

ZAGATSURVEY®

2007

**LOS ANGELES
SO. CALIFORNIA
RESTAURANTS**

Including
Orange County
Palm Springs
and Santa Barbara

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Seafood

- 27 Water Grill
Providence
- 24 Hungry Cat
- 23 Lobster, The
Ocean Ave.

Small Plates

- 26 Orris
A.O.C.
- 25 Mako
Musha
- 22 Primitivo

South American

- 24 Carlitos Gardel
- 23 Fogo de Chão
- 22 Mario's Peruvian
- 21 Green Field Churr.
El Pollo Inka

Southern/Cajun

- 24 Les Sisters
- 21 Gumbo Pot
Ragin' Cajun
- 20 Aunt Kizzy's
Johnny Rebs'

By Special Feature

Breakfast

- 22 Griddle Cafe
Polo Lounge
Uncle Bill's Pancake
Cora's Coffee
- 21 Grub

Brunch

- 27 Saddle Peak
- 26 Joe's
Campanile
Hotel Bel-Air
- 24 Belvedere, The

Business Dining

- 27 Mélisse
Spago
La Cachette
Josie
Water Grill

Garden Dining

- 25 Koi
Gardens
- 24 Belvedere, The
Noé
Michael's

Steakhouses

- 27 Saddle Peak
- 26 Mastro's Steak
Ruth's Chris
Arnie Morton's
- 25 Lawry's Prime Rib

Thai

- 24 Saladang
- 23 Talésai
Tuk Tuk Thai
- 22 Palms Thai
- 21 Rambutan Thai

Vegetarian/Health Food

- 25 M Café de Chaya
- 21 Inn of the Seventh Ray
Native Foods
- 20 Urth Caffé
Máni's

Vietnamese

- 25 Golden Deli
- 24 Crustacean
- 22 Michellia
- 21 Gingergrass
Pho 79

Hotel Dining

- 26 Hotel Bel-Air
Hotel Bel-Air
Arnie Morton's
Le Méridien Hotel
- 25 Chez Melange
Palos Verdes Inn
Ritz Huntington
Ritz-Carlton Huntington
Gardens
Four Seasons

Late Dining

- 25 Sweet Lady Jane
Musha
- 24 Iroha
Casa Bianca
In-N-Out Burger

Lunch

- 27 Angelini Osteria
Spago
Providence
Chinois on Main
Lucques

ing", "diverse" clientele fills the space that remind some of a "prison cafeteria", so you can "get a side show" along with your side dishes.

Original Texas BBQ King, The — — — |
(aka BBQ King)

867 W. Cesar E. Chavez Ave. (Figueroa St.), Downtown, 213-437-0881; www.texasbbqking.com
Expect long waits at this Downtown BBQ shack where you can see and smell the smoke from the pits; order at the counter and either eat your ribs, tri-tip or sliced-pork sandwich on-site or take 'em back home — along with a bottle of the house-brand sauce.

ORRIS 26 16 22 \$37

2006 Sawtelle Blvd. (La Grange Ave.), West LA, 310-268-2212; www.orrisrestaurant.com
Hideo Yamashiro's West LA establishment is a "true foodie's spot" serving "consistently creative", "excellent" French-Japanese small plates that allow you to "taste the range of his creativity"; you can "watch the chef" at work in the open kitchen that dominates the "hip", yet "narrow" space, and while the service is "professional and competent", survivors who stand on ceremony feel the atmosphere is "more casual than it needs to be."

Orso 22 22 21 \$44

8706 W. Third St. (S. Hamel Rd.), Los Angeles, 310-274-7144; www.orsorestaurant.com
"A-listers", Cedars Sinai employees and others "crave" the "thinnest" crust margarita pizza, "marvelous veal" and "wonderful" pastas at this Beverly Center cousin of a New York Italian; the "enchanting" outdoor terrace is especially popular for a "cozy, friendly" meal at lunch or "under the stars", with "enough room between tables that you can't be heard making that power deal", while the staff "works as a team" to give everyone "the same cordial and friendly service."

ORTOLAN 25 24 24 \$73

8338 W. Third St. (bet. Orlando & Sweetzer Aves.), West Hollywood, 323-653-3300; www.ortolanrestaurant.com
French "haute cuisine with a sense of humor" is how fans describe chef Christophe Emé's "innovative", "visually splendid" creations at this "stunning" Third Street establishment where "witty" presentations such as "test-tube tastes" are "served with charm and panache" in the "over-the-top elegant" dining room, and diners sometimes have the "added benefit of being greeted by [co-owner and actress] Jeri Ryan"; while some find it too "precious" (and "expensive"), for others it's a "beautiful and memorable dining experience."

Osteria Latini 25 17 22 \$41

11712 San Vicente Blvd. (Barrington Ave.), Brentwood, 310-826-9222; www.osterialatini.com
"Charming" chef-owner Paulo Pasio "cooks with his heart and soul" at his Brentwood osteria and "every dish is prepared so beautifully it's hard to choose" from the "large selection" of "power-house" cucina, including "20+ daily specials"; "personable" waiters provide "attentive" service in the "bright", "cozy" (read "cramped") space, which can get "so crowded it's even hard to leave", but the "little extras" keep fans "coming back for more."