

✦ WHY ANGELENOS ✦  
LIE ABOUT THEIR AGE

|| OUR FAVORITE SINGLE-  
✦ SCREEN THEATERS ✦

**HASTA LA VISTA, BABY!**  
*The Rise and Fall of Schwarzenegger*

# Los Angeles

## BEST NEW RESTAURANTS

[ SAVE ROOM FOR DESSERT! FROM SILVER LAKE COMFORT FOOD TO MALIBU'S HIDDEN STAR, A DELICIOUS YEAR IN REVIEW ]



**HOT FUDGE!** →  
FORAGE'S  
BROWN BUTTER  
HAZELNUT  
TORTE



JEFF JOHNSON  
MONTAGE LAGUNA BEACH  
30801 SOUTH COAST HIGHWAY  
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SCH 3-DIGIT 926

**PARK CITY GETAWAY**

SUNDANCE IS JUST THE BEGINNING

TASTING FLIGHT:  
HATFIELD'S PRAWNS  
ESPELETTE WITH  
CREAMY CRAB RICE



{ PORK BELLY DUMPLINGS ON THE 24TH FLOOR OF A DOWNTOWN HIGH-RISE, CRISPY COD FRITTERS IN LITTLE TOKYO, AND ROASTED JIDORI CHICKEN IN A MALIBU MINIMALL—HERE ARE L.A.'S TASTIEST DEBUTS BY PATRIC KUH }

ILLUSTRATIONS BY MARIKO JESSE



## Salt's Cure

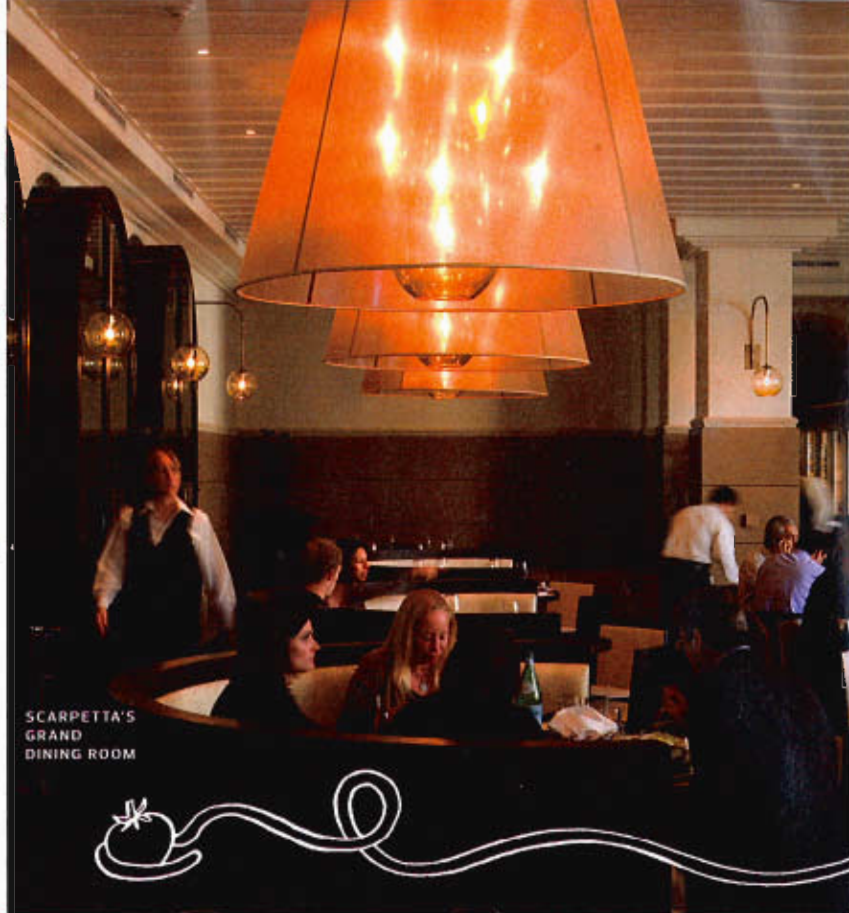
7494 SANTA MONICA BOULEVARD  
WEST HOLLYWOOD // 323-850-7258  
OR SALTSURE.COM



**CHRISTOPHER PHELPS** and Zak Walters dreamed up Salt's Cure over bottles of Fat Tire beer. The cooks, who helped launch the Hungry Cat, wanted to open a store where they could sell locally sourced, nitrate-free bacon. Though plans grew more ambitious, the scale never went beyond that of a corner shop. Eight tables border the counter and the open kitchen, where the pair ply their brand of meat-intensive cooking. Pickling is done in-house. You may find yourself eating while the meat smoker, fired with walnut shells, dispatches a brisket brought in from a Santa Barbara farm. And don't rush the busboy; he's hand-grinding the coffee. The payoff to such earnestness is tremendous. All the dishes, whether they are the sides of black-eyed peas or green beans or a heritage pork pâté, are captured in their essential form. The brunch-only hash of corned beef and farmhouse eggs, together with pastry chef Naomi Shim's tangerine rolls, will have you counting the days until next Sunday morning.



MIXED CHARCUTERIE BOARD AT SALT'S CURE



## Scarpetta

225 NORTH CANON DRIVE // BEVERLY HILLS // 310-860-7970 OR MONTAGEBEVERLYHILLS.COM

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**THE LARGE WINDOWS** look onto the hedges of a public garden. The maître d', smart in a tattersall shirt and tapered suit, sizes you up without dropping the welcoming smile. This could be Laurent on the lower reaches of the Champs-Élysées, but you're at Scott Conant's rustic Italian outpost in Beverly Hills. One of Conant's greatest strengths is

his ability to do high renditions of simple Italian fare without ruining the food's inherent poetry. Spaghetti with tomato sauce is lent an austere beauty, the al dente strands coiled into a skein, the sauce suffused with a buttery mellowness that marks the season's end. Polenta is served peasant style in a soup bowl, but a cuff-linked waiter spooning wild mushrooms onto it from a burnished casserole transports the dish from country to city. The food—down to the moist olive oil cake—feels so personal, you'd hardly know there were Scarpettas in Miami, Toronto, New York, and Vegas as well.