

Los Angeles

by Bonnie Carroll



Wolfgang Puck and Barbara Lazaroff presented their spectacular chef and star-studded 2000 AMERICAN WINE & FOOD FESTIVAL, the "best of the best" in annual food and wine events, at Universal City Studios to benefit Meals on Wheels of West Los Angeles, Santa Monica, Malibu, and Los Angeles; Cuisine A Roulettes; and Valley Interfaith Council. The 18th Annual event featured the culinary magic of chefs: Larry Forgione, An American Place & Beekman's Tavern; Michael Mina, Aqua San Francisco & Las Vegas; Charlie Palmer with Joe & Megan Romano, Aureole New York & Vegas; Lydia Shire & Susan Regis, Biba & Pignoli; Robert Delgrande, Cafe Annie & Cafe Express; Nancy Silverton & Mark Peel, Campanile; Andreas Nieto, Century Plaza Hotel; Luis Diaz, Chinois on Main; Chocolates A La Carte; Kerry Heffernan, Eleven Madison Park; Sam Leong, Sour Seasons Singapore; Thomas Keller, The French Laundry; Alfred Portale, Gotham Bar & Grill; Jennifer Naylor, Granita; Walter Ferreto, Il Cascinalenuovo; Bradley Ogden, Lark Creek Inn; Nobu Matsuhisa, Matsuhisa & Nobu; Joachim Splichal, Patina & Pinot; Francois Payard, Payard Patisserie & Bistro; Steven and Mitch Rosenthal, Postrio; Jimmy Schmidt, The Rattlesnake Club; Francois Kwaku Dongo, Spago Chicago; Lee Hefter & Sherry Yard, Spago Beverly Hills; Mary Bergin & David Robins, Spago Las Vegas; Michael French, Spago Palo Alto; Bruno Vivaille, St. Regis Hotel LA; Stephan Pyles, Star Canyon; Floyd Cardoz, Tabla; Lissa Dlumani & Hiro Sone, Terra; Rocco Dispirito, Union Pacific; Piero Selvaggio, Valentino, Posto & Valentinoi LV; Vincent Guerithault, Vincent's on Camelback.

Sponsors for the event included American Airlines, Audi, Seabourn, and Visa.

Foster Farm Chicken and Freschetta Pizza were a major attraction at this summer's Ford sponsored L.A. Street Race in Downtown Los Angeles, upstaged only by the Hooter's girls serving food in the VIP tent. The NASCAR race attracted a record crowd, including sponsor guests from Greenlight.com (the easiest way to buy a car online) who admired the spectacular Foster Farm race car, and commented that the driver was no chicken!

Mario Martinoli "KABC Restaurant Show" host assisted Beverly Hills Mayor Vicki Reynolds at the Beverly Hills Chili Cookoff. The judges selected Vincent Aiellllo as 1st place winner of the annual community event with his "Vinny's Turkey Chili."

The Historic HOLLYWOOD BOWL continues to offer a medley of magical moments for music lovers while they dine. With the night sky full of stars and a soft summer breeze brushing by, guests were spell bound by the synergy of the talented maestro Miguel Harth-Bedoya from Spain conducting the Los Angeles Philharmonic and the fluid movements dancer members of the Ballet Nacional De Espana, featuring the daughter of Spanish dance leg-



Wolfgang Puck was host of the 2000 American Wine & Food Festival



Foster Farm Chicken Truck creates a feeding frenzy at L.A. Street Race



Mario Martinoli, KABC Restaurant Show Host with Beverly Hills Mayor Vicki Reynolds at Chili Cook-off

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Mary and Michael O'Connell with F&BI's Bonnie Carroll celebrating at AGOS

end Jose Greco. My guests and I supped on a scrumptious Caesar Salad from California Pizza Kitchen that we picked enroute to the venue, and toasted the stunning performance with chilled Evian Water and lime in our own private box. This is a divine way to enjoy a summer evening in Los Angeles. Each season the Bowl schedule is varied and consistently offers something to please every music lover. There are dinners available on-site through the Patina group.

AGOS Ristorante, owned by the oh so sexy Robert De Niro, was the venue where my children Michael and Mary O'Connell and I celebrated a family birthday recently, we're not saying who or how old. This place is at the top of our family favorite restaurant list and serves fabulous authentic Italian favorites in an atmosphere that fuses California with New York. Ago is alive and is considered one of the hippest spots on Melrose, complete with paparazzi perched on the curb at the entrance. Tutto Bene!! (Look for a full review in our next FBI issue)

BAKED AT SISLEY - means a milieu of authentic desserts are freshly baked in the kitchen of Sisley Italian Kitchen. This is the place for homemade award winning Tiramisu! Sisley's outstanding mini-bread loaves and pastries, which include lemon meringue tart, banana cream pie tart, fresh berry tarts, carmel pecan chocolate mousse tart, rice pudding and "to die for" canoli's are the perfect ending to a great Italian dinner.

The antipasti selections are numerous, and my favorites are



Room with a View, Malibu Pier and the Colony from my room at Casa Malibu

Italian quesadilla and Broccoli palermo. For salad, I recommend Sisley salad made with romaine, radicchio, hearts of palm, artichoke hearts, roma tomatoes, pinenuts and parmesan cheese tossed with balsamic vinaigrette. The chicken penne is delicious with fresh chicken breast sauteed with spinach, white wine, tomatoes, lemon, garlic, olive oil, parmesan cheese and sweet basil, and the Sisley wood fired gourmet pizza with artichoke hearts, hearts of palm, grilled eggplant, sundried tomatoes, basil, balsamic vinegar, marinara and cheese is outstanding. The artichoke hearts and hearts of palm are marinated in balsamic vinegar before cooking. The two entrees I tasted were lamb shank braised with green peppercorn sauce served over garlic mashed potatoes & sauteed spinach, and chicken marsala sauteed with mushrooms & onions in marsala wine. This restaurant specializes in family-style platters and offers tables for ten or more to accommodate the entire family. An extensive wine list includes 50 wines by the bottle and 30 wines by the glass. A kids menu has little people food at reasonable prices. With four locations; West LA; Valencia; Sherman Oaks; and Thousand Oaks, you can have home style Italian cooking accompanied by a wide variety of baked goods from their in-house bakery wherever you are in L.A. Try the Sunday Brunch - Mangia Bene!



KORBEL-CHAMPAGNE OF CHAMPIONS! Korbel Champagne Cellars, with a long history of striving for the best, was recently named Official Supporter for the 2000, 2002 and 2004 U.S. Olympic Team and 2002 Olympic and Paralympic Winter Games. The United States Olympic Committee and Salt Lake Organizing Committee recently announced that Korbel is their Official Supporter of choice. The joint marketing alliance with Olympic properties of the U.S., Salt Lake Organizing Committee and the United States Olympic Committee includes exclusive licensing and trademark protection for the names symbols, emblems, etc. through 2004.

The catering staff of PATINA RESTAURANT prepared a feast fit for the Nile, following a spectacular performance of Verdi's AIDA conducted by Placido Domingo, at the star-studded Los Angeles Opera Opening Gala. A vibrant cast, directed by Stephen Pickover, included Johan Botha, Louis Lebherz, Jaakko Ryhanen, Nino Terentieva, and Deborah Voight as Aida. The Dorothy Chandler Pavilion was overflowing with a who's who of music lovers and supporters, including the evening sponsor and honorary Gala Chair Alberto Vilar. The post-performance party featured dancing, a sit down Egyptian inspired dinner and the celebration of the upcoming opera performances for 2000-2001.

CASA MALIBU on the beach in Malibu now has an agreement with MARMALADE CAFE in Malibu. Guests at the lovely historic seaside spot may now have complete menu selections delivered to their rooms or served on the patio by the trendy westside restaurant group. Try the chicken with garlic mashed potatoes — they are great! This delightful respite, just a short walk on the beach from the infamous Malibu Colony was once the home of the late actress Lana Turner and numerous other celebrities over the years. 🏠