

F

Food



DADY UKE! IN EX-CHEF Josep Centeno of his new eatery.

## Bull-y Pulpit

Rising-star chef Josep Centeno is back! And so are those famous bacos.

Josep Centeno won *Angeleno's* Best New Chef award at Opus, then continued his meaty streak at Lot 1 Café. Now he's teamed with Michael Cardenas (a founding partner of Sushi Roku and Bou) to create the recently opened the **Luxy On** in Little Tokyo (201 S. San Pedro St., L.A., 213.626.5266, [luxyons.com](http://luxyons.com)). He's serving some old fan favorites like braised pot roast with Cream of Wheat and, of course, those "bacos" (bacon Babareads, sort of like tacos). He's also serving a great burger, ground fresh daily. (His father's a butcher, FYI.) To drink, there's an eclectic wine list, rare Japanese craft beers and—a first for L.A.—French press Four Barrel coffee from San Francisco. —*Joshua Lewis*

## Bistro Invasion, Take Two

Just when we thought the French bistro and brasserie trend had reached high tide (Annette, Church & State, Comme Ça, The Hall, Fig, R.H....) —whoa, look out, here comes another wave!

### Bouchon

This is the most famous of the new crop, the long-awaited third branch of Thomas Keller's Yountville-based original. It's located just down to the Montage, and it's nearly impossible to score a reservation.

There's a great raw seafood bar, and the short ribs are very good. But overall, this place really isn't all that it was cracked up to be. 235 N. Canon Dr., Beverly Hills, 310.271.9933, [bouchonbistro.com](http://bouchonbistro.com)

### Bistro LG

Laurent Quémener, the former chef of Dodger Stadium and the Regency Club, has opened the city's most avant-garde bistro yet. He serves a surprisingly tasty small pizza and a panini of duck breast and giardiniera. 3009 Beverly Blvd., L.A., 323.951.8888, [bistrolg.com](http://bistrolg.com)

### LC Bistro

Jean-François Maignan closed his acclaimed La Cuchetas and moved to the beach to focus on more casual French fare (well-stuffed like beef tartare,



### Chays Brasserie

Now that *rama rama* has become an international bistro staple, the place that invented it has decided to push aside its Japanese roots to focus more squarely on its French DNA with a new menu of moules frites, frite au lardons, onion soup, braised short ribs (pictured above) and escargot. 870 Allen Dr., Beverly Hills, 310.859.8833, [chays.com](http://chays.com)

Boulabaisse and escargot. 7731 Ocean Ave., Santa Monica, 310.434.9509, [lucaboulabaisse.com](http://lucaboulabaisse.com)

### Delphine

This month, the team behind Bou and Krava (with a chef from NYC's Babbarat) debuts a sprawling indoor/outdoor brasserie serving breakfast, lunch and dinner at the new W hotel in Hollywood. 6250 Hollywood Blvd., L.A., 323.798.1355, [delphine.com](http://delphine.com)