

# FOODWINEART™

LOS ANGELES

BY ELLIOT M. SHIRWO

APRIL + 09

[TABLE OF CONTENTS]

FOOD SECTION – PAGE 1

WINE SECTION – PAGE 3

ART SECTION – PAGE 3

## FOOD

### “OMG”

WHICH THAI RESTAURANT IN LOS ANGELES IS IN A CATEGORY ALL BY ITSELF? IT IS THE “HEART OF THE WOMAN,” OTHERWISE KNOWN AS JITLADA IN THAI TOWN. MARCH 6, 2009 DEMARCATED ITS THIRD YEAR ANNIVERSARY IN ITS INCONSPICUOUS STRIP MALL LOCATION IN EAST HOLLYWOOD AND THERE IS MUCH TO CELEBRATE. TUI AND HIS SISTER JAZZ BRING US INTO THEIR HOME TO WEEP IN JOY OVER THE NATIVE DISHES INHERITED FROM THEIR PARENTS AND GRANDPARENTS.

B-LINE TO THE END OF THE MENU WHERE THE SOUTHERN THAI DISHES ARE LISTED. ORDER THESE! BEGIN YOUR RITE OF PASSAGE WITH THE “CRISPY MORNING GLORY SALAD,” A MAGICALLY INSPIRED CONFLUENCE OF FRIED CHINESE WATERCRESS WITH CRISPY BITS OF BATTER, RED ONIONS, TOPPED WITH FRESH SHRIMP AND A SPICY HOUSE DRESSING (No. 91). AFTER A HYPNOTIC JOURNEY OF STEAMED MUSSELS WITH LEMONGRASS AND CHILE, SOAR PASS THE HIGHEST ELEVATION OF KHAO LUANG IN THE NAKHON SI THAMMARAT PROVINCE IN SOUTHERN THAILAND WITH “KUNG SA-DUNG FAI,” GIANT TIGER PRAWNS TOPPED WITH A SPECIAL HOUSE CURRY SAUCE AND COCONUT MILK (No. 22). AND, THEN, REACH KARMIC BLISS WITH “PLAA THAWT RAAT PHRIK SAAM ROT,” DEEP FRIED SEA BASS WITH “THREE-FLAVORED” SAUCE MARRYING A PERFECT BALANCE OF SPICINESS AND SWEETNESS (No. 30). FINALLY, SWEETEN YOUR SPEECHLESS PALATE WITH THE FRIED BANANAS AND HOMEMADE COCONUT ICE CREAM.

WHEN YOU MEET EITHER TUI OR JAZZ, YOU WILL GRASP HOW MUCH THEIR WARMTH AND AFFECTION INFUSE THE FOOD. INEVITABLY, YOU WILL WALK BACK TO YOUR CAR, EXCLAIMING “OMG”.

JITLADA IS LOCATED AT 5233 ½ SUNSET BLVD, LOS ANGELES, CA 90027. TELEPHONE NO IS (323) 667-9809.

## **DELICIOUS, DELECTABLE AND DIVINE**

THE DELICIOUS, DELECTABLE AND DIVINE FRENCH BISTRO FOOD BY CHEF WALTER MANZKE AT CHURCH AND STATE WILL BEDAZZLE YOU AND THE GRACEFULNESS OF YASSMIN SARMADI WILL REASSURE YOU THAT YOUR EXPERIENCE WILL UNFOLD SEAMLESSLY.

THE FOOD: CREAMY KUMAMOTO OYSTERS, PLUMP MUSSELS AND LEEKS SERVED WITH THE EPITOME OF DOUBLE FRIED FRITES (NO ELATED EQUAL), ESCARGOTS UNDER A SUMPTUOUS PASTRY CLOUD, SMOKED HERRING AND FINGERLING POTATOES, EXACTING SALT COD BEIGNETS WITH A TOUCH OF SAFFRON AIOLI, A KALEIDOSCOPE OF TARTINES OF ROASTED EGGPLANT WITH TOMATO GELEE AND BERKSHIRE PORK WITH PRUNE CONFITURE, RICH AND OVERLY INDULGENT TERRINE OF FOIE GRAS WITH PORT WINE GELEE, AN IMPASSIONED PLETHORA OF HOUSEMADE PATES, TERRINES AND SAUCISSON SEC, OBSCENELY DELICIOUS DOVER SOLE WITH MOREL MUSHROOMS IN LOBSTER SAUCE AND DUCK CONFIT. DON'T PASS UP THE SWEET SIDE OF THE MENU WITH A WARM APPLE CRISP OR THE CHOCOLATE TART. WHAT MORE DO YOU NEED TO NOURISH THE COMFORT OF YOUR SOUL?

CHURCH AND STATE IS LOCATED AT 1850 INDUSTRIAL STREET, LOS ANGELES, CA 90021. TELEPHONE NO IS (213) 405-1434. [WWW.CHURCHANDSTATEBISTRO.COM](http://WWW.CHURCHANDSTATEBISTRO.COM).

## **PANDORA'S BOX – BRENTWOOD OPENS THE FOODIE FLOODGATES**

THE MASTERFUL CHEF KAZUNORI NOZAWA MANIFESTS HIS DESTINY WITH SUGARFISH IN BRENTWOOD COMING JUNE OF 2009, AS CONFIRMED BY SUGAFISH'S CEO WHEN I RECENTLY LUNCHEDED AT THE FLAGSHIP LOCATION IN MARINA DEL REY. CHEF NOZAWA AND HIS SON, TOM NOZAWA, CREATE ONE OF THE MOST AUTHENTIC SUSHI EXPERIENCES REMINISCENT OF MY PAST 5:00 A.M. CULINARY TRIPS TO THE LANDMARK SUSHI BAR, DAIWA SUSHI, AT THE TSUKIJI FISH MARKET IN TOKYO. COINCIDENTALLY, JUST AS SUGARFISH IS A FATHER AND SON OPERATION, SO IS DAIWA SUSHI.

SUZANNE GOIN WILL BE OPENING IN LATE APRIL HER LONG-AWAITED RESTAURANT, TAVERN, IN THE FORMER HAMBURGER HAMLET LOCATION IN BRENTWOOD. WHAT MORE DO YOU WANT THAN TO ORDER SUZANNE'S DEBUT LUCQUES ENTRÉE, DEVIL'S CHICKEN, TO GO?

BRENTWOOD WILL NEVER BE THE SAME...

## THE FARMER'S REPORT

CHECK OUT ONE OF THE KING OF VEGETABLES, PURPLE SPROUTING BROCCOLI, AT WEISER FAMILY FARMS' STAND AT THE FARMERS MARKETS IN SANTA MONICA ON WEDNESDAY AND SATURDAY AND HOLLYWOOD AND MAIN STREET IN SANTA MONICA/VENICE ON SUNDAY. THIS VARIETY TAKES APPROXIMATELY 300 DAYS BEFORE IT'S HARVESTED AFTER PLANTING DURING THE SUMMER AND WILL BE AVAILABLE AT THE MARKET THROUGH MAY. STEAM IT WITH WATER AND EXTRA VIRGIN OLIVE OIL (EVOO), SAUTÉ, ROAST OR GRILL IT WITH EVOO AND SEASON WITH FLEUR DE SEL FROM THE CAMARGUE AND CRUSHED RED CHILE PEPPERS.

## WINE

### FEATURED EVENT

APRIL 23 AT 7:00 P.M., CHATEAU ANGELUS AND PICHON-LALANDE DINNER AT CAMPANILE HOSTED BY K&L WINE MERCHANTS. FOR MORE INFORMATION, GO TO [WWW.KLWINES.COM](http://WWW.KLWINES.COM) OR CALL FOR RESERVATIONS AT (323) 464-9463.

## ART

### FOODWINEART™ CALENDAR

### FEATURED FOODWINEART EVENT

I WILL BE HOSTING A PRIVATE RECEPTION AT THE BROAD STAGE IN SANTA MONICA ON MAY 16 AT 11:30 A.M. I WILL FEATURE A PREMIER SELECTION OF FINE WINES FROM THE FAMED IMPORTER, DOMAINE SELECT, AS PRESENTED BY LANCE MONTALTO OF THE WINE HOUSE IN WEST LOS ANGELES AND THE CULINARY CREATIONS OF CHEF NATHAN MCCALL (SONA, PATINA GROUP, DANIEL AND ARZAK) AND PASTRY CHEF KAREN YOO (CAMPANILE, SONA AND DANIEL), WHO ARE PLANNING ON OPENING UP THEIR OWN RESTAURANT IN LOS ANGELES IN THE NEAR FUTURE. CHEFS NATHAN AND KAREN WILL ENVISION CULINARY DELICACIES FROM THE GRAND CRU OF PRODUCE GROWN BY WEISER FAMILY FARMS, KENTER CANYON FARM, PUDWILL BERRY FARMS, JAMIE FARMS AND JJ'S LONE DAUGHTER RANCH. THEY WILL ALSO UTILIZE THE MOST PRISTINE FISH IN LOS ANGELES FROM SANTA MONICA SEAFOOD. FOLLOWING THE RECEPTION, THE INTERNATIONALLY CELEBRATED CONDUCTOR KENT NAGANO WILL LEAD SOLOISTS FROM THE MONTREAL SYMPHONY IN THE AMERICAN PREMIERE OF AN EXTRAORDINARY NEW WORK BY ALEXINA LOUIE. FOR MORE INFORMATION, PLEASE CONTACT ME AT [ELLIOT.SHIRWO@VERIZON.NET](mailto:ELLIOT.SHIRWO@VERIZON.NET). SPACE IS LIMITED.

### ART EVENTS:

APRIL 17<sup>TH</sup>, EXHIBITION OF ROBERT GRAHAM'S LATEST WORKS BEGINS AT ACE GALLERY.

APRIL 18<sup>TH</sup>, OPENING OF EXHIBITION OF WORKS BY PETER ZOKOSKY, "KINGDOM ANIMALIA: EPISODES FROM NATURAL HISTORY. RECEPTION FROM 6:00 PM TO 8:00 P.M. AT KOPLIN DEL RIO GALLERY AT 6031 WASHINGTON BOULEVARD IN CULVER CITY.

APRIL 25<sup>TH</sup>, OPENING OF EXHIBITION OF WORKS BY KIMBERLY MERRILL, "UNLEASHED," A SHOW OF CANINE PAINTINGS IN THE SPIRIT OF THE 19<sup>TH</sup> CENTURY ANIMAL. RECEPTION FROM 5:00 PM TO 7:00 PM AT LORA SCHLESINGER GALLERY IN SANTA MONICA AT BERGAMONT STATION.

APRIL 29<sup>TH</sup>, 7:00 P.M. AT HAMMER MUSEUM. CONVERSATIONS WITH URBAN CHINA: CATHERINE OPIE AND DOUG AITKIN.

MARCH 20 – MAY 31, 2009, EXHIBITION OF LOS ANGELES BASED SCULPTOR, DAVID SIMON, "DARK FOREST", AT THE LONG BEACH MUSEUM OF ART. DARK FOREST FEATURES A COLLECTION OF WORKS SUGGESTED BY THE CONTEMPORARY OPERA "THE BLACK RIDER: THE CASTING OF THE MAGIC BULLETS", WRITTEN BY WILLIAM BURROUGHS WITH MUSIC BY TOM WAITS.

#### **LITERARY EVENTS:**

APRIL 25 AND 26, FESTIVAL OF BOOKS AT UCLA. GO TO [HTTP://WWW.LATIMES.COM/EXTRAS/FESTIVALOFBOOKS](http://www.latimes.com/extras/festivalofbooks) FOR MORE INFORMATION.

#### **THEATRE EVENTS:**

APRIL 14 – MAY 24 AT THE GEFFEN PLAYHOUSE. THE SEAFARER BY CONOR MCPHERSON, STARRING JOHN MAHONEY.

MAY 28 – JULY 12 AT MARK TAPER FORUM IN DOWNTOWN, OLEANNA BY DAVID MAMET, STARRING BILL PULLMAN AND JULIA STILES.

#### **MUSIC EVENTS:**

APRIL 26 AT 4:00 P.M. NEW WEST SYMPHONY AT BARNUM HALL ON THE CAMPUS OF SANTA MONICA HIGH SCHOOL. BORIS BROTT, CONDUCTOR, AND ELIZABETH PITCAIRN, VIOLINIST. PROGRAM: BARTOK, CONCERTO FOR ORCHESTRA, KODALY, DANCES OF GALANTA, LISZT, CONCERTO NO. 1 IN E FLAT MAJOR FOR PIANO AND ORCHESTRA. GO TO [WWW.NEWWESTSYPHONY.ORG](http://www.newwestsyphony.org) FOR MORE INFO.

© 2009 ELLIOT M. SHIRWO. ALL RIGHTS RESERVED.