

◆◆ A Peek Inside
The Most Exclusive
Club in L.A.

{BY NICOLE LAPORTE}

◆◆ Why Everybody in
L.A.'s Art Scene
Loves Ann Philbin

{BY RJ SMITH}

ALL-NEW
DINING
SECTION!

Los Angeles



Be A

Tourist

In Your



Own

Town!

4

Hotels for
The Quick
Escape

PAGE 152



15

Favorite
Attractions:
A Local's
Lowdown

PAGE 148



9

Tours That Are
Worth Your
While. Really

PAGE 155

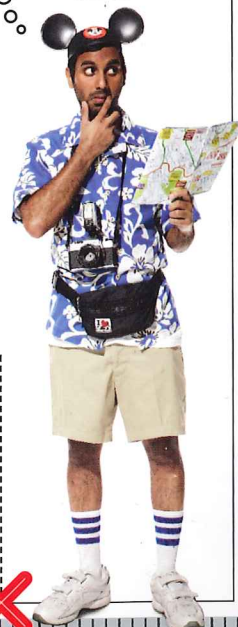


12

Ways to Get the
Most Out
Of Disneyland

PAGE 157

HMMM...
WHY ISN'T **AZIZ**
ANSARI'S HOUSE
ANYWHERE ON THIS
STAR MAP?



* \$4.95
* DECEMBER 2011
* LAMAG.COM



12>

0 74851 18220 8

and ushered in a different breed of California pie, nouveau *pizzaiolos* like the ones at Sotto, Settebello, Olio Pizzeria, and Stella Rossa Pizza Bar are further refining the art of dough. Simple science, right? Yeast mingles with proteins to form stretchy glutes that, with just the right amount of fermenting and heat, turn into a chewy, blistered, bubbly crust. Sotto—which Pollack owns with chef Steve Samson—as well as Mother Dough in Los Feliz and Pasadena newcomer Settebello serve pizza for purists. They use imported

Open Wide: Where To Get It

MOTHER DOUGH
4648 Hollywood Blvd.,
Los Feliz
323-644-2885
motherdoughpizza.com

OLIO PIZZERIA
8075 W. 3rd St., L.A.
323-930-9490
pizzeriaolio.com

SETTEBELLO
625 E. Colorado Blvd.,
Pasadena
626-765-9550
settebello.net

SOTTO
9575 W. Pico Blvd., L.A.
310-277-0210
sottorestaurant.com

STELLA ROSSA
2000 Main St.,
Santa Monica
310-396-9250
stellarossapizzabar.com

Caputo flour and hand-crafted Stefano Ferrara ovens to create the supple, soft pies typical of Naples. “A great pizza dough,” says Pollack, “is 20 percent of the ingredients, 20 percent of the equipment, and the rest is all technique. That part is hard to teach.”

But there is no single new school of L.A. pizza. “When you see the dough crest the top of the jar, that’s when you know it’s perfect,” says Jeff Mahin, the chef with the Michelin-starred résumé at Stella Rossa, where plastic jars of proofing dough decorate the counter. Mahin, who has a degree in chemistry, commissioned a top-secret flour blend from a Southern California grower and miller. The result is dough that takes inspiration from good French bread. Across town at Olio, Bradford Kent spent three-and-a-half years working out his recipe, which yields a crust with a substantial crunch. He still makes every batch himself. “I can’t train anyone to do it right,” he says. ☞ LESLEY BARGAR SUTER



NEW RESTAURANTS

The dining room at Ink.

Good Ink

MICHAEL VOLTAGGIO MAKES A BUZZY DEBUT, PLUS THREE MORE ARRIVALS

INK.

LOS ANGELES

☞ The hype has been stifling for the ink-spattered playground of *Top Chef* winner Michael Voltaggio. Inside the concrete cavern the tattooed star can be seen scattering yogurt curds into a chickpea “poutine” and crumbling coffee-cardamom “soil” over sweet baby turnips. You won’t find the optical-illusion dishes (looks like an egg, tastes like a tomato) that he favored at the Langham Huntington. Instead the focus is on layering flavors, for which Voltaggio shows a devilish gift. Ink is his first taste of being his own boss, which results in some overambitious stumbles. Sommelier and GM Josh Goldman supplements the wine list with a chalkboard menu of pricey old and rare picks. » 8360 Melrose Ave., 323-651-5866 or mvink.com.

THE STRAND HOUSE

MANHATTAN BEACH

☞ The coastal culinary migration continues, with Neal Fraser joining the recent spate of chefs heading for beach cities. Although the BLD owner is serving only as menu consultant at this ocean-view hot spot, his influence is evident in California small plates such as the duck leg confit with mushrooms and shell beans and the grilled calamari with cucumber, olives, and *romesco* sauce. Acting chef Travis Lorton executes the pizzas and grilled steaks with precision. The restaurant occupies two levels with separate vibes: Downstairs is a casual bar with an abbreviated menu; upstairs is the scene. » 117 Manhattan Beach Blvd., 310-545-7470 or thestrandhousemb.com.

MERCATO DI VETRO

WEST HOLLYWOOD

☞ SBE has asked Cleo chef Danny Elmaleh to also run its trendy Italian small-plates venture. The menu is by now familiar, offering charcuterie followed by some *crudo*, pastas, pizzas, meat, and fish. This isn’t food for foodies—the crowd is more interested in spying on the bar from a second-story perch, sugary drinks in hand—but that doesn’t keep Elmaleh from delivering delicious bits: sausage-stuffed fried olives, balsamic-glazed octopus, lamb *boagnese*. There’s some confusion: *Boules* of rustic bread are decoration, not food. For the target demographic (young, clubby, and beautiful), this place fills the bill. » 9077 Santa Monica Blvd., 310-859-8369 or [sbe.com/mercato.](http://sbe.com/mercatodivetro)

OSAKA

HOLLYWOOD

☞ Holy Machu Picchu, it’s getting awfully Peruvian around here. L.A.’s obsession with Peru’s cuisine has spawned another restaurant—this one a sexy Hollywood stunner—built around that South American country’s flavors. The name winks at the region’s long history of Japanese fusion, and the menu sustains the theme with sushi-like sweet potato ceviche rolls. The classic ceviche rivals any in town; other, more creative riffs fall flat. Potato-based mini *causas* and *antichuchos* (skewers) of shrimp and meat (including Kobe beef heart) represent tradition. The selection of *piscos*, including house infusions, is oh-so-now (see page 98). » 6327 Hollywood Blvd., 323-785-0360 or osaka.com.pe. ☞ L.B.S.



IF YOU’RE WONDERING WHAT TO BUY ☞ We’re asking Santa, the Hanukkah Fairy, and anyone who will listen for this cherry red SOUSVIDE SUPREME DEMI machine, the first practical (read \$299, not \$2,999) at-home version of the modern chef’s must-have gadget. The temperature-controlled water bath yields evenly cooked meats and those gooey 63-degree eggs you’ll find topping dishes at Bazaar, Playa, and others. Available at *Bed, Bath & Beyond*.