

ZAGAT®

Los Angeles
So. California
Restaurants
2008

Including Orange County,
Palm Springs and Santa Barbara

LOS ANGELES

FOOD
DECOR
SERVICE
COST

Original Texas BBQ King, The 🍷 BBQ **20** **5** **12** **\$15**
(aka BBQ King)

Downtown | 867 W. Cesar E. Chavez Ave. (Figueroa St.) | 213-437-0881 | www.texasbbqking.com

"Sweet", "messy" and "damn fine" barbecue stars at this Downtown "joint" that makes a "great detour on the way to Dodger Stadium"; though it's "not pretty", civic-minded critics assert the "gas-station-chic" space defies neighborhood "gentrification", and table service is "better than most" when it comes to "true dives" of its ilk.

Orris 🍷 French/Japanese **26** **15** **21** **\$40**

West LA | 2006 Sawtelle Blvd. (La Grange Ave.) | 310-268-2212 | www.orrisrestaurant.com

"Small-plate brilliance" attracts "knowledgeable locals" to this French-Japanese in West LA, where chef-owner Hideo Yamashiro (Shiro) crafts "delectable", "unexpected flavor combinations"; while the no-res policy leads to "agonizing" waits, a "well-functioning support staff" at work in the open kitchen buoys the rest of the meal, and the bill is "reasonable."

Orso Italian **21** **21** **21** **\$46**

Third Street | 8706 W. Third St. (S. Hamel Rd.) | 310-274-7144 | www.orsorestaurant.com

Third Street denizens dub this Italian "industry hangout" (with NYC and London locations) "a 'no big deal' place where some big deals actually get done"; staples like veal scaloppine and pan-fried calf's liver are "masterfully made", the "romantic" patio "puts you in Tuscany" and the "sweet" staff adds to the "relaxed pleasure" of it all.

Ortolan 🍷🍷 French **25** **24** **23** **\$84**

Third Street | 8338 W. Third St. (bet. Orlando & Sweetzer Aves.) | 323-653-3300 | www.ortolanrestaurant.com

"Clever", "true gourmet" creations distinguish this "exceptional" New French on Third Street by the married team of chef Christophe Émé and actress Jeri Ryan, which is furnished with creamy "high leather booths" up front, as well as a fragrant "herb wall" in the darker back room; still, some experimenters are irked by "fussy" presentations ("foie gras does not need to be put into a mascarpone cookie") for "inflated prices", and say the service wavers between "wonderful" and "pretentious."

Osteria Latini Italian **25** **17** **22** **\$42**

Brentwood | 11712 San Vicente Blvd. (Barrington Ave.) | 310-826-9222 | www.osterialatini.com

Don't let the "modest storefront" fool you: this "cozy nook" serves "impressive" Italian fare by chef-owner Paulo Pasio that's "upscale" enough "for gourmands" and features a nightly "list of specials a mile long" ("try any of them, they're all amazing"); what's more, the "spectacular menu" is "recited by savants" who "somehow remember it all" - and "they don't play favorites with the rich and famous that visit" either, making for an "unusually egalitarian" experience for Brentwood.

NEW Osteria Mozza 🍷🍷 Italian **-** **-** **-** **M**

Hollywood | 6602 Melrose Ave. (Highland Ave.) | 323-297-0100 | www.mozza-la.com

Mario Batali follows up his and partner/über-baker Nancy Silverton's Hollywood hit, Pizzeria Mozza, with this adjoining, understated and