

**WHY DUDAMEL  
RULES**

THE MAKINGS OF  
A GREAT CONDUCTOR

**A NEW WAVE OF  
TOP CHEFS**

LOCAL TEENS WHO ARE ON  
THE CULINARY CUTTING EDGE

# Los Angeles

## ➔ 10 Great Walks

- ➔ Incredible Vistas!
- ➔ Canyon Jungles!
- ➔ Hidden Stairways!

**( Are You Thirsty Yet?  
We've Got a Hollywood  
Pub Crawl, Too PG. 83 )**

**HOME  
DESIGN:  
WHEN  
LIFE'S A  
BEACH**

PG. 98

**BATTERY  
INCLUDED:  
LA'S  
OWN  
ELECTRIC  
CAR**

PG. 68

# EXCEPTIONAL CHILDREN'S FOUNDATION HONORS MATTEL CEO BOB ECKERT

Mattel CEO **Bob Eckert** receives award for outstanding leadership



The **Exceptional Children's Foundation** (ECF) held its 65th Anniversary Gala on March 8, 2011 at The Beverly Hills Hotel. Suzanne Kayne, ECF Board Member and Nancy Abell, Partner at Paul Hastings, co-chaired the annual dinner. Highlighting the gala's theme, Celebrating Leadership, Bob Eckert, chairman and CEO of Mattel, was presented with the ECF Community Leadership Award in recognition of his leadership and ongoing commitment to shaping the development of generations of children, inspiring creativity and innovation and for demonstrating what's possible through a world of play.

The event raised over \$1.2 million to support ECF, which is the only organization of its kind in California that provides a continuum of programs for children and adults who are challenged with developmental, learning and emotional disabilities – supporting individuals throughout their lifespan.

Other business leaders attending the dinner included: Stanley Black, Andrea Rich, Roger Wacker, Deidre Lind, Allan Alexander, Neil Friedman, Dean Scarborough, Fred Alavi, Caroline Nahas, Daniel Ewell, Rafer Johnson, Janice Pober and Vince Klaseus.



For more information on ECF contact us at (310) 845-8050 or visit our website at [www.ECF.net](http://www.ECF.net)

Top to bottom, left to right

- Robert Morse (Actor, *Mad Men*) presents ECF Community Leadership Award to Bob Eckert (Chairman & CEO, Mattel)
- Scott Bowling (President & CEO, ECF), Suzanne Kayne (Gala Co-Chair & Board of Directors, ECF), Bob Eckert (Chairman & CEO, Mattel) and Phil Miller (Chairperson, ECF)
- John Bendheim (President, Bendheim Enterprises, Inc.), Robin and Elliot Broidy (Founder, Broidy Capital Management)
- George Schaeffer (President & CEO, OPI Products, Inc.), Scott Bowling (President & CEO, ECF), Helen Nethercutt (Chairperson, The Nethercutt Collection)

**flights.** ➤ 40 N. Mentor Ave., Pasadena (626-795-7199 or [noirfoodandwine.com](http://noirfoodandwine.com)). L Mon.-Fri.; D Mon.-Sat. Beer and wine. Wine Bar **\$\$**

## PALATE FOOD + WINE ★★

Octavio Becerra does artisanal the right way. Fried zucchini flowers stuffed with farmstead cheese are impossibly crisp. Channel Islands squid arrive in a jumble with blanched garlic slices and a splash of vinegar. The pork belly is luscious enough to be deemed profound. A back room doubles as a communal dining area and wine store. We recommend the wine list overseen by Steve Goldun.

➤ 933 S. Brand Blvd., Glendale (818-662-9463 or [palatefoodwine.com](http://palatefoodwine.com)). D nightly. Beer and wine. California **\$\$**

## THE ROYCE \*

A gleaming Vegas-style hall laid out in white and glass has replaced the Langham Huntington's staid hotel dining room. The flashy cooking of Michael Voltaggio is a hard act to follow, and new chef David Féau's menu—a study in California simplicity—can seem overwhelmed by the decor. Dished out table-side, a luscious porcini, pear, and chestnut casserole is beyond subtle. Tuna belly with sliced apple, radish, and a 62-degree quail egg is so delicate, it almost disappears. Numerous game meats make more of an impact. ➤ Langham Huntington, 1401 S. Oak Knoll Ave., Pasadena (626-585-6410 or [theroycela.com](http://theroycela.com)). D Tue.-Sat. Full bar. California **\$\$\$\$**

## TRATTORIA TRE VENEZIE ★

This Old Pasadena cottage is a refuge. A beamed ceiling and walls hung with burlwood frames recall an elegant mountain inn. The cooking concentrates on the northernmost regions of Italy. You'll love the *farro pappardelle* with tarragon-rabbit sauce. *Bollito misto*, the traditional dish of boiled meats, is accessorized with candied-fruit mustard.

➤ 119 W. Green St., Pasadena (626-795-4455). D Wed.-Sat. Full bar. Northern Italian **\$\$\$**

## SOUTH BAY

### AIMEE'S BISTRO \*

Buttery escargots, *epaule d'agneau*, and tender beef bourguignonne bring a bit of France to Redondo Beach. Owner Aimee Mizrahi's warmth explains the loyal clientele—as does the hearty bouillabaisse. The dessert tray includes an outstanding Valrhona chocolate cake. Regulars will tell you that the prix fixe menu, offering three courses for less than \$30, is the way to go. ➤ 800 S. Pacific Coast Hwy., Redondo Beach (310-316-1081 or [aimeesbistro.com](http://aimeesbistro.com)). D Tue.-Sun. Beer and wine. French **\$\$\$**

### CAFÉ PIERRE ★

After a guest stint in 2009, chef Rémi Lauvand (New York's *Le Cirque*, *Citrus*, *Social*) was tapped to wipe the sand off of chef-owner Guy Gabriele's 32-year-old Manhattan Beach institution. His menu is a mix of old and new, honoring the bistro's French roots (steak au poivre, house-made charcuterie) and the clientele's health-conscious ethos (light fish dishes). In trying to be a one-stop shop for upscale cuisine, the café's execution of some of the classics suffer. ➤ 317 Manhattan Beach Blvd., Manhattan Beach (310-545-5252 or [cafe-pierre.com](http://cafe-pierre.com)). L Tue.-Fri.; D nightly. Full bar. French **\$\$\$**

### PETROS ★

This Grecian outpost crawls with beachcombers dining on wild snapper with lemon and olive oil, tender grilled octopus, or roasted chicken stuffed with feta and oregano. We love the cheeses: *kasseri*, *kefalotiri*, and *manouri*, an unsalted sheep's cheese drizzled with honey. ➤ 451 Manhattan Beach Blvd., Manhattan Beach (310-545-4100 or [petrosrestaurant.com](http://petrosrestaurant.com)). L-D daily. Full bar. Greek **\$\$\$**

### RESTAURANT CHRISTINE \*

Stepping into these quirky, stylish rooms is like entering the home of a friend. The Pac Rim-accented food—sesame-glazed salmon with sticky rice, lobster ravioli, warm mushroom salad with Gorgonzola—is as elegant as the service. ➤ 24530 Hawthorne Blvd., Torrance (310-373-1952 or [restaurantchristine.com](http://restaurantchristine.com)). L Mon.-Fri.; D Mon.-Sat. Beer and wine. Mediterranean/Pacific Rim **\$\$\$**



For more listings of restaurants throughout the Los Angeles area, go to [LAmag.com](http://LAmag.com).