar told Wine + Dine.

“The matcha category continues to grow as people are conscious of its beneficial effects. It has an incredible amount of amino acids and antioxidants. It’s a superfood. You get caffeine with matcha and the great energy without the anxiety that comes from coffee. So, people are starting to transition their afternoon drink to matcha.”

Additional offerings will include a thoughtful food program that includes labneh (strained yogurt) and fresh pastries for a fresh, casual meal.

“It’s an ancient food that has been around for 1,000 years, and it is finally coming around for people’s diets and rituals. We want to continue to educate people about what matcha is. Deliciousness is at the heart of everything we do,” said Gujjar.

A big ribbon-cutting event in October will include farmers from Japan who will be milling the matcha fresh as customers order. It is a fitting touch for the new West Coast flagship.

“We will have exclusive merch for Beverly Hills, and a prominent location in front of the Beverly Hills sign,” said Gujjar.

He added, “We like to say there is something on our menu for a purist and a tourist. Above all, we take pride in what we offer and are really excited about this new Beverly Hills location.”



Sweet Angeles Bakery Café at the Rodeo Collection
Photo courtesy Ruby Davids

Sweet Angeles Bakery Café

Ruby Davids and her dreams have arrived in Beverly Hills. Sweet dreams, in fact, in the form of Sweet Angeles Bakery Café. Newly opened on the second floor of the Rodeo Collection, the inviting bright pink storefront is the result of years of Davids’ hard work, dedication to her craft and sights long set on Beverly Hills.

“I have always wanted to have my pastry shop where I can sell my recipes, which are delicate and detailed. Everything I make is from scratch, using the finest ingredients,” Davids told Wine + Dine.

Sweet Angeles sells not only hand-crafted desserts, but also home-made Belgian chocolate bars, ice cream and coffee.

Davids said that she learned from the “best pastry school,” which was her grandmother Hasmik, a renowned pastry chef in Armenia. Davids, too, hails from Armenia and spent years honing her skills in Washington, D.C. She eventually impressed no less than the Pentagon with her cakes (one shaped like the famous building itself), landing on their coveted vendors’ list.

Then, the pandemic struck, and business ground to a halt. At the same time, changes in her personal life made the mom-of-three decide to make the move to Southern California.

“I knew that Beverly Hills is where I can sell whatever I want because people will appreciate it. Very few bakeries now work the way that I do. They work from cake mixes. I do everything from scratch, and you can tell if you try my cake and cupcakes. My signature red velvet cake, carrot cake and peanut-butter cupcakes are award-winners,” said Davids.

Now that she is in Beverly Hills, Davids plans an expansive menu that will change throughout the day. She will also offer a grab-n-go breakfast box as well as breakfast in-store. Offerings will include bagel sandwiches with razor-thin slices of smoked salmon, pancakes, waffles, fresh orange juice, crepes and homemade yogurts. In the evening, customers will find Champagne and dessert pairings.

“Our chef is Ukrainian, he is amazing. What we have at Sweet Angeles is so special, you will believe me as soon as you stop by.”

THE POLO LOUNGE AT THE BEVERLY HILLS HOTEL

With its candy-striped ceiling and effortlessly cool atmosphere, the Polo Lounge at The Beverly Hills Hotel is an icon for good reason. "Every choice here is an experience worth savoring," Csaba Oveges, Hotel Manager at The Beverly Hills Hotel told Wine + Dine. He added, "We focus on quality and innovation, and our menu offers a journey through a diverse range of tastes and textures." The carefully curated selection of spirits and well-crafted cocktails reflect the focus on tradition and luxury. For a taste, just start with the signature cocktail "Pretty in Pink." It's a delightful nod to the hotel's iconic pink exterior, crafted with Grey Goose Le Citron vodka, dragon fruit, lemon and a splash of club soda. Or try something more autumnal by ordering the classic "Sidecar," a cozy mix of cognac and citrusy notes.



A classic cocktail from The Beverly Hills Hotel

Photo courtesy The Beverly Hills Hotel



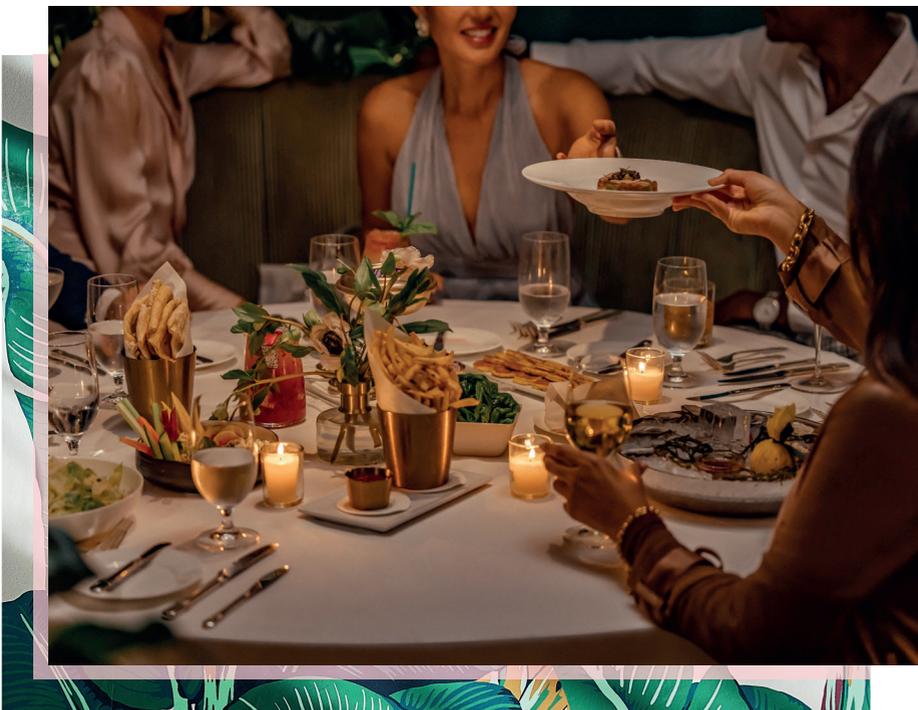
THEBLVD

Photo courtesy Beverly Wilshire, A Four Seasons Hotel

THEBLVD AT BEVERLY WILSHIRE

When you're seeking a uniquely decadent cocktail experience, look no further than THEBLVD Restaurant and Lounge inside the Beverly Wilshire, A Four Seasons Hotel. "Our cocktails capture the essence of our establishment," said Piero Procida, Director of Food & Beverage. Synonymous with historical significance, architectural grandeur and luxurious accommodations, the Beverly Wilshire exudes the opulence reflected in THEBLVD's captivating cocktail menu. You'll find an enticing array of flavors, showcasing high-end Champagnes, spirits and smokey cocktails, plus artfully crafted apéritifs to awaken the palate. You can't visit without ordering the luxurious Feeling Pretty (a nod to the film "Pretty Woman," which was set here), the popular cocktail made with Meili Vodka, fresh raspberries, Combiér Pêche De Vigne Liqueur and topped with Lucien Albrecht Brut Rosé. To enjoy the flavors of autumn, Procida recommends the Boardwalk Margarita, which combines Pierre Ferrand Orange Curacao, El Sativo 100% Organic Blanco tequila, Campo Viejo Cava Infused Agave, lime juice, topped with Malbec and Black Sea Salt. Complemented by an exceptional food menu, the drinks at THEBLVD offer guests a luxurious journey through flavor.

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and Bungalows
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FROM SUNRISE
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I was a little worried because my last partnership ended badly in Peru. Still, I could not give up my dream. I had one more chance, so I went to Anchorage, Alaska to open a restaurant. It was hard work, and after the grand opening, we were busy every night and worked for almost 50 days with no days off. We opened in October and by the end of November, I finally took a day off for Thanksgiving. It was my first day off after 50 days of being open, so I celebrated at a friend's house drinking and celebrating almost until the middle of the night.

Late that night, my partner called. There's a fire. It's midnight, very dark out and immediately I hear the sirens, and outside I saw a big trail of smoke, a big fire, far off downtown. Oh, my gosh. I drove over to the restaurant, but of course, they would not let me get close to it.

I just fell to my knees. I could not think about anything. It meant my last chance, my dreams, they were all gone, my money was all gone.

'My life is over,' I was thinking. I don't remember how I got back home. For almost a week I stayed there, sitting, and thinking. Thinking my only option was to kill myself. Thinking about how I could kill myself. But through it all, my wife and kids were next to me. The kids didn't know, they were just happy because I was home all day with them. But my brain was blank. I could not eat, couldn't drink.

One day, my kids were playing, they got a bit loud and started screaming and fighting. And I woke up. One second before, there was nothing, but when I heard this scream, the next second, I thought, 'Oh, yes. I have kids.' Then I saw my wife next to me. I thought, 'I have a family, my wife, my kids. I must wake up for them.'

I was so tired, but I started again. After this experience, I decided to never rush into what to do next. I like to go one by one. I decided I didn't want to die. I would go forward but not fast. I would go one by one, step by step, even 1 millimeter forward at a time, to start my life over again.

Finally, I ran out of money and had to go back home to Japan. But before leaving Alaska, I called a friend who lived in Los Angeles and explained about the restaurant fire and that I had to go back to Japan, with all my dreams gone. He said, 'Come to LA.' So, I sent my wife and kids to my wife's family's home. They lived far away from Tokyo in the Okayama prefecture. My wife and the two kids stayed with her mother and father. I stayed with them for one week in Japan. I had one bag and only \$24 cash in my pocket. Then I came to Los Angeles. That was in 1979. I appreciate my wife because even in tough times, she always trusted and supported me.

What did you do when you first arrived in L.A.?

A friend of mine introduced me to a small family restaurant in West Los Angeles, with only six seats at the sushi bar, and I started to work there. They supported my green card, and after two years, I got a green card to include my family, too. Once I got my green card, my boss said, 'Okay, you have the technique, you have the great chef skills. You don't have to stay here. You can go out now and work anywhere.' He pushed me to keep growing. I went to a restaurant where I had more responsibility, more money and could do more of it my way. I was there for almost seven years, but then I found out the

restaurant was up for sale.

I was worried that after the sale it might not be a Japanese restaurant anymore. Maybe an Italian restaurant. I didn't want to lose my job like I did in Alaska. I always had flashbacks to Alaska. I was always scared to lose my job. And I worried that when they sold this restaurant, maybe I was going to lose my job. So, I asked a friend for advice.

I knew this friend from Peru, and he used to work at a Japanese embassy and he was almost retired. I asked him for help with my situation and he said, 'Okay, I can give you \$70,000 to find your own restaurant. Pay the money back anytime.'

So, then I needed real estate. I was looking in the newspaper, driving around, and asking anybody and everybody if they would sell their restaurant space. Then finally I found this restaurant. It even had a sushi bar. My first restaurant, Matsuhisa, opened in 1987. Only 38 seats.

Fear of being out of a job actually compelled you to be here today. Clearly, you no longer have those fears, right?

It's like a cooking philosophy. My mind, I never change. I always try my best. I like to make my guests happy and I like to use the best products. I opened in 1987 and for the first two years, I never made any money because I would go to the fish market and buy the best fish. There weren't enough customers and the food costs were so high.

NOBU CONTINUES ON PAGE 44



The early years of Matsuhisa

FALL WINE + DINE PAIRINGS FROM WALLY'S

By Chloe Jenkins-Sleczkowski

A GREAT PAIRING CAN BRING OUT THE BEST FLAVORS IN FOOD AND WINE. GET COZY THIS SEASON WITH THESE COMBINATIONS THAT CELEBRATE FAVORITE FALL FLAVORS, FROM PUMPKIN TO CHOCOLATE. ALL ITEMS ARE AVAILABLE AT WALLY'S BEVERLY HILLS.

1. Chopped Chicken Salad with Rosé

A lunchtime favorite, the Chopped Chicken Salad is layered with the flavors of harvesttime: roasted squash, pumpkin seeds, goat cheese, and more. This diverse range of ingredients finds its best match in a high-acid, aromatic wine to balance the dressing and mix of flavors. Try 2020 Daou Rosé, which has vibrant red fruit notes and a long clean finish—perfect for salad.

2. Wally's Burger with Napa Cabernet Sauvignon

Called by some the best in the city, Wally's Burger is made with seasoned wagyu beef and aged gouda for the ultimate juicy bite. A bold Cabernet Sauvignon would be the typical pairing, and there's no need to stray from a classic. Order 2019 Michel Rolland MR Red, a balanced Cab with dark fruit notes and silky tannins, made by world-renowned winemaker Michel Rolland in Napa Valley.

3. Truffle Fries and Champagne

'Tis the season for comfort food, and nothing fits the bill quite like Wally's fries bedecked in parmesan and truffles. Enjoy them with a glass of Champagne—the crisp acidity is famously the perfect balance for salty fries. Try the crowd favorite Champagne Henriot or go all out with Veuve Clicquot La Grande Dame.

4. Chocolate and Port Wine

If you've never paired chocolate and Port wine, you're in for a real treat. The sweet notes balance each other out to leave you with a decadent mouthful highlighting the flavors of each. If you're dining in, order the Chocolate Tart dessert, or get the John Kelley Signature Truffles to go. Either way, pair it with Taylor Fladgate 10-Year-Old Tawny Port—the smooth, sweet toffee notes are begging for chocolate.

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Nobu preparing sushi for the Wine + Dine team

Photo by Seann Hogan

NOBU CONTINUED FROM PAGE 42

My wife did the books and the banking and controlled the money. After two years she said to me, 'Okay, we've done two years of business. The bank account is at zero.' There was no money because I used the best products, and after paying rent, staff, insurance, at the end of the month, after paying everything the money in the bank amounted to zero. But even with a bank account at zero, still we had a life. I could pay rent for the apartment, the kids were going to school, and we had food.

I said, 'Please be patient.' I knew it would take a couple of years. I invested in our customers because even though we didn't make any money, the customer understands that when they come to Matsuhisa, they will have very interesting fish, very good quality fish, and some Japanese and Peruvian styles of fish. They know it's a unique restaurant.

Do you think the fact that you opened in Beverly Hills contributed to your success?

Choosing a good location helps. Here in Beverly Hills, people know good food. Many people here have traveled internationally all over the world, and they know all the different cuisines. When I opened here, Japanese food was not popular yet. If I opened in another location, I might not have had the same success because here

people accept my food, people understand my food, and people appreciate my food. Customers were used to sushi restaurants that used a lot of frozen fish. But I served fresh fish in the Japanese style and I invested in the quality for the guest. That's why still people trust our quality.

Then one day, Robert De Niro came here.

It was in 1988. He was here doing a movie. I had a regular customer, Roland Joffé, who is a British movie director, who brought Robert De Niro to the sushi bar. I didn't know who he was. I had seven employees, including me, and I had to do everything. I cooked, I washed dishes, I did everything. So, at closing time, Mr. Joffé said to me, 'Hey, now come sit down with us.'

I sat down with them and asked how they liked their dinner. They said it was great. I knew the name De Niro, but I never saw any movies because I was always working. But then I found out, he's Mr. De Niro the movie star. He was a very quiet guy. He'd come from New York that day and was always going back and forth, but from then on, he would always stop by, and say, 'Hey, Nobu, make me something, anything.' Eventually, a lot of people would say, 'Hey, Nobu, do you know this guy?'

I'd go, 'Oh, now I know him. He likes my food.' I don't care which people come. I like to make all the guests happy, in every one of the 38 seats.

You have since formed an incredibly successful partnership with De Niro. It was a long time in the making, though, wasn't it?

One day, De Niro asked me, 'Hey, Nobu, you want to open a restaurant in New York with me?' He sent me a ticket and arranged for the hotel, and we talked about opening a new restaurant.

He'd bought an old building that used to be a warehouse. He brought me there, and the water was leaking, there were mice running around. He explained to me, 'Nobu, this is my dream. This is a brand-new restaurant space. This is my office.' Finally, I said 'Hey, Bob, thank you so much. But my restaurant is still new and not organized yet.' I didn't want to be back in Alaska, and Peru, and open too quickly and make the same mistakes. I wanted to go one by one. I explained everything to him. Finally, I said, 'Thank you, but no thank you, it's too soon.' He said, 'Okay.' He was very cool. Then I went back at it, I kept working, and he kept coming to my restaurant.

After four, almost five years, he called me and said, 'Hey, Nobu, how are you doing?'

'Hi, Bob. I'm busy.' In between the four or five years, the New York Times and even the L.A. Times, even Jay Weston, who had a newsletter, and even on TV—all the media were talking about the Matsuhisa restaurant. Even a New York Times article called it the best new restaurant in the world.

When he called, I was doing well and also looking to start new stuff, growing, so he said maybe it was time to come to New York now. He was waiting for me, almost four or five years.

After Peru and Anchorage, I didn't want to work with partners

anymore, but Bob is a different partner because he understands me. He was waiting for four years. Now I said, 'Okay, maybe I can trust him.' So, we started talking about the New York project, looking for locations. Finally, we decided and opened Nobu in 1994 in New York, Tribeca.

At the time, no one in New York had seen the type of sushi you were doing. The restaurant was an immediate success. You also brought in Drew Nieporent as a partner. What role did he play in the business?

When I started in New York I was 38. I wasn't a professional restaurant businessman, but Drew Nieporent was a great restaurateur. He's very professional. He had Montrachet, which opened where the Nobu restaurant was supposed to go years before, but when I turned Bob down, he asked Drew, and then it became Tribeca Grill.

Drew knew how to do all the organizing, and training systems and promotions, and then we started the New York restaurant, in 1994. When we started it wasn't the Matsuhisa style. The food was my concept, but Drew helped create the Nobu style of service.

You then launched a third restaurant in London, right?

Yes. New York was immediately a success. When we opened the new restaurant, we spent so much time training and preparing. A successful business brings more investors looking to start another successful business with our good reputation.

The next one was in London in 1997 with a man who was my customer here and he had a hotel, the New London.



He asked me to come open a restaurant in London, but he didn't want Bob in the beginning. Just me and Drew and a Singaporean partner. I said I cannot do business without Bob. He gave me the chance. That's why I'm here.

Europe had never seen anything like Nobu. In fact, in the early days, customers didn't even know how to eat the sushi. Now you are credited with enhancing the culinary game of London itself.

Customers asked me, 'Nobu, why you like London so much?' Back then, London was all about the fish and chips, but not good fresh fish.

A lot of my customers travel internationally. They come to LA, they go to London, they come to New York, they travel all over the world. So, my regular customers would come to London and visit Nobu there. And then, I started using the different local fish, different products.

The black cod dish was getting popular, and one day the London newspaper printed a title with me and Bob, calling us the 'Godfather and the Codfather.'

Another aspect of your partnership with De Niro is that he cast you in some of his movies. You've had roles in "Casino," "Goldmember" and "Memoirs of a Geisha." How did he convince you to take on that work?

In 1994, around the same time we opened in New York, Bob was working on 'Casino.' Bob asked me to go to the audition. I didn't even know what he meant by audition. He said, 'Oh, we're doing a movie with Martin Scorsese, Joe Pesci, Sharon Stone. Go there.' I said, 'Oh my gosh, Bob. I'm very busy. I have no time,' but my manager said, I should go. So, I met with the casting director, and they shot some of my reactions, and then I went back to the restaurant. They sent the tape to Bob and he said, 'Looks great. Next step you go to Las Vegas.'

I said, 'Hey, hey Bob. Wait, I haven't said yes yet. I've got to work!'

But I did agree, and I was sent on a plane to Las Vegas, and Bob and Martin Scorsese were there. They said, 'Now you're in the movie.' Bob gave me the trailer next to him on set. That was my first experience in a movie, for 'Casino.'

You have inspired many people that have worked for you and give you all the credit for their work ethic and success. How do you mentor people and what do you do to support them?

Since I started, I've always tried my best. In work, in my life when I talk to people, even when I play golf. I always want to be my best.

I was challenged so many times. I met the challenges not just to be successful, but because I didn't want to make a big mistake like I did in my worst experience in Alaska. With all experiences, people try and make mistakes. The people looking for the easy way to success, make mistakes, never help. The advice I give to young people is don't be frightened about a challenge, even making a mistake.

You are the true hospitality entrepreneur, with restaurants all over the world. You have Hokusetsu Sake, you've got Qui Tequila and Nobu Hotels. How did the hotel business come about?

The hotel started as Bob's idea. We have Nobu restaurants in a lot of different hotels, and Bob said, 'Hey, why are we opening a Nobu restaurant at somebody else's hotel? We have to make a Nobu Hotel with a Nobu Restaurant there.'

We had a busy restaurant but our operations were much smaller than a hotel. We started to build our hotel teams. The first Nobu Hotel was in Las Vegas at Caesars Palace. We already had a good relationship with them. Now we have breakfast, room service and lunch and dinner, not more operation. We already had all the food and beverage teams and chefs' teams. Then we created a room service menu and breakfast menu.

The first Nobu Hotel has been a success for over 10 years. Now we have about 15 or 16 hotels.

You also are busier than ever, judging from your social media. You are in a different country every week. How many restaurants do you have now?

A couple days ago, I was in Spain, for the Seville opening. It used to be 52 or 53 restaurants. Now 54, 55 maybe. Then Matsuhisa, we have about 12, but it's going to be 13 soon. And 15 or 16 hotels. Phew. We have a very strong team, and I appreciate them.

Next, I'm going to Atlanta, Miami, Dallas and Houston, then back to LA for 10 days, then going for almost two months to Europe, London, Monaco, Seville, Ibiza, Athens and Mykonos. It's only three days at each location. Some are new restaurants opening, some already existing ones.

I'm lucky because being busy is good.

You have always emphasized the importance of a good team and you inspire loyalty.

If I go to different locations, my team travels with me and they support me. The team educates the next generation. There's a lot of history since I started here, in '87, New York in '94, London in '97. A lot of people grew up from these restaurants.

Also, some customers are the second or third generation coming here to Beverly Hills. I appreciate Beverly Hills because it has a lot of good people and good families, and a lot of my loyal customers. After 36 years, they still keep coming back.

Everybody has their day. They come on a Friday, they come on Thursday, they come today. It's the same in New York.

Now we create with our takeout business, too. We learned from the pandemic.

Even on the cooking side, the guy doing the tempura in New York downtown, now his son is doing the same job, just like his father. In Las Vegas, the chef's kids are working at the Nobu Restaurant. And Bob's still with me and that's amazing.

I always say to my teams and staff, 'What's the most important thing? The people.'

I'm a very lucky person, but we also have a great team that works so hard. I like to support my team because my dream is for them to reach the next step. Everyone around me is looking for their future, looking for their dream.

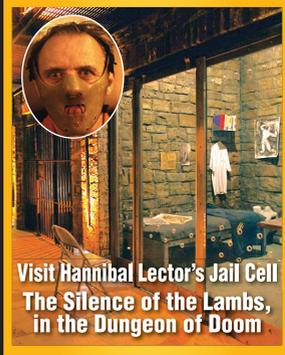
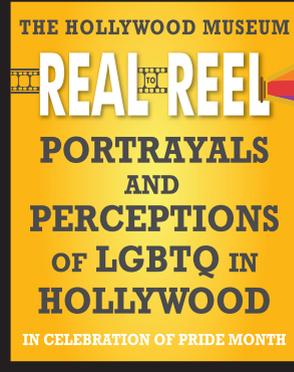
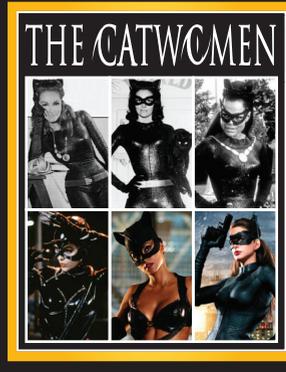
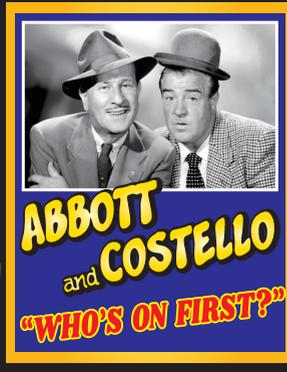
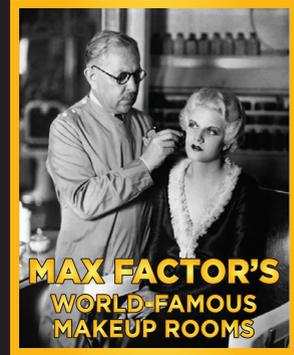
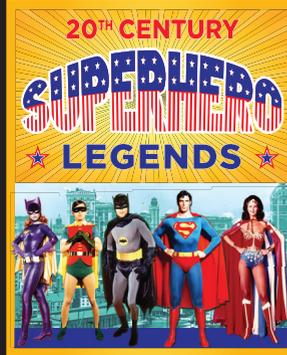
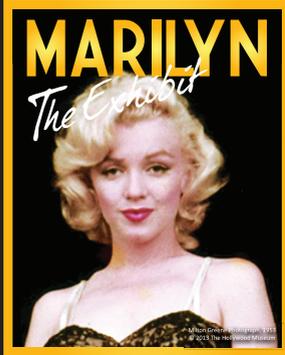
Beverly Hills Wine + Dine Directory

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| 208 Rodeo | 208 N. Rodeo Dr., Beverly Hills, CA 90210 | (310) 275-2428 |
| Aharon Coffee & Roasting Co. | 9467 Charleville Blvd., Beverly Hills, CA 90212 | (424) 288-4048 |
| Alfred Coffee | 490 N. Beverly Dr., Beverly Hills, CA 90210 | (424) 346-6200 |
| Anarbagh | 138 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 888-4011 |
| Asakuma Sushi | 141 S. Robertson Blvd., Beverly Hills, CA 90211 | (310) 659-1092 |
| Avec Nous | 9291 Burton Way, Beverly Hills, CA 90210 | (310) 278-3344 |
| Avra | 233 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 734-0841 |
| Azai Sushi | 467 N. Canon Dr., Beverly Hills, CA 90210 | (424) 303-8125 |
| Bar Noir | 140 S. Lasky Dr., Beverly Hills, CA 90212 | (877) 321-2571 |
| Bar on 4 | 9700 Wilshire Blvd., Fourth Floor, Beverly Hills, CA 90212 | (310) 975-4370 |
| Beverlyz Café | 308 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 201-0012 |
| Beverly Bar | 434 N. Camden Dr., Beverly Hills, CA 90210 | (310) 464-1532 |
| Beverly Hills Market & Deli | 303 N. Crescent Dr., Beverly Hills, CA 90210 | (310) 657-3663 |
| Beverly Hills Thai Kosher | 9036 Burton Way, Beverly Hills, CA 90211 | (310) 288-4321 |
| Blasteran | 272 S. La Cienega Blvd., Beverly Hills, CA 90211 | (424) 274-3611 |
| Blue Bottle Coffee | 132 S. Beverly Dr., Beverly Hills, CA 90212 | (510) 653-3394 |
| Boधि Kosher Thai | 9198 W. Olympic Blvd., #3540, Beverly Hills, CA 90212 | (310) 248-2777 |
| Bombay Palace | 8690 Wilshire Blvd., Beverly Hills, CA 90211 | (310) 659-9944 |
| Buena Vista Cigar Club | 9715 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 273-8100 |
| Burger Lounge | 281 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 385-0898 |
| Café Amici Beverly Hills | 469 N. Doheny Dr., Beverly Hills, CA 90210 | (310) 858-0271 |
| Cafe Balmano | 356 N. Camden Dr., Beverly Hills CA 90210 | (424) 284-3330 |
| Cafe Istanbul | 326 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 553-4545 |
| Cafe on 3 | 9700 Wilshire Blvd., Beverly Hills, CA 90212 | (310) 550-5900 |
| Café Sheera | 443 N. Bedford Dr., Beverly Hills, CA 90210 | (310) 860-9345 |
| Caffe Roma | 350 N. Canon Dr., Beverly Hills, CA 90210 | (310) 274-7834 |
| California Pita & Grill Beverly Hills | 242 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 777-8871 |
| California Pizza Kitchen at Beverly Hills | 207 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 275-1101 |
| Cantina Frida | 252 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 285-6666 |
| Capital Seafood Beverly Hills | 50 N. La Cienega Blvd., #130, Beverly Hills, CA 90211 | (310) 855-1234 |
| Chaumont Bakery & Café | 143 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 550-5510 |
| Chef Ming's | 8950 W. Olympic Blvd. #102, Beverly Hills, CA 90211 | (310) 273-7727 |
| Chipotle Mexican Grill | 244 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 273-8265 |
| Comoncy | 413 N. Bedford Dr., Beverly Hills, CA 90210 | (424) 285-8874 |
| Croft Alley | 9433 Brighton Way, Beverly Hills, CA 90210 | (310) 382-4931 |
| Crustacean Beverly Hills | 468 N. Bedford Dr., Beverly Hills, CA 90210 | (310) 205-8990 |
| CUT by Wolfgang Puck | 9500 Wilshire Blvd., Beverly Hills, CA 90212 | (310) 276-8500 |
| CUT Lounge | 9500 Wilshire Blvd., Beverly Hills, CA 90212 | (310) 275-5200 |
| 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 |
| Espelette Beverly Hills | 9850 Wilshire Blvd., Beverly Hills, CA 90210 | (310) 860-6700 |
| Fatamorgana Gelato | 162 S. Beverly Dr., Beverly Hills, CA 90212 | (424) 278-1629 |
| Fatburger | 474 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 274-2297 |
| FLOUR SHOP | 9495 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 734-7194 |
| 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 |
| Frida Mexican Cuisine | 236 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 278-7666 |
| Funke | 9388 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (424) 279-9796 |
| 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 | (310) 278-8643 |
| Gourmando | 107 S. Robertson Blvd., Beverly Hills, CA 90211 | (424) 777-0481 |
| Gucci Osteria da Massimo Bottura | 347 N. Rodeo Dr., Beverly Hills, CA 90210 | (424) 600-7490 |
| 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 Fornaio Beverly Hills | 301 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 550-8330 |
| 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 |
| Impasta | 459 N. Roxbury Dr., Beverly Hills, CA 90210 | (310) 726-3232 |
| Jack & Ben's | 9601 Wilshire Blvd., Beverly Hills, CA 90210 | (310) 786-4400 |
| Jenni'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 |
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| La Colombe Coffee Roasters | 9606 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 402-2821 |
| La Dolce Vita | 9785 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 278-1845 |
| La Maison de Creme Bakery | 265 S. Robertson Blvd. Suite 3, Beverly Hills, CA 90211 | (310) 855-7290 |
| La ong Beverly Hills | 9632 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (424) 343-0003 |
| La Provence Patisserie & Café | 8950 W. Olympic Blvd. #110, Beverly Hills, CA 90211 | (310) 888-8833 |
| La Scala | 434 N. Canon Dr., Beverly Hills, CA 90210 | (310) 275-0579 |
| Ladurée | 311 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 623-1100 |
| Lawry's The Prime Rib | 100 N. La Cienega Blvd., Beverly Hills, CA 90211 | (310) 652-2827 |
| Lazy Daisy Beverly Hills | 155 S. Robertson Blvd., Beverly Hills, CA 90211 | (323) 736-3325 |
| Le Pain Quotidien | 9630 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 859-1100 |
| Lorenzo California | 9529 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (424) 332-2949 |
| Louka Beverly Hills | 340 N. Canon Dr., Beverly Hills, CA 90210 | (310) 858-4500 |
| Mariposa | 9700 Wilshire Blvd., Beverly Hills, CA 90212 | (310) 975-4350 |
| Mastro's Steakhouse | 246 N. Canon Dr., Beverly Hills, CA 90210 | (310) 888-8782 |
| Matsuhisa | 129 N. La Cienega Blvd., Beverly Hills, CA 90211 | (310) 659-9639 |
| Matu | 239 S. Beverly Dr., Suite 100, Beverly Hills, CA 90212 | (424) 317-5031 |
| Maude | 212 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 859-3519 |
| Mondo Coffee Beverly Hills | 9559 S. Santa Monica Blvd., Beverly Hills, CA 90210 | (310) 734-7824 |
| Mr Chow | 344 N. Camden Dr., Beverly Hills, CA 90210 | (310) 278-9911 |
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| Mulberry Street Pizzeria | 240 S. Beverly Dr., Beverly Hills, CA 90212 | (310) 247-8100 |
| Nate'n Als | 414 N. Beverly Dr., Beverly Hills, CA 90210 | (310) 274-0101 |
| NeighborHOOD Café | 9464 Charleville Blvd., Beverly Hills, CA 90212 | (310) 860-9004 |
| Nerano | 9960 S. Santa Monica Blvd., Beverly Hills, CA 90212 | (310) 405-0155 |
| Nozawa Bar | 212 N. Canon Dr., Beverly Hills, CA 90210 | (424) 216-6158 |
| Nua | 403 N. Crescent Dr., Beverly Hills, CA 90210 | (310) 247-0430 |
| Nusr-Et Steakhouse Beverly Hills | 184-88 N. Canon Dr., Beverly Hills, CA 90210 | (310) 921-5935 |
| Ocean Prime | 9595 Wilshire Blvd., Beverly Hills, CA 90212 | (310) 859-4818 |
| Pascal on Beverly | 200 S. Beverly Dr., Beverly Hills, CA 90212 | (424) 777-0033 |
| Philz Coffee | 233 S. Beverly Dr. Suite B, Beverly Hills, CA 90212 | (424) 305-6800 |
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 9105 W. Olympic Blvd., Beverly Hills, CA 90212
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By Chloe Jenkins-Sleczkowski

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Dante Beverly Hills

Set on the recently renovated rooftop of The Maybourne Beverly Hills and encompassing indoor and al fresco dining, Dante is rapidly becoming a Beverly Hills favorite. It's easy to see why. Guests enjoy signature, aperitivo-style cocktails paired with an Italian and Mediterranean-inspired menu centered around a wood-fired oven. Local and seasonal ingredients abound, especially in the house specialty Californian Salad or Fire Roasted Organic Chicken Alla Diavola.



Dante Beverly Hills

Photo courtesy The Maybourne Beverly Hills



Sant'olina

Photo courtesy The h.wood Group

Sant'olina at The Beverly Hilton

With stunning views of the Beverly Hills skyline and an open-air design allowing a gentle breeze to flow through, Sant'olina is one of the most idyllic settings in Beverly Hills for a memorable meal. "It's the perfect blend of modern luxury and Mediterranean charm," said Chef Michael Teich, Culinary Director of The h.wood Group which runs the restaurant, adding that "the design truly captivates all your senses." Sant'olina's location at the iconic Beverly Hilton epitomizes the allure of classic and modern Hollywood, linking the past and present in a beautiful setting. The menu is perfect for warm-weather dining, featuring Mediterranean flavors and ingredients inspired by Chef Burt Bakman's childhood in Israel. Start out with a choice of hummus, harissa, eggplant, feta or beet dips for the table, accompanied by homemade Za'atar Laffa Bread, followed by an array of flavorful meat or veggie kebabs.

The Rooftop by JG at Waldorf Astoria

"There is a breathtaking experience in every seat," said Greg Lee, General Manager of The Rooftop by JG at Waldorf Astoria Beverly Hills. Whether you have cocktails at the bar or fresh California fare on the terrace, you'll get to experience the lush rooftop setting with unrivaled panoramic views of Los Angeles. The chefs work closely with local farms and suppliers to offer an incredibly fresh, light and seasonal menu influenced by flavors from Latin America to Southeast Asia. Lee recommends soaking it all in with the crowd-favorite Crispy Salmon Sushi: bites of fresh Norwegian sashimi atop crispy umami rice finished with chipotle aioli and soy sauce.



The Rooftop by JG

Photo courtesy Waldorf Astoria Beverly Hills

Funke

Perched atop Chef Evan Funke's new Italian restaurant Funke lies Bar Funke, a perfect meetup spot with sweeping views of the hills, the city and beyond. With a rose quartz bar as the centerpiece alighting the venue in a soft glow, it's the perfect place to enjoy a spritz, cocktail or glass of wine. Guests can also savor some of the greatest hits from the Funke menu, including the popular sfincione (focaccia), fior di zucca (squash blossoms) and pizzas—plus the decadent desserts. The flavors represent the culmination of Chef Funke's more than two decades of passion for cooking Italian food.

The Roof Garden at Peninsula Beverly Hills

"We are inspired by the seasons," said Ralf Schlegel, Executive Chef at The Roof Garden at The Peninsula Beverly Hills. With a lush, sunlit rooftop atop this prestigious hotel, it's hard not to notice—and be inspired by—the skies above. Yellow and white-striped umbrellas provide shade for guests, while lush landscaping offers a beautiful and relaxing escape. For the ultimate experience, order the Charred Corn Salad, a long-time guest favorite made with local sweet corn. Or try the new addition, "The Farmer and the Fisherman," featuring Australian Wagyu ribeye, grilled lobster tail, Mary's chicken, grilled shrimp, and grilled Spanish chorizo.

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