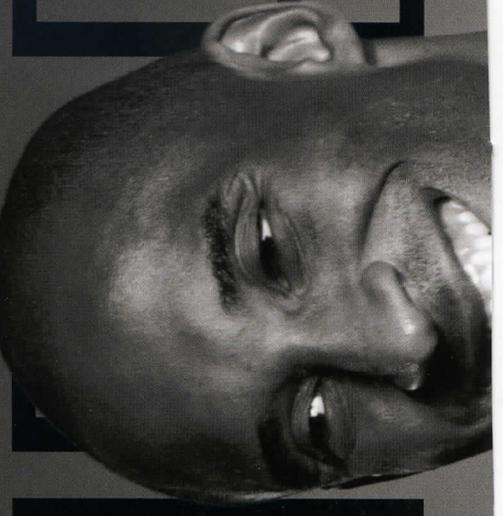


LOS ANGELES

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ENTIAL

AND THE MVP TROPHY GOES TO...

Kobe Bryant, of course. See even more of the legendary Laker in an exclusive video from our cover shoot.



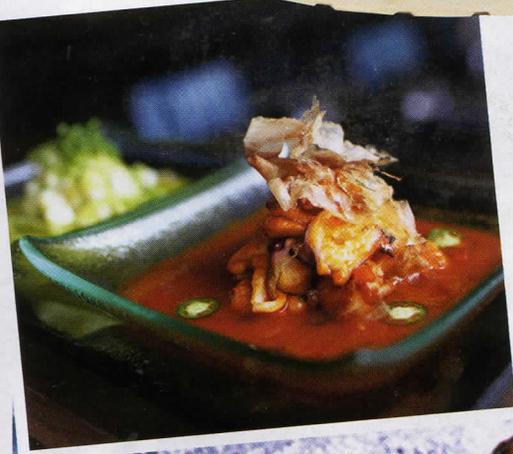
**MALE MODEL**

We're focused on men this month, so we round up the hottest items for guys right now.



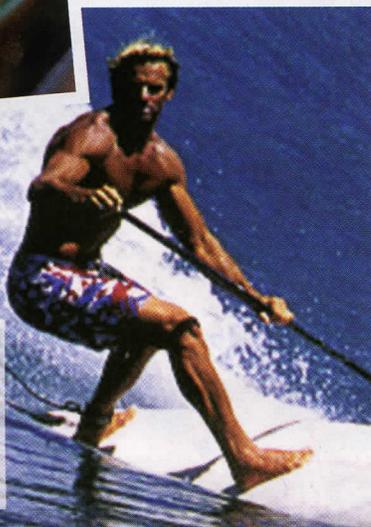
**FOOD & FUN**

Everything you need to know about the best and newest eateries and nightspots in town



**SAVE OUR SEAS**

Legendary waterman Laird Hamilton on the importance of Surfrider Foundation and preserving our oceans





Achiote-hoisin pork arepas from Zengo



La Sandia's spicy orange and frozen margaritas

## LA SANDIA AND ZENGO

Though he's been called "the father of modern Mexican cuisine," we think of Richard Sandoval more like Pancho Villa (minus the flamboyant mustache)—a rebel reimagining classic Mexican and Latin dishes with a refinement usually reserved for the most haute French cuisine. Thanks to his upscale insurgency, he's forged a restaurant empire stretching from

Mexico and the US to Dubai. Now the Mexico City native is bringing his innovative vision to Southern California with the opening of two restaurants at Santa Monica Place.

La Sandia is Sandoval's ode to traditional modern Mexican cuisine, with a menu including braised-beef and chorizo empanadas and shrimp ceviche in nose-tingling citrus-habanero broth, while the bar features 250 hand-selected tequilas and mescals. The architecture was inspired in part by a 16th-century Mexico City palace, with bright *azulejo talavera* tiles and a courtyard strung with lights and a retractable glass roof.

Sandoval's other restaurant is the fourth location of his Asian-Mexican fusion concept, Zengo, and is based on the combination of "pan-Latin ingredients with unexpected Asian flavors," such as the signature Peking duck tacos wrapped in a daikon radish and hoisin-adobo beef short ribs with Manchego-potato puree. The dining room has understated design touches such as rose-colored lights and a splash of teal wood paneling on the ceiling for color. On a chilly autumn night, opt for a table next to the outdoor terrace's fireplace, ideal for sipping a tamarind-togarashi margarita. 395 Santa Monica Place, Santa Monica; richardsandoval.com—E.R.



### Dish du Jour

## PASTA PERFECT

Valentino restaurant in Santa Monica has been one of LA's most beloved Italian eateries for more than three decades. This is the spot to forgo your low-carb diet in favor of authentic pasta dishes paired perfectly with one of the wine cellar's 1,000-plus offerings. We asked chef Nicola Chessa—who took over the restaurant's kitchen early this year—to share his recipe for spaghetti with shrimp and calamari so we could attempt to emulate the delicious dish in our own home.

#### MAKES FOUR SERVINGS

- 12 oz. dried spaghetti
- 2 tbsp. extra-virgin olive oil
- 1 finely chopped garlic clove
- 12 peeled large shrimp
- 1 lb. calamari cut in 1/4-inch strips
- 1 lb. diced heirloom tomatoes
- Large handful of chopped Italian parsley
- Salt and pepper to taste

Bring a large pot (6 to 8 quarts) filled 3/4 of the way with salted water to a boil, drop the spaghetti in and boil uncovered for 8 to 10 minutes or until al dente (check the noodles often for desired texture). Meanwhile heat the olive oil in a large sauté pan over medium-high heat. When the oil is hot and shimmers slightly, add the garlic, shrimp, calamari, tomatoes and parsley. Season with salt and pepper to taste, reduce heat, cover and simmer for 6 to 8 minutes. Remove the shrimp and reserve. Drain spaghetti, add to the pan and toss with tomatoes, garlic and parsley until fully coated. Separate the pasta into 4 bowls, add 3 shrimp to the top of each bowl and serve immediately. 3115 Pico Blvd., Santa Monica; valentinorestaurantgroup.com



Chicken tinga tacos from La Sandia

# EAT, SHOP, LOVE

Get familiar with the revitalized seaside shopping and dining destination Santa Monica Place.

By Victoria Namkung



Good-bye 1980s-style mall, hello modernity. With stunning ocean and mountain views, three stories of new shopping and dining and an impressive open-air design, the 524,000-square-foot Santa Monica Place is officially reborn after a \$265-million makeover. And given its location amidst palm trees just steps from the Third Street Promenade and the beach, this is just one more reason for us to love the Westside. *395 Santa Monica Pl., Santa Monica; santamonicaplace.com*

**DESIGN:** Venice's The Jerde Partnership served as the project's design architect, and the Dallas-based Omniplan was the executive architect, in charge of "de-malling" Santa Monica Place and coming up with a concept that was modern, vibrant and a natural extension of the streetscape. They've created an elliptical central plaza, escalator coverings that mimic ocean waves and plenty of public space.



**CHILL:** Grab a cocktail or do some people-watching from one of the five custom lounge cubes located along the glass rail facing the ocean on the Dining Deck. The cubes have glowing glass tabletops and built-in overhead lighting and heat.



**TO THE MARKET WE GO:** Early next year, foodies will want to shop The Market at Santa Monica Place for heirloom coffee, artisanal bread, fresh flowers, organic meat and local cheese. Outposts of area favorites such as The Curious Palate restaurant, Santa Monica's Röckenwagner bakery and Kings Road Cafe are also located here.

**SHOP:** It's a retail paradise, thanks to Bloomingdale's and Nordstrom, along with more than 50 specialty shops including Barneys Co-op, Michael Kors, Tory Burch, CB2, Nike, Burberry, Louis Vuitton, Juicy Couture and Tiffany & Co.

**GREEN:** The retail areas feature solar-panel roofs; energy consumption is decreased thanks to the open-air environment; and there's water-efficient landscaping. The new Santa Monica Place even reuses more than 50 percent of the building structure from the old mall. That's what we call guilt-free shopping.

**DINE:** Feeling peckish after a long day of shopping? Santa Monica Place's Dining Deck on the roofless third level houses a variety of options, such as Richard Sandoval's Mexican kitchen and bar La Sandia and his Latin-Asian spot Zengo, the Sonoma Wine Garden from restaurateur Jeremy Umland, Gordon Drysdale's Pizza Antica and Chris Yeo's contemporary Chinese restaurant and lounge Xino. Don't miss the more casual indoor/outdoor food court for those on the run.

Kung pao chicken lollipops from Xino

