

MODERN LUXURY

Angeleno



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ANNIVERSARY

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UPS & MORE!



The feast issue
50 REASONS TO FINE DINE IN L.A. NOW

6 best desserts

A CARAMELIZED ROSE AT BEVERLY WILSHIRE, A FOUR SEASONS HOTEL

Chris Ford is probably the most in-demand pastry chef in L.A. right now. In fact, he just made chocolate hearts to include in Kim Kardashian's press mailings for her new fragrance. His interactive creations are just as tasty as they are visually stunning, and luckily, you don't have to be part of the Kardashian crew to indulge. *Beverly Hills, 310.275.5200, fourseasons.com/beverlywilshire*

RED FRUIT SHORTCAKE AT THE BELVEDERE

If you walked passed one of Stephanie Boswell's desserts at LACMA, you might not bat an eye here. Her red fruit shortcake—made with raspberries, strawberries, crumbled Scottish shortbread, whipped Devonshire cream, red currants and fresh dill—is the hottest seller on the menu. *Beverly Hills, 310.975.2736, beverlyhills.peninsula.com*

MILLE-FEUILLE AT BREVA

At Hotel Figueroa's Brevia, pastry chef Ashley Jacoby's delicate take on the classic mille-feuille, layered with honey mascarpone cream, light-as-a-feather pastry and rose petal jam, is a refined dessert that serves as a wonderful foil to the menu's bold, Basque-inspired cooking. *DTLA, 213.660.3006, brevadtla.com*

MILK BAR B'DAY CAKE TRUFFLES

We can't discuss sweets without giving a nod to Christina Tosi, whose summer opening of Milk Bar has everyone excited. Her birthday cake truffles taste like the cake batter mom warned you not to sneak. *Fairfax District, milkbarstore.com*

LOS SUNDAYS SOCIAL PAVLOVA AT E.P. & L.P.

Louis Tikaram fuses his Fijian heritage with vibes from Asia and the Pacific. His internationally inspired sweets, made in collaboration with head pastry chef Zen Ong—like the classic Australian pavlova turned on its head by adding tequila-infused mango, coconut tapioca, mango ice cream and merengue crisps—will leave you wanting more. *West Hollywood, 310.855.9955, eplosangeles.com*

ALMOND TART AT IL PICCOLINO

We're all about staying on trend, but there are some classics that can't be beat. The almond tart at Il Piccolino is one of the best desserts in town. It strikes that perfect balance between sweet and savory, and has just the right amount of almond filling. *West Hollywood, 310.659.2220, ilpiccolinorestaurant.com*

Belvedere's heavenly red fruit shortcake is made with angel food cake, berries, crumbled Scottish shortbread, whipped Devonshire cream, red currants and fresh dill.



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