

**Client:** Grace

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**Chef: NEAL FRASER.** Age: 35. Awards: *Los Angeles* magazine's Top Ten New Restaurants (2004); *Wine Spectator* magazine's Award of Excellence (2004). Restaurant: Two-year-old Grace, in Los Angeles.

**Typical dish on menu:** Grilled breast of Woodland Farms duck with baby turnips, oven-roasted quince, grilled-prosciutto-wrapped figs and red-wine-infused duck sauce.

**Secret cravings:** "When I have a night off, which doesn't happen often, I like to go out for something ethnic, to places like Asahi-Ramen in Little Tokyo for noodles, or Soot Bull Jeep in Koreatown for barbecue. I'm also a fan of Zeke's Smokehouse, for American barbecue. It's run by two high-end chefs who decided they prefer smoking meats to preparing fine food." *As told to Merrill Shindler.*