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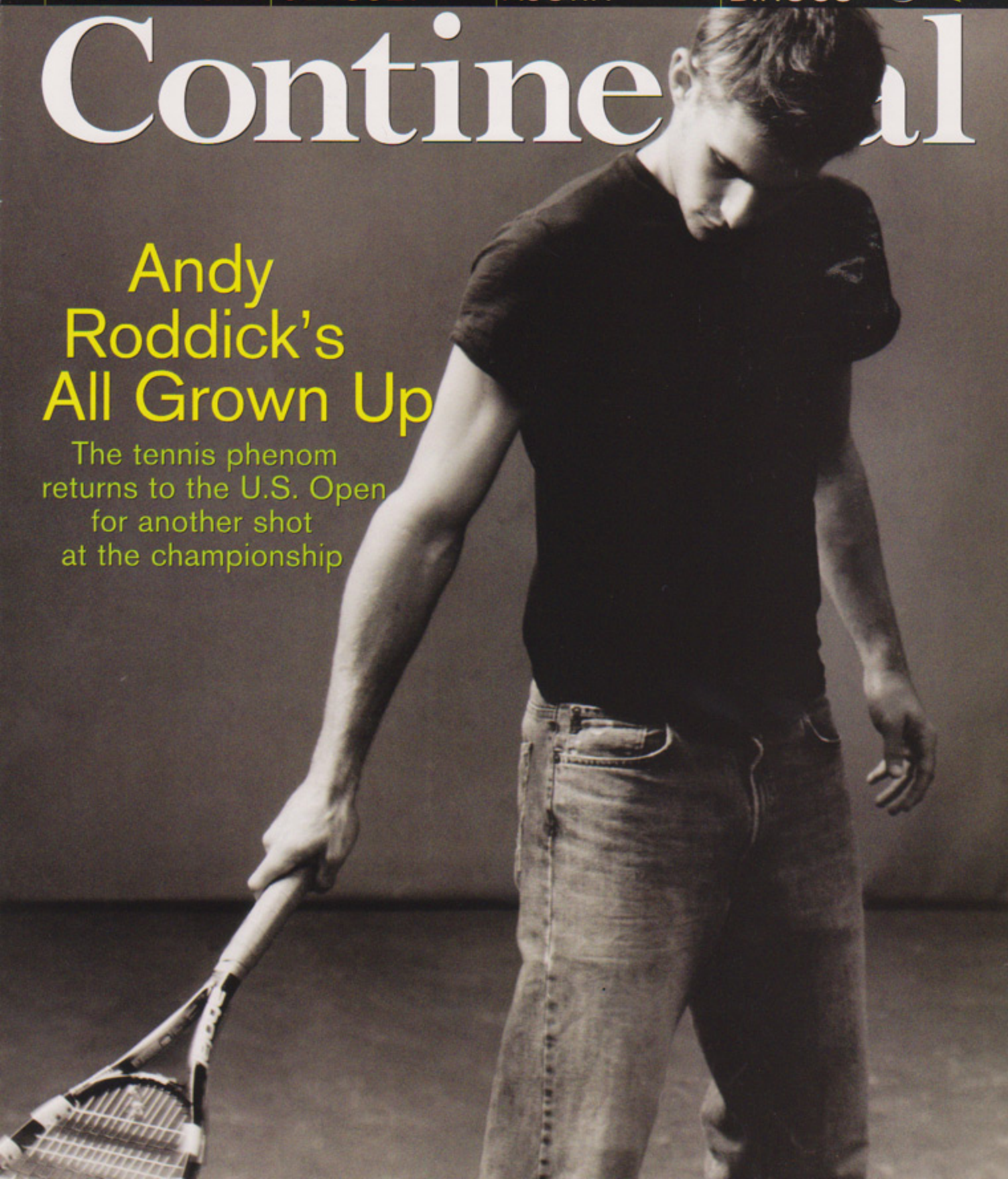


AUGUST 2005

Continental

Andy Roddick's All Grown Up

The tennis phenom
returns to the U.S. Open
for another shot
at the championship





[LOS ANGELES]

Sweetheart of Sweets

START WITH A CLASSIC EDUCATION IN FRENCH COOKING AT LE CORDON BLEU. Add a dash of design from a stint in art school in Italy. Sprinkle your tantalizing treats with exotic ingredients, from Venezuelan El Ray chocolate to the ripe organic fruit found at nearby Chino Farm in Rancho Santa Fe. And voilà, you have concocted **Boulé**, described by owner **MICHELLE MYERS** as a modern French patisserie.

Myers unveiled her den of tastebud-bursting goodies this past December in Los Angeles' West Hollywood neighborhood, directly across from Sona, the acclaimed restaurant she co-owns with her husband, David. She says her first desire, ever since studying and working in Paris, was to open her own pastry shop.

"In one small patisserie, I discovered the wonderful Le Tigre, a chocolate glaze with hazelnut butter that looks like a tiger's eye. I had to have it every day," says Myers with a chuckle, adding that she spent two years perfecting her own Le Tigre when she initially landed in L.A.

You can now find it under the jewelry cases of her boutique shop, next to other French favorites like Meyer lemon *macarons*, a sublime cookie



5 To Try

- »1. **Sona.** David Myers (Michelle's husband) serves up French-accented entrées such as monkfish and hangar steak. 310.659.7708
- »2. **Bastide.** Chef Ludovic Lefebvre turns classic Provençal recipes into a Californian collage, featuring dishes like foie gras with coconut sorbet. The outdoor herb garden is another L.A. asset. 323.651.0426
- »3. **The Polo Lounge.** If you can stop staring at the celebrity clientele, including Steven Spielberg and Tom Hanks, you'll be thankful that chef Eric Sculler shares his love of Breton food. 310.276.2251
- »4. **Orris.** In a city known for its pan-Asian fare, chef Hideo Yamashiro whips up such wonders as Roquefort-buttered filet mignon and steamed Manila clams in a garlic-sake broth. 310.268.2212
- »5. **La Scala.** A favorite of Frankie and the Rat Pack in the 1950s and '60s, Jean Leon's Northern Italian restaurant still serves the best chopped salad in town. 310.275.0579 —S.J.



The Facts on Chef Myers

Favorite candy bar

The chocolate squares of Valrhona Guanaja have "a dark, musty flavor."

Best time to indulge at Boulé

Late afternoon, when the sun is not so strong and there's good people-watching.

with a smooth, domelike shape and an oh-so-chewy interior. You'll also find chocolate nougats, croissants, brioches, and *pâté de fruit* that's always fresh with indigenous ingredients from the nearby Santa