

Los Angeles Times
FOODBOWL

LUNCH & DINNER

A NIGHT OF CAVIAR

At Alexander's Steakhouse

Join us for an unforgettable culinary experience as top-grade American and Japanese beef meets the magic of Bulgarian Sturgeon caviar. Chef Claude Le Tohic, the newest addition to the Alexander's family, has designed a very special menu that caters to lovers of caviar and novices alike, matched to wine pairings selected by master sommelier Peter Neptune.

WHERE: 111 N. Los Robles Ave., Pasadena

COST: \$350, \$95 wine pairing will be available

WHEN: May 11, 6:30 p.m.

BOOKING: lafoodbowl.com

NORTHERN THAI KANTOK LUNCH

At Ayara LA

Experience Arya's take on a traditional Northern Thai kantok lunch. Kantok is a casual style of dining where food is served in pedestal trays and diners sit on the floor. Northern Thai food is earthy and rustic, and often uses techniques like grilling and fermenting. The feast will include Khao Soi Curry Noodle, Sai Oua Sausage, Chili Relish, Láp, and more paired with Lanna inspired drinks. A cooking demonstration will precede lunch.

WHERE: 8740 S. Sepulveda Blvd., Los Angeles

COST: \$80

WHEN: May 6 and 7, 10 a.m. to noon

BOOKING: ayaraluk.com

A VERY BAZAAR EVENING

At the Bazaar by José Andrés

For one night only, experience The Bazaar by José Andrés as never before. The two-hour culinary journey will feature tasting and pairing stations as well as hands-on demonstrations led by his esteemed culinary team and sommelier offering an intimate look at the magic behind José Andrés's signature style.

WHERE: 465 S. La Cienega Blvd., Los Angeles

COST: \$150

WHEN: May 16, 7 to 9:30 p.m.

BOOKING: lafoodbowl.com

CHURCH & STATE TASTING MENU

At Church & State

Church & State, the French bistro located on the ground floor of the original Nabisco bakery and offices, was one of the first restaurants to open in the Arts District of downtown Los Angeles. Husband-and-wife team Yassmin Sarmadi and Tony Esnault introduce a three-course tasting menu and optional wine pairing to showcase quality seasonal produce.

WHERE: 1850 Industrial St., Los Angeles

COST: \$48

WHEN: All of May

BOOKING: lafoodbowl.com

COOLHAUS DINNER PARTY

At Coolhaus Event Space

Coolhaus teams up with Foodshop and Habitat for Humanity for a special dinner party that features ingredients and supplies from L.A. vendors. Join their table, eat delicious food (and dessert), sip cocktails, and experience the best that L.A. has to offer.

WHERE: 8586 Washington Blvd., Culver City

COST: \$100

WHEN: May 19, 7 p.m.

BOOKING: lafoodbowl.com

LIFE OF PIE

At Cosa Buona

Dinner at Zach Pollack's newly debuted Cosa Buona in Echo Park tracks the evolution of traditional Italian into Italian-American cuisine, showcasing dishes that wouldn't be amiss in nonna's kitchen such as pizza, the justly revered puntarelle alla Romana, and even meatballs – alongside their American counterparts.

WHERE: 2100 W. Sunset Blvd., Los Angeles

COST: \$54, with optional \$32 wine pairing

WHEN: May 31, 7 p.m.

BOOKING: lafoodbowl.com



MEMORIAL DAY WEEKEND CRAB BOIL

At Frankland's Crab & Co.

Join chefs Phillip Frankland Lee, Margarita Kallas-Lee and the team behind Scratch Bar & Kitchen at their new fast-casual restaurant Frankland's Crab & Co. for the 1st Annual Memorial Day Weekend Crab Boil. Lunch includes crab leg, a quarter-pound of shrimp, lobster claw, corn on the cob, clam chowder, sour-dough, dessert and bottomless beer.

WHERE: 16101 Ventura Blvd., Suite 250, Encino

COST: \$45 includes bottomless beer

WHEN: May 28, noon to 4 p.m.

BOOKING: [\(818\) 906-9609](tel:(818)906-9609)

TASTE OF THE FRONT YARD

At the Front Yard

Spend an evening under the sycamores with a tasting tour from the Front Yard. For one night, Chef Larry Greenwood creates a unique tasting experience featuring five fan-favorites in one dining experience. Enjoy menu items from land and sea featuring white cheddar grit cakes, grilled octopus, blue nose sea bass, dry aged prime NY steak and chocolate brulee custard.

WHERE: 4222 Vineland Ave., North Hollywood

COST: \$49 per person,
\$25 optional three-glass wine pairing

WHEN: May 18, 5:30 to 10 p.m.

BOOKING: [\(818\) 255-7290](tel:(818)255-7290)

GENET GOES ITALIAN

At Meals by Genet

Chef Genet Agonafer is known for vibrant traditional Ethiopian cuisine. For one night only, Genet is opening her doors on a Tuesday night with a special Italian meal made especially for the Los Angeles Times FOODBOWL. Chef Genet is bringing back her famous lightly breaded and buttery Italian chicken on a bed of linguini, pairing it with a spinach salad with balsamic dressing, and finishing with a classic Italian affogato dessert.

WHERE: 1053 S. Fairfax Ave., Los Angeles

COST: \$30

WHEN: May 2, 5:30 to 10 p.m.

BOOKING: [\(323\) 938-9304](tel:(323)938-9304)

