

Recommended Restaurants 2017 Midyear Meetings From Scotty Herd, CRE EMERITUS and Carla Herd Local to Los Angeles

"If Scotty and I had a week in Los Angeles, had to pick the restaurants we wanted to eat at, were limited by distance from the CRE headquarters hotel, and wanted a memorable meal for the price, here are the following we would choose." – Carla Herd

NOTE: Includes Zagat Guide ratings on a thirty-point scale (food-décor-service-cost).

CHAYA DOWNTOWN (24/24/23/\$50) Asian/French

The Asian-French fusion fare and terrific cocktails make Chaya a favorite. **525 S. Flower Street between 5th Street and 6th Street. (213) 236-9577 www.thechaya.com**

CLIFTON'S REPUBLIC (-/30/-/-) Cafeteria

Clifton's is the world's largest public cafeteria. Forest Glen, its restored historic dining hall, houses the original fantasy environment that helped inspire Walt Disney to create Disneyland. By combining the best in classic cafeteria dining with the quality and selection of the finest modern buffets, Clifton's offers a new take on dining. **648 S. Broadway. (213) 627-1673 www.cliftonsla.com**

DAN TANA (23/20/23/\$62) Italian

Our favorite restaurant! It is a very good, old fashioned Italian restaurant in West Hollywood. Late at night the celebrities come to dine. Great bar. Very small and reservations are necessary. **9071 Santa Monica Boulevard at Doheny Drive. (310) 275-9444 www.dantanasrestaurant.com**

ENGINE CO. NO. 28 (20/23/21/\$38) American

Housed in a restored "vintage" fire station downtown, this cozy but upscale American restaurant offers "gourmet" comfort food in a charming, fun atmosphere. **644 S. Figueroa Street between 7th Street and Wilshire Boulevard. (213) 624-6996 www.engineco.com**

MORTON'S THE STEAKHOUSE (26/24/26/\$70) Steak

This classic chophouse is the first choice for many when it comes to steak. It also serves seafood and chicken dishes. The salads are wonderful and the bread is warm and out of this world. The wine list is excellent. **735 S. Figueroa Street between 7th Street and 8th Street. (213) 553-4566 www.mortons.com**

THE PALM (25/22/25/\$69) Steak/Lobster

This old fashioned chophouse is impressive with its excellent food and perfect martinis. Everything else is fantastic, especially the "half and half (potatoes and onions)". **1100 S. Flower Street and 11th Street. (213) 763-4600 www.thepalm.com**

PATINA (27/26/27/\$91) French/American/Californian – closed Sunday & Monday

In the Walt Disney Concert Hall Patina is a nexus for dishes that may be traditional or avant-garde. The atmosphere is luxurious. This is a serious restaurant, with serious prices. Considered one of the finest restaurants in Los Angeles. **141 S. Grand Avenue at 2nd Street. (213) 972-3331 www.patinarestaurant.com**

PHILIPPE THE ORIGINAL (24/15/19/14) Sandwiches/no reservations

This LA icon circa 1908, is purported the inventor of the French dip. It is famed for its wonderful sandwiches and variety of deli-style dishes. After waiting in line to order your food, you sit at long communal tables, alongside everyone from Judges to downtown workers to tourists. It is adjacent to Chinatown. **1001 N. Alameda Street at Ord Street. (213) 628-3781**
www.philippes.com

PINK'S FAMOUS CHILI DOGS (23/12/18/\$12) Hot Dogs/cash only

The most famous hot dog stand in Los Angeles is in Hollywood. It is the go to place for the classic dogs covered with chili, cheese, and bacon. Open late at night. Lines are long, but move quickly. Parking can be difficult. **709 N. La Brea Avenue at Melrose Avenue. (213) 931-7954** www.pinkshollywood.com

THE ORIGINAL PANTRY (20/13/20/\$20) Diner/cash only

"LA History" is served up on a plate in the ancient (circa 1924) downtown diner owned by former Mayor Richard Riordan. It serves up huge portions of homestyle eats to an amazing mix of power brokers, cops, construction workers, tourists, etc. The line sometimes goes down the side of the restaurant. Open 24 hours a day. **877 S. Figueroa Street at 9th Street. (213) 972-9279**
www.pantrycafe.com

WATER GRILL (27/25/26/\$65) Seafood

Considered the king of seafood restaurants in downtown, it has long been a source of "exquisite and exceptionally fresh fish" and "extraordinary white wines". **544 S. Grand Avenue between 5th Street and 6th Street. (213) 891-0900** www.watergrill.com

WOLFGANG PUCK 24 (-/-/-/\$\$\$\$) Asian

Twenty four floors above the Los Angeles skyline at the Ritz Carlton Hotel at LA Live, sits WP24. The restaurant features Wolfgang's award-winning modern Chinese cuisine. The fine dining menu offers guests the option of creating a three or four course menu of Asian-inspired dishes. The beverage menu includes more than 400 wines, a selection of Asian beers, and sakes by the bottle or glass. **900 W. Olympic Boulevard. (213) 743-8824** www.wolfgangpuck.com

Jonathan Gold, The Los Angeles Times food critic, 101 Best Restaurants

"We have not eaten in any of the restaurants listed below, but they are "foodie heaven". They are listed by their number on his list. These are all fairly close to downtown. Reservations at most of these restaurants should be made way in advance. Best way to check them out is on their websites. You should also check out www.latimes.com/jgold101.com for more." – Carla Herd

1. **PROVIDENCE** (\$\$\$\$) Seafood
Chef Michael Cimarusti. **5955 Melrose Avenue. (213) 460-4170** www.providencela.com
2. **SHIBUMI** (\$\$\$) Japanese
Chef David Schlosser. **815 S. Hill Street. (213) 265-7923** www.shibumidtla.com
4. **SPRING** (\$\$\$) Southern French
Chef Tony Esnault. **257 Spring Street. (213) 372-5189** www.springlosangeles.com
26. **OFFICINE BRERA** (\$\$\$) Italian
Chef Angelo Auriana. **1331 E. 6th Street. (213) 553-8006** www.officinebrera.com
27. **OTIUM** (\$\$\$) American
Chef Timothy Hollingsworth. **222 S. Hope Street. (213) 935-8500** www.otiumla.com
73. **DRAGO CENTRO** (\$\$\$) Italian
Chef Celestino Drago. **525 S. Flower Street. (213) 228-8998** www.dragocentro.com

Additional Recommended Restaurants 2017 Midyear Meetings From Jeff Lugosi, CRE

71ABOVE

New American • \$\$\$

At 950 feet above ground level, 71Above is the highest restaurant west of the Mississippi. Offering elevated modern American cuisine by Chef Vartan Abgaryan, 71Above boasts breathtaking ocean views from Malibu to Laguna Hills, along with spectacular views of the Los Angeles basin and the surrounding mountain ranges.

633 W. 5th Street, 71st Fl. • (213) 71ABOVE • www.71above.com

BÄCO MERCAT

Mediterranean • \$\$

Located in the historic Old Bank District in downtown Los Angeles, Bäco Mercat is a convivial neighborhood spot with an extensive menu made for sharing with friends and family and a focused drinks program with hand-picked spirits, beers, and wines from around the world.

408 S. Main Street • (213) 687-8808 • www.bacomercat.com

BAR AMÁ

Tex-Mex • \$\$

One bite and you'll be a believer of Josef Centeno's (Bäco Mercat) inventive, elevated takes on Tex-Mex at this downtown cantina offering small plates, large familia-style entrees, and even secret items not on the menu. The rustic setting gets tightly packed, especially when the fast and friendly staffers start pouring margaritas during the hopping "super-nacho hour", but that's all part of the hip scene, so what's not to love?

118 W. 4th Street • (213) 687-8002 • www.bar-ama.com

BESTIA

Italian • \$\$

Adventurous eaters will be pushed out of their comfort zones by the transcendent pastas and innovative nose-to-tail Italiana from husband-and-wife star chefs, Ori Menashe and Genevieve Gergis, who oversee an energetic staff at this buzzy, industrial-chic warehouse in downtown LA's Arts District. Everything is off the charts; word is it's still the hottest ticket in town, so reservations are a must.

2121 E. 7th Place • (213) 514-5724 • www.bestiala.com

BOTTEGA LOUIE

Italian • \$\$

Always packed, this buzzy, no-reservations downtown gem stays trendy with authentic NYC-style pizzas and other fab reasonably priced Italian fare, plus a phenomenal selection of sweets and edible gifts at the pastry counter. Great for breakfast, lunch, or dinner.

700 S. Grand Avenue • (213) 802-1470 • www.bottegalouie.com

BROKEN SPANISH

Mexican • \$\$\$

Broken Spanish follows the evolution of its chef, Ray Garcia. An amalgamation of the classically trained chef, born and raised in Los Angeles, with the powerful influence of a Latin upbringing; drawing inspiration and flavors from a diverse community, Broken Spanish offers an experience that is unique, characteristic, and beautiful.

1050 S. Flower Street • (213) 749-1460 • www.brokenspanish.com

CHURCH & STATE

French • \$\$\$

A French bistro in the loading dock of the original Nabisco Biscuit Company Building, built in 1925, located in the Arts District of downtown LA, where Michelin-starred Chef Tony Esnault crafts the finest of dishes.

1850 Industrial Street • (213) 405-1434 • www.churchandstatebistro.com

THE FACTORY KITCHEN

Italian • \$\$

A contender for best pasta in town, this bustling, moderately priced Italian culinary gem in a funky, concrete-laden warehouse in downtown LA's industrial Arts District brings the wow factor with its divine, must-order handkerchief noodles (though the devoted deem nearly every dish a masterpiece, including the innovative flatbreads).

1300 Factory Place • (213) 996-6000 • www.thefactorykitchen.com

FOGO DE CHÃO BRAZILIAN STEAKHOUSE

Brazilian Steakhouse • \$\$\$

A festival of meat awaits at this traditional Brazilian steakhouse chain in downtown LA, where endless skewers of meats come at you from left and right, and there's also an impressive, exotic salad bar. Yes, the cost is substantial, but the all-you-can-eat aspect makes it an unparalleled experience – just bring a grizzly bear's appetite.

800 S. Figueroa Street • (213) 228-4300 • www.fogodechao.com/location/los-angeles

GRAND CENTRAL MARKET

Multiple vendors • Various price points

Grand Central Market, a downtown landmark since 1917, brings together the cuisines and cultures of LA. The oldest and largest open-air market in the area, there's so much to offer at Grand Central Market that choosing can be overwhelming. Premium ingredients, local entrepreneurs, and LA based chefs have staked their claim at Grand Central Market.

317 S. Broadway • (213) 624-2378 • www.grandcentralmarket.com

KARL STRAUSS BREWING COMPANY

Brewpub • \$\$

There is no bigger moment for craft beer in Los Angeles than right now, a fact massively underlined by the arrival of Karl Strauss Brewing Company to downtown. Filling a 12,000 square foot warehouse-like space, the San Diego-based brewpub operators have positioned themselves to lead the next charge, away from microbrewery spaces and into the big-eating, pint-drinking, TV-watching mainstream. It's time for craft beer to come to the masses. The menu spans the gamut of pub favorites, from fish & chips to a burger to steak frites. You'll also find salads, starters, and a truncated dessert menu as well.

600 Wilshire Boulevard • (213) 228-2739 • www.karlstrauss.com/visit/downtown-los-angeles

MACCHERONI REPUBLIC

Italian/BYOB • \$

Pasta is usually not the first item you think of when you imagine a healthy meal. But Maccheroni Republic in Los Angeles strives to prove just the opposite. The restaurant uses high-quality organic flour and semolina to make pasta fresh in house every day. Now that you know the pasta at Maccheroni Republic is healthy, the hardest decision will be choosing which dish to enjoy. Maccheroni Stellari, star-shaped pasta with a spicy, garlic, herb and tomato sauce is always a good choice. Or for something with more protein, try the lasagne di carne-traditional lasagna with meat ragu.

332 S. Broadway • (213) 346-9725 • www.maccheronirepublic.com

OFFICINE BRERA

Italian • \$\$\$

From the team behind The Factory Kitchen, which shares space in the massive Arts District complex, this sleek and contemporary Italian restaurant and bar retains elements of its 1920s warehouse including tall ceilings, big windows, exposed brick, and industrial accents throughout the dining room, plus private event space and two patios. The menu centers around the wood-burning grill, oven and rotisserie, with meaty dishes, handmade pastas, risottos and handcrafted cocktails.

1331 E. 6th Street • (213) 553-8006 • www.officinebrera.com

ORSA & WINSTON

Italian/Japanese • \$\$

Orsa & Winston is the third downtown restaurant from Chef-Owner Josef Centeno, of Baco Mercat and Bar Amá. Featuring nightly-changing tasting menus, the restaurant incorporates sensibilities of both Italian and Japanese cuisines in an intimate 32-seat dining room and open kitchen. A "super-omakase" tasting menu of 20 courses is available with advance notice at their 4-seat chef's counter. Due to the small size of their restaurant, reservations are highly recommended.

122 W. 4th Street • (213) 687-0300 • www.orsaandwinston.com**PERCH**

French • \$\$\$

This enchanting rooftop bistro's perch high above the city affords lofty views of downtown and sets a bohemian-chic stage for crowds to down fantastic cocktails while listening to live jazz on a spectacular wraparound patio; enjoy moderately priced, "quasi"-French fare while enjoying the scene and the view.

448 S. Hill Street • (213) 802-1770 • www.perchla.com**SUSHI-GEN**

Sushi • \$\$\$

Situated in LA's Little Tokyo in the Honda Plaza, Sushi-Gen serves traditional Japanese cuisine. Its contemporary, yet casual setting features a sushi bar where guests can watch the artful chefs prepare their meals. Guests can start with an appetizer of steamed eggs, monkfish liver or a giant clam special at Sushi-Gen. A main course of sautéed sole, chicken teriyaki or uni dinner will satisfy the taste buds. Sushi rolls, sashimi, maki, tekka-don, tempura dishes, and combination platters can be found on the menu.

422 E. 2nd Street • (213) 617-0552 • www.sushigen-dtla.com**SUSHI ZO**

Sushi • \$\$\$\$

Sushi Zo delivers high-quality sushi from master chefs while guests can relax and enjoy the sleek, upscale atmosphere. Sushi Zo has its philosophy deeply engrained with Japanese customs and thinking, where balance in life and presentation are key to all that they do. This helps create a one-of-a-kind experience for guests.

334 S. Main Street • (424) 201-5576 • www.sushizo.us/index.html

WATER GRILL

Seafood • \$\$\$

This venerable, sustainably minded downtown seafood classic and its offshoot right across from the ocean in Santa Monica bring in the big crowds with flaky, tender fish so fresh you'd think the chef was out back catching them; a sophisticated wine list, old-time service and the elegant decor complete the clubby feeling.

544 S. Grand Avenue • (213) 891-0900 • www.watergrill.com