



GENLUXSHOP

FOOD + WINE

GENLUX GOES IN SEARCH OF LA'S BEST NEW AND CLASSIC SPOTS FOR BRUNCH, LUNCH AND DINNER. HERE ARE SOME OF OUR FAVORITES!



Bouchon

BOUCHON

Thomas Keller's Bouchon is the ultimate upscale French bistro with a delectable brunch. Sit outside and take in the gorgeous weather while enjoying such delicious menu items as the Salmon Tartare and the Chicken & Waffles. The service is impeccable and the ambiance is perfect! Be sure to ask about their daily specials, and save room for their amazing Beignets du jour that are absolutely to die for! Beverly Hills, 310-271-9910, bouchonbistro.com

Culina



CULINA AT FOUR SEASONS BEVERLY HILLS

This is another favorite of ours! Since the first day the restaurant opened it's never disappointed. Culina was recognized by Esquire magazine as one of the Best New Restaurants in America. Exec chef Mette Williams brings her passion for food and creativity with delectables like the Grilled Wild Salmon or the Rustica salad with kale, prosciutto, garbanzo beans, fresh oregano and more. For dessert try the hand-made gelato, especially the vegan flavors like the chocolate brownie. LA, 310-860-4000, culinarestaurant.com

MAR'SEL AT TERRANEA RESORT

Set in the world-class Terranea Resort overlooking the Pacific Ocean, with stunning views, Mar'sel offers the ideal location for a delicious brunch! Chef Rebecca Merhej's menu is based on sustainable ingredients, and many of the herbs and vegetables are grown in their own garden, which is visible to the guests on their way into the restaurant. With menu items such as the Crispy Buckwheat Waffle and the Farmers Market Omelette, you'll want to try everything! Don't forget about their brunch cocktails. A must-try is the Mar'sel Bloody Mary to get your day off on the right track! Bon Appétit! Rancho Palos Verdes, 310-265-2707, terranee.com

Mar'sel



CLEO HOLLYWOOD

Cleo is the place to go for Middle-Eastern cuisine. Tucked inside the Redbury hotel in the heart of Hollywood, the atmosphere is a mix of Bohemian glamour and Middle-Eastern flair—charming and romantic. The menu varies, depending on the season. We love the assorted dips with Laffa, the Mussel Tagine saffron, delicious flat bread. Faves Mezzes are hummus with tahini, lebaneh with fetah...actually, we love them all! Cocktail to try: the Lotus Flower. Yummy! LA, 323-962-1711, sbe.com/cleo

Cleo



FIG & OLIVE

Melrose Place's weekend brunch at Fig & Olive offers tasty dishes like Zucchini Blossom, Goat Cheese Ravioli, and Octopus à la Gallega. The French atmosphere and the sophisticated crowd make you feel like you're in France. Don't leave before trying the mocktails. Jardin de Fraises is our favorite. West Hollywood, 310-360-9100, figandolive.com

Fig & Olive



HINOKI AND THE BIRD

Hidden from the public, at the ground level of The Century Tower, in Century City, you'll find the delectable restaurant Hinoki and the Bird. High-profile LA chef David Myers brings a Japanese flair with an American twist. Our faves are the Kale—crispy and raw, curried almonds; pecorino salad with red wine vinaigrette; the Hinoki scented black cod with sweet potato and pistachio; the braised lamb with tiny potatoes and cumin seed, and the pumpkin toast with miso jam and goat cheese. For dessert you must order the 3 Mochis (Miso Mochi—butterscotch, togarashi; Chocolate Mochi—curry, caramel; Dulce de Leche Mochi—toffee, cajeta). If you don't, you will be missing out! LA, 310-552-1200, hinokiandthebird.com

Hinoki and the Bird



MO-CHICA

Happy first birthday to Mo-chica! Chef Ricardo Zarate's Peruvian cantina located in the heart of downtown is getting busier and busier. Not sure what to get? Trust the amazing staff and let them order the five-course "OG Tasting Dinner" featuring dishes never before served at the downtown location. The Quinoa Risotto with short ribs estofado and fresh chickpeas was one of our favorites. And if you like a spicy margarita, get the Watermelon Margarita—Jalapeno-infused Espolon blanco tequila, watermelon, lime juice, and agave. Aie, aie, aie!! LA, 213-622-3744

Mo-Chica



CROSSROADS

You don't have to be a vegan or a vegetarian to dine at Crossroads, but if you are, you will absolutely adore this place. The bold and inventive small plates and stellar cocktails will make you come back for more. Prominent chef and co-owner Tal Ronnen and executive chef Scot Jones succeeded in bringing simple yet flavorful classic European-style sandwiches, all centered on Chef Tal's exclusive Kite Hill vegan cheese line. Must try the delicious Artichoke Oysters. LA, 323-782-9245, crossroadskitchen.com

Crossroads

