

Client: Grace

Publication: *Angeleno*

Date: June 2006

Circulation: 50,000



## FOOD DRINK DISH

EDITED BY BRAD A. JOHNSON



Frozen milk-chocolate mousse at Grace

### THREE PARTS SUGAR

*L.A.'s restaurant scene just got a little bit sweeter, with three top kitchens introducing new pastry chefs*

**GRACE PASTRY CHEF:** Robert Tarlow **PEDIGREE:** Boule, Sona, Lucques **MENTORS:** Michelle Myers and Ron Mendoza. "They taught me not only what pastry is, but also that it can be anything you imagine. They set me free."  
**FAVORITE SEASON:** When summer meets fall **STYLE:** Deconstructive modernism **BEST DISH:** Frozen milk-chocolate mousse with chocolate *financier* and basil sorbet. 7360 Beverly Blvd., L.A., 323.934.4400.

**ORTOLAN PASTRY CHEF:** Ron Mendoza **PEDIGREE:** Sona **MENTOR:** Michelle Myers. "She really taught me the philosophy of food."  
**INSPIRATION:** The product itself, but also architecture and music **FAVORITE INGREDIENTS:** Fruits and herbs **STYLE:** Organic, inspired by nature, effortless design **BEST DISH:** Coconut tapioca with pineapple ice cream, raspberry foam and pineapple crisp. 8338 W. 3rd St., West Hollywood, 323.653.3300.

**ORANGERIE PASTRY CHEF:** Hugo Artinian **PEDIGREE:** Pic (Valence, France) **LOS ANGELES VS FRANCE:** "I like it here. I can find everything I want, and the fruit is wonderful" **STYLE:** Tradition meets modern, finesse without the fuss **BEST DISH:** Grand Marnier soufflé, a L'Orangerie classic updated with an orange parfait, chantilly cream and a dusting of orange zest. 903 N. La Cienega Blvd., West Hollywood, 310.652.9770. —Jeralyn Murray