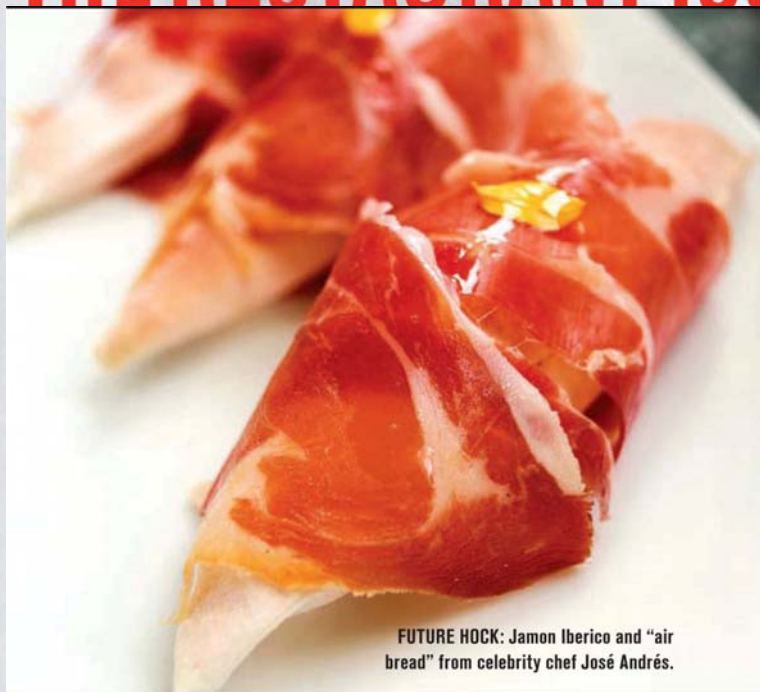


Angeleno

MODERN LUXURY™

THE RESTAURANT ISSUE 2008



FUTURE HOCK: Jamon Iberico and "air bread" from celebrity chef José Andrés.

CHEFS TO WATCH THE NEXT BIG THINGS

This year brought huge openings from big-name chefs, and the coming months promise even more. Any day now, Conny Andersson should be opening **AK** on Abbot Kinney. Arriving this fall: Susan Feniger's yet-to-be-named, globally inspired café on Highland Avenue and Kristy Choo's new **Jin Patisserie** inside the Intercontinental Hotel in Century City. Two glamorous Mexican spots will duke it out downtown: John Sedlar's **Rivera** and Gabriel Morales' **Provecho**. Also downtown, **Drago Centro** will open with Walter Manzke at the helm. Sam Nazarian's SBE group (along with designer Philippe Starck) is building two more celeb-chef showcases: **XIV** by Michael Mina and the SLS Hotel's **Bazaar** by José Andrés, both due to arrive this fall. Plus, coming in late 2009, Thomas Keller plans to open **Bouchon** in Beverly Hills.

THE DISH!
BRAD A. JOHNSON'S
50 BEST RESTAURANTS
CHEF OF THE YEAR
TOP WINE LIST
& MORE!
+ PLUS
CHOW DOWN IN SHANGHAI
CULT WINES!
THE PARIS EAT SHEET
FOODIE MAYORS:
VILLARAIGOSA VS. RIORDAN
GUILT-FREE MEATS? SWEET!

ANGIE ENRIQUEZ/REX USA; JAMON IBERICO: GUSTAVO GONZALEZ/REX USA