

Los Angeles Times
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calendarlive.com/weekend

CALENDAR

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weekend

A new festival
celebrates
the cultural
splendors
of India.
Plus: L.A.'s
Bollywood
dance nights.
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A woman with dark hair and a bindi on her forehead is smiling and looking upwards. She is in a pool of water, and her hands are raised to her hair. She is wearing a gold bracelet on each wrist. The background is a blurred outdoor setting with rain falling around her.

Indian summer

SF

Name in lights

Not sure what to call your restaurant? It's hard to go wrong with the name of a chef or owner.

Hal's

One of the pioneers on this once gritty thoroughfare, Hal Frederick and Co. opened this sharp, modern American restaurant 20 years ago. The artwork is always notable: Currently you'll find pieces by the likes of Laddie John Dill and Joni Mitchell. And the cantaloupe martinis are just right. Sunday and Monday nights, jazz players keep things swinging. Weekend mornings, scrambles rule at the a la carte brunch.

■ Smoked salmon scramble, \$11. 1349 Abbot Kinney Blvd., Venice, (310) 396-3105.

Tracht's

Need proof that Long Beach is hip? Consider the southern expansion of longtime L.A. chef Suzanne Tracht of Jar. At her new place, she's offering much of the same American comfort food, such as her signature pot roast (also available at the bar on a sandwich). Here, however, you can also enjoy your dinner on the patio, complete with requisite fire pit.

■ Pot roast, \$22. 111 E. Ocean Blvd., Long Beach, (562) 499-2533.

Massimo

At so many L.A. Italian places, tables are cramped together. Not so here. Chef Massimo Ormani and his wife, Daniela, have created an environment that invites lingering, and where the focus is food, not scene. Ormani is especially adept at pasta. For summer, he's offering toothsome *agnolotti* filled with sweet corn and ricotta.

■ *Agnolotti*, \$20.50. 9513 S. Santa Monica Blvd., Beverly Hills, (310) 273-7588.

Yujean Kang's

In his 16-plus years of business, chef Kang has developed a loyal clientele that has come to expect dishes such as crispy beef with Sichuan chili sauce. Still, a chef's gotta have fun. So Kang introduces a new dish every so often, hoping diners will bite. Among the rookies? Filet of black cod braised with roasted garlic.

■ Beef, \$13.95. 67 N. Raymond Ave., Pasadena, (626) 585-0855.

Josie

Just three more Tuesday barbecue nights remain at chef Josie Le Balch's lovely *boite*. Each brings a different specialty. Among the offerings so far: Moroccan kebabs and Alaskan ivory king salmon cooked over a cedar plank. Don't feel like 'cue? No worries. The regular menu, with dishes such as jewel box tomato and herbed goat cheese tart, is also available.

■ Tart, \$16. 2424 Pico Blvd., Santa Monica, (310) 581-9888.

— LESLEE KOMAIKO