

"Best Fine Dining in Los Angeles"

Erstellt von : Cityseeker

📍 8 Vorgemerkte Orte

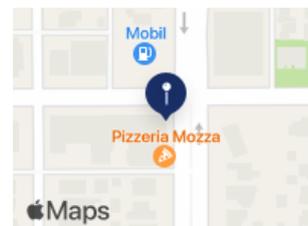


📷 by arnold | inuyaki ©

Osteria Mozza

"Mama Mia Osteria"

Osteria Mozza is an upscale Italian ristorante and bar in the heart of Hollywood. Tinseltown's rich and famous have been flocking in to taste their delectable entrees and antipasti options. For the cheese lover, the mozzarella bar is a must as it serves up an assortment of delicious mozzarella-inspired delights. For those looking for a rich and hearty meal, check out the main menu which includes items like grilled lamb, wild salmon and a variety of delicious kinds of pasta. With all the hype and the great food to match, this place will surely have you yelling Mama Mia! before you've even cleared your plate.



☎ +1 323 297 0100

🌐 la.osteriamozza.com/

✉ events@mozza-la.com

📍 6602 Melrose Avenue, Los Angeles CA

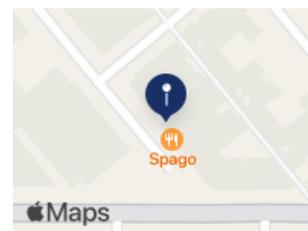


📷 by Alan Light ©

Spago

"Das Beste von Wolfgang Puck"

Wolfgang Puck's Spago, in Beverly Hills, ist momentan the place to be. Wie mit allen von Puck's Projekten betont die Atmosphäre hier gutes Essen und Spaß. Probieren Sie Gerichte wie Ragouts und Braised Osso Buco, oder leckere österreichische Gebäcke mit Souffled Palatschinken und Sauteed Erdbeeren. Die Weinkarte ist umfangreich und preiswert. Für ein wirklich puckianisches Abenteuer, probieren Sie das Tasting Menü, und kosten Sie alles was dieses feine Restaurant zu bieten hat.



☎ +1 310 385 0880

🌐 wolfgangpuck.com/dining/spago/

📍 176 North Canon Drive, Beverly Hills CA

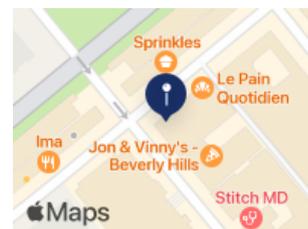


📷 by RitaE ©

Crustacean Beverly Hills

"Preisgekröntes Essen und Dekor"

Dies ist eines der beliebtesten Restaurants in Beverly Hills. Das euro-vietnamesische Innere wurde von Elizabeth An entworfen. Bevor Sie Platz nehmen geht es vorbei an wunderschön bunten Aquarien, dem sogenannten Walk on Water. Gerichte sind himmlisch, und Freitag nachts speisen hier Scharen von Berühmtheiten. Artikel über dieses erstklassige Esslokal erschienen in prominenten Zeitungen und Zeitschriften wie The Wall Street Journal, Los Angeles Times, Le Figaro, Food and Wine und Bon Appétit

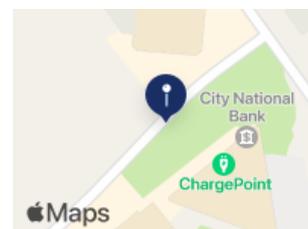


☎ +1 310 205 8990

🌐 crustaceanbh.com/

✉ ANtheGOcbh@houseofan.com

📍 468 North Bedford Drive, Beverly Hills CA



Craft

"Simplified Gourmet"

Tom Colicchio's Craft, winner of the James Beard Award for Best New Restaurant nationwide in 2002, is quickly gaining notoriety for its simplified gourmet dishes and its unique style of service. Guests are served meals "family style", with a focus on perfecting singular menu items as opposed to combining a large array of ingredients. The end result has been hugely popular with dishes such as the pan roasted day boat scallops and the porterhouse steak.

+1 310 279 4180

www.craftlosangeles.com/ info@craftrestaurant.com

10100 Constellation Boulevard, Los Angeles CA

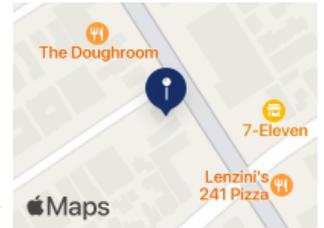


by T.Tseng

N/Naka

"Japanese Fine Dining"

Located in the heart of Los Angeles' Palms locale, N/Naka serves Japanese cuisine in a chic and stylish environment. Taking the cuisine to another level with fine dining pre-set courses, the restaurant has become one of the most coveted places to eat in town. The venue functions on the basis of reservations, wherein booking must be arranged well in advance. The chef prepares an exquisite menu based on the indications of the diners, communicated beforehand. The meal is then ready and waiting for the guests. Highly priced, the venue is slowly making waves as a gourmet's delight and has succeeded in grabbing the attention the coveted Michelin Guide, having earned two stars.



+1 310 836 6252

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3455 Overland Avenue, Los Angeles CA

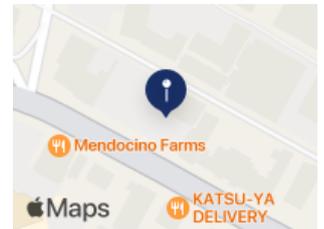


by yugo107

Asanebo

"Classy Japanese"

Asanebo takes classy restaurant takes Japanese cuisine to a whole new level with its perfectly balanced flavors, beautifully presented dishes, nicely complementing wines, peaceful ambiance and attentive service. Anything you order from the menu is guaranteed to be absolutely delicious but we recommend the uni, omakase, octopus, salmon and snapper. End the feast with a homemade hot chocolate cake. No wonder Asanebo has been awarded a Michelin star.



+1 818 760 3348

www.asanebo-restaurant.com/ asanebo_corp@yahoo.com

11941 Ventura Boulevard, Los Angeles CA

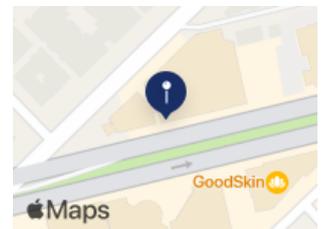


by Youjeen Cho on Unsplash

Katsuya

"In-Your-Face-Beauty"

The decor of this sushi restaurant deserves a special mention, as the work of designer Phillipe Starck is impressive. The wall features super-large photographs of the eyes and lips of a Japanese woman. The effect is surprisingly stunning, given the place's light brown hues, glass doors, private booths and simple, uncovered furniture. The offerings at Katsuya are similar to the food offered by Chef Katsuya Uechi in the other LA branches. There is a fixed price menu for those who want to try a variety of dishes. Others can savor the sushi and tempura, which go well with the sake. Stars are known to hang out here, so you never know who you might just end up dining next to.



+1 310 237 6174

www.sbe.com/restaurants/katsuya/brentwood katsuyabrentwood@sbe.com

11777 San Vicente Boulevard, Los Angeles CA

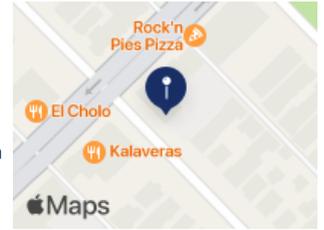


by Public Domain

Melisse

"Star of Santa Monica"

This eatery is regarded as the best places to sample American-French cuisine in Los Angeles. Authentic French recipes are blended with modern day American sensibility resulting in some innovative dishes. The menu is regularly updated and there are some specialty items, which are a must-try. The dessert options include Pistachio Crème Brulée and Frozen Earl Grey Yogurt. If you are a nature enthusiast, you may want to take your seat in the Garden Room which has a retractable glass roof. There is also a lounge where you can enjoy an intimate dinner by the fireplace.



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