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restaurants

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featured restaurant

the prime grill



by Elyse Glickman

Ready For Prime Time Player

Does The **Prime Grill** have what it takes to be a bona-fide Young Hollywood hotspot? Let's see: Rodeo Drive address-check. Swanky interiors and cool cabana-style patio-check. Wednesday and Sunday night special events-check. Imaginative **ocean fresh sushi**-check. **Hearty sandwiches and steaks**-check. Celebrity following (including Paris Hilton and 50 Cent)-check. Yes, The Prime Grill passes all the important tests. But look just a little closer, and you will really be pleasantly surprised.

The Prime Grill, besides the obvious, really does have something for everyone, because it is the only fashion-forward restaurant around that has been **officially certified Kosher by the Rabbinical Council of California**. While there is no pig or crustacean to be found on the menu, Executive **Chef Hok Chin** and his crew have mapped out the menu and concept so cleverly, you will find yourself not missing them. Sandwiches such as the **Organic Scottish Salmon Burger** and **BBQ Short Ribs** are bursting with flavor, while the simplicity of the **Prime Reserve Cut** makes a great, hearty meal all year round. Vegetarians have a nice selection to pick from, including risotto, soups and a tofu Caesar salad.

The sushi chefs, meanwhile, have made novelty roll favorites their own by replacing anything shellfish with fin-fish, effectively proving it doesn't need a shell to be enticing. Pearls of their creativity include the **Crispy Rice with Spicy Tuna**, **The Dragon Roll** (replacing eel with a mix of salmon and tuna...and it works!), **Crunchy Salmon Roll** (enhanced with yummy vegetables) and the low carb and rice-free **Kyoto roll**. On the sweets menu, meanwhile, the attention-getting selection of in-house made ice creams and sorbets are not only original in their flavor choices, but also dairy free, taking some of the guilt (or allergy) out of dessert.

Though there is no shortage of Kosher restaurants dotting Los Angeles, and excellent ones at that, The Prime Grill does the unusual by bridging the tried and trusted with the youthful and fresh. While not your grandmother's deli (though they do make a mean Pastrami sandwich), this is certainly a restaurant she... and people of all ages... will enjoy.

421 Rodeo Drive. Beverly Hills, CA 91210. 310-860-1233

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Ago

8478 Melrose Ave. Hollywood. 323.655.6333. Italian. Although it is mainly known for being owned by Robert DeNiro, the cuisine is noteworthy and reminiscent of traditional Italy. The primarily Tuscan menu includes favorites like flaky monkfish and brick oven pizza. Start with the burrata, which is not on the menu.

A.O.C

8022 W. 3rd St., Los Angeles. 323.653.6359. Mediterranean. A wine-and-tapas chic bistro by Suzanne Goin and Caroline Styne (Lucques). Cheeses (daily selection), charcuterie, patés, boudins, lamb skewers, along with other rare French and Mediterranean delicacies. More than 50 wines are offered by the bottle, carafe, and glass.

Angelini Osteria

7313 Beverly Blvd. Los Angeles 323.297.007. Italian. You know in the movies when someone walks into an Italian eatery and they are greeted by a maitre D who treats them like long lost family? If you

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