



JONATHAN GOLD'S
99 THINGS TO EAT IN L.A. BEFORE YOU DIE

JONATHAN GOLD'S 99 THINGS TO EAT IN L.A. BEFORE YOU DIE

>> 8) of his restaurants tends to be his long-braised meats. Don't miss his spoonably soft *paleron*, the thick cut of beef shoulder that is known as flatiron when it's cut into steaks instead of braised in red wine, nestled with bittersweet slices of kumquat into a gently salted bed of Cream of Wheat. The dish sounds kind of avant-garde, but is closer to a perfected version of Aunt Fanny's Sunday pot roast. *Lazy Ox Canteen*, 241 S. San Pedro St., dwntwn. (213) 626-5299.

as ballast for your second martini. *Musso & Frank Grill*, 6667 Hollywood Blvd., Hlywd. (323) 467-7788.

CIRO'S FLAUTAS

A flauta is a corn tortilla wrapped tightly around a meat filling and fried. The flautas at *Ciro's*, an iron-barred, low-ceilinged room alive with the funk of frying meat, are tiny things, piccolo flautas, that come six to an order, tightly rolled and very crisp, sauced with thick, chunky, fresh guacamole and a splash of Mexican cream. The

great, aromatic handfuls of fresh dill, is, as they say, a fact on the ground. Do you eat them before, after or along with the bacon-wrapped matzo balls? That part is up to you. *The Gorbals*, in the *Alexandria Hotel*, 501 S. Spring St., dwntwn. (213) 488-3408.

JITLADA'S FISH KIDNEYS

This southern Thai curried fish, at least as interpreted at *Jitlada*, is one of the more intense things you will ever put in your mouth, a stunningly complex brew

CHICHARRONES DE QUESO

Northern Italian *frico*, a cheese crisp traditionally made with grated Montasio, was a Valentino signature for years, and good enough that Joe Bastianich built a New York restaurant around it before he decided to throw his lot in with Mario Batali. But the Mexican version, as served at *Lotería Grill*, may be even better: grated cheese sizzled on a flattop until it becomes a glossy, crisp mass as broad and as thin as a proper Indian *dosa*. You know the bits stuck to the pan after you've made a grilled-cheese sandwich?



Fab Dogs: when you want all of the flavor and none of the salmonella

MUSSO & FRANK'S WELSH RAREBIT

Los Angeles, we are often told, is a city that refuses to recognize its past — as if, as in *Sunset Boulevard*, it weren't the most obsessively memorialized city in the world. And there is no restaurant anywhere, not *Keens Steakhouse*, *Simpsons-in-the-Strand* or *Bofinger*, as immersed in its past as *Musso & Frank Grill*, which is almost a museum of the American lunchroom menu of 1918: avocado cocktail, finnan haddie, chicken potpie, lamb kidneys Turbigo and diplomat pudding. Not least among these nursery-food classics is the Welsh rarebit, a concoction of cheese melted with ale, dusted with paprika and poured over toast. Think of it

shredded meat inside is usually frizzled to a chewy consistency almost like *carne seca*, and tends to be a little salty, with a smack of pure beef flavor that cuts through the strong tastes of corn and hot oil. Restaurant *taquitos* tend to be pretty prefab. To go to *Ciro's* is like visiting a friend's grandmother who just happens to have homemade flautas on hand. *Ciro's*, 705 N. Evergreen St., E.L.A. (323) 269-5104.

THE GORBALS' DILL FRIES

Scottish-Jewish cuisine may be a construct that exists solely within the perfervid imagination of *The Gorbals* chef *Ilan Hall*, but an order of his French fries, cooked with whole garlic cloves and

of organ stink, aromatics and chile heat that can be compared to biting down on a 9-volt battery, and I mean that in the nicest possible way. In southern Thailand, curries this intense are served over fluffy, hard-fried Thai omelets instead of mere rice, and the rich blandness of the eggs does indeed increase the dish's user-friendliness at least tenfold. *Jazz Singnasong* swears that some people from the Bay Area stop by her restaurant every few weeks and leave with 30 portions of fish kidneys to go. She thinks they may resell them in their own Thai restaurant, but I think they might just be in need of something to eat on the way up the 5. *Jitlada*, 5233 Sunset Blvd., Hlywd. (323) 667-9809.

It's like that, a guilty, over-the-sink pleasure turned into public ritual, folded into a hot, freshly made tortilla, completed with a spoonful of guacamole and a shot or two of tequila. *Chicharron de queso* is thirsty work. *Lotería Grill*, 6627 Hollywood Blvd., Hlywd. (323) 465-2500.

IVY'S CORN CHOWDER

The *Ivy's* patio is where the much-photographed dine when they wish to be photographed at their best; laughing, splashed with sunlight on a Los Angeles afternoon, in a location where paparazzi are part of the décor. When at the *Ivy*, they often find it necessary to eat. And when they eat, they are likely to have the corn chow- (12 >>