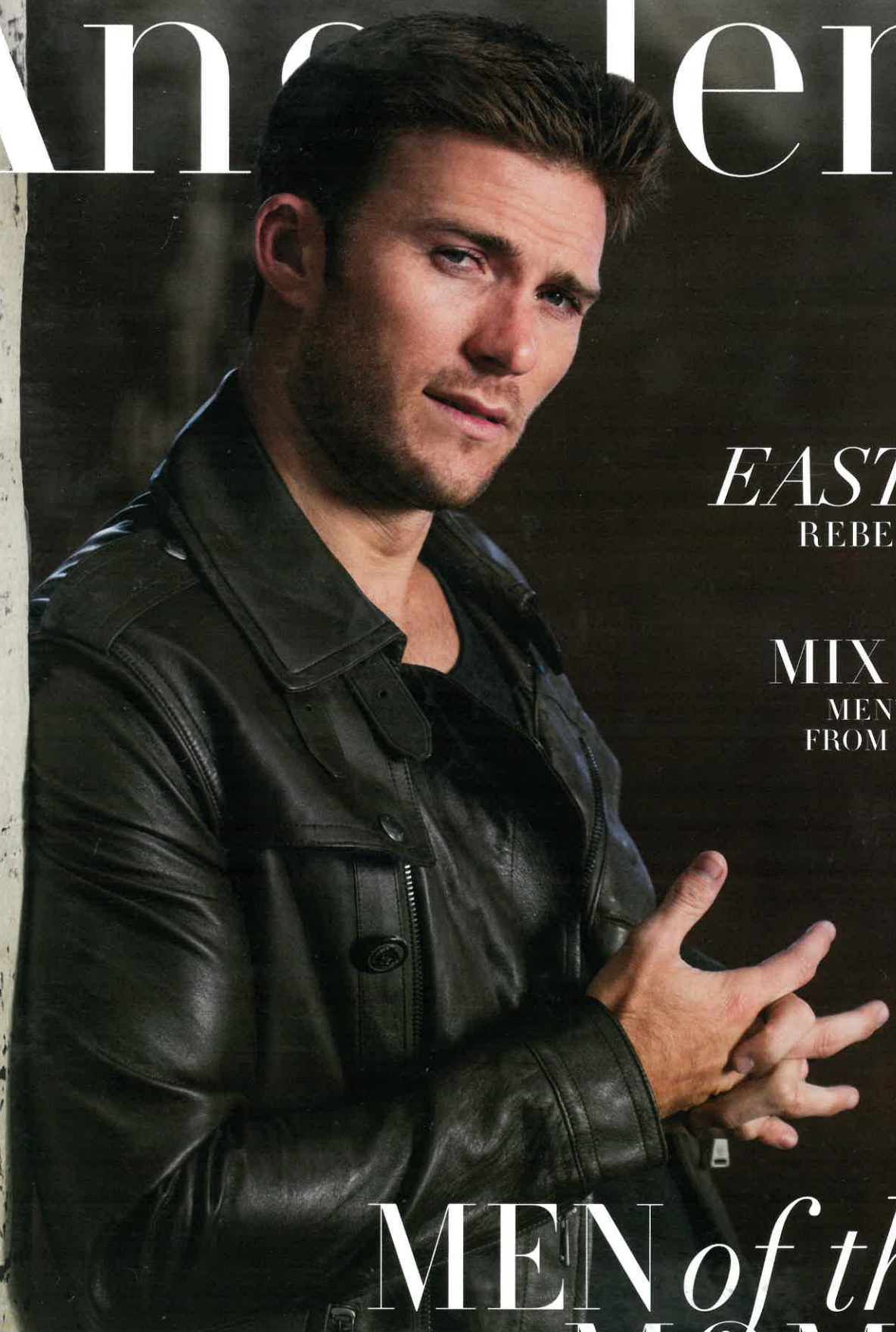


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guide

haunt brings Southeast Asian-inspired cuisine to the Westside. Chef Bryant offers up everything from a whole grilled sea bass to a beef cheek curry. End the meal on a sweet note with Nathan's divine desserts, like the dark chocolate banana tart. *1314 Seventh St., 310.393.6699, cassiala.com* \$\$

**Fig** The newly updated all-day seasonal bistro at the Fairmont Miramar Hotel & Bungalows takes its name from the 120-year-old tree out front and draws daily inspiration from the famous farmers market around the corner. Dishes like the charred octopus, Baja sea bass and balloon bread from the resto's new wood-burning oven are not to be missed. *Fairmont Miramar Hotel & Bungalows, 101 Wilshire Blvd., 310.319.3111, figsantamonica.com* \$\$\$

**Giorgio Baldi** 🔥 The upscale Italian eatery in Santa Monica Canyon has some of the most delicious and authentic pastas on the Westside. The Ricciarelle al Tartufo, a homemade papardelle in white truffle sauce, is a favorite, as is the simple yet delicious gnocchi with meat sauce. *114 West Channel Road, 310.573.1660, giorgio-baldi.com* \$\$\$

**Herringbone** Typically thought of as a seafood spot, the Thomas Schoos-designed resto is as much about the Earth as it is the ocean. Chef Brian Malarkey refers to the cuisine as fish-meats-field, with a variety of dishes ranging from Buffalo ranch octopus with black-eyed peas, carrots and celery to slow-cooked Angus short ribs with creamed kale and fingerling potatoes. *1755*

*Ocean Ave., 310.971.4460, herringboneeats.com* \$\$

**Hinterland** New York restaurateurs Matthew Hechter and Chris Brandon joined pal Arsen Vasquez to fashion their latest brainchild, whose name means "the land beyond" (Joe Jonas is a silent backer). Chef Maximilian DiMare skillfully delivers seasonal new American coastal cuisine with an emphasis on raw-bar items, like a variety of West Coast oysters, as well as standouts like charred octopus Greek salad served over fresh hummus, and Southern-style shrimp and grits. *2917 Main St., 310.399.0805, hinterland.la* \$\$\$

**Rustic Canyon** Zoe Nathan is quickly establishing herself as the next Nancy Silverton—a master not only of desserts but also of wonderful rustic breads. Meanwhile, executive chef Jeremy Fox, a 2016 James Beard Best Chef West Finalist continues the restaurant's tradition of uncomplicated, seasonal cuisine (steak tartare, ricotta dumplings, roasted chicken) with a daily rotating menu. The wine list is as charming and user friendly as they come. *1119 Wilshire Blvd., 310.393.7050, rusticcanyonwinebar.com* \$\$\$

MALIBU

**Café Habana** Get a taste of the New York dining scene translated in a cool, casual Malibu way thanks to owners Sean Meenan and Rande Gerber at this glossy slice of retro-hip Havana at the Malibu Lumber Yard. A spacious patio is adorned with bougainvillea, a slatted-beam roof and



From top: Borage and ricotta dumplings are one of the many recipes that can be found in Jeremy Fox's new cookbook, *On Vegetables: Modern Recipes for the Home Kitchen*; Fox.

FIVE QUESTIONS

GREEN LIGHT

When it comes to fine dining in Santa Monica, Rustic Canyon is consistently on the top of food critics' lists thanks to executive chef **Jeremy Fox's** delicious farmers market-inspired cuisine that's ever-evolving. "I can find pretty much any ingredient I want right here in California, and I'm okay doing without the ones I can't find," says Fox, who's releasing his long-awaited cookbook, *On Vegetables: Modern Recipes for the Home Kitchen* (\$50, Phaidon, Barnes & Noble, The Grove, barnesandnoble.com), this month. The book, which features 160 vegetarian recipes that range from a carrot juice cavatelli to borage and ricotta dumplings, gives readers the proper instructions to purchase, store and prepare myriad vegcentric dishes. Here, the chef who describes his cooking style as "all over the place" lets us in on his new tome. —Meg McGuire



either adore it or hate it, and not much in between. I [also like] the grilled cheese—who doesn't love a grilled cheese?

**The book highlights your philosophy of seed-to-stalk cooking. Tell us about that.** It began with my previous love of cooking pork and all of the possibilities from using every part—respecting the animal and using [each piece] is the right thing to do and the same goes for vegetables.

**David Chang wrote the cookbook's foreword. How did that come about?** Chang and I bonded because we are both young chefs who achieved sudden success and felt immense pressure to maintain that. Chang obviously did a better job at that, but he was always there [to give me] advice.

**What do you hope readers will take away?** [That] they will be less intimidated by vegetables and come up with fun [recipes] that they can share with me.

**Why did you decide to write *On Vegetables: Modern Recipes for the Home Kitchen*?** I was supposed to write this book seven years ago, but life [got in the way]. When I found out I was going to be a father, I [decided that I] wanted to put something out into the world that [my daughter] could be proud of one day.

**What are your favorite recipes in the book?** I've enjoyed seeing how varied the responses have been [to my] peas, white chocolate and macadamia recipe—people