

CHEFS EAT

When experimental French chef Laurent Quenieux isn't working toward the fall opening of **Bistro 1100**, he scours the county for ingredients, discovering restaurants along the way.

"At Musso & Frank, the grill cook at the bar knows me so well that I never order from the menu. I eat grilled lamb kidneys served rare, watercress salad with oil and vinegar and the salsa that the cooks prep for themselves." While foraging for tea and goat meat in Alhambra, he stops at Noodle World for "beef tendon and tripe" and the Kitchen for dim sum. **Musso & Frank Grill, 6667 Hollywood Blvd., (323) 467-7788; Noodle World, 700 W. Valley Blvd., (626) 293-8800; the Kitchen, 203 W. Valley Blvd., (626) 289-4828**

