



SARL HENRI MAIRE
en Bourgogne depuis 1958



Neighborhood Watch
Silverlake, Los Angeles

Los Angeles has long known that this artsy hillside district just east of Hollywood is a less nipped and tucked version of L.A. And with a spate of restaurant openings, it has become home to a burgeoning epicurean scene. **COSSETTE**, former wine director at the legendary restaurant Campanile, is the **SILVERLAKE WINE**, which stocks a smart, affordable, and globally eclectic selection. Across the street is **GINGERGRASS**, a casual Vietnamese eatery (chef Mako Antonitschek cooked at '90s hot spot Le Colonial) that's the boomlet of hipped-up Asian joints that include cheap and chic **PHO RAMBUTAN**. For Gallic grooviness, there's **CAFE STELLA**, which serves a good kir and serviceable steak. (Yes, someone's smoking. Yes, it's Kate Hudson.) Next door, **THE CHEESESTORE OF SILVERLAKE**, a gem of a shop, offers great artisanal products. Farther east on Sunset Boulevard, dueling valet parking stands face off across the street from each other at the self-consciously sexy Indian restaurant-lounge **TANTRA** and newcomer **CLIFF'S EDGE**, an Italian small-plates restaurant with a vast outdoor patio.

Go Escargot
In today's food world, where once-



Let's Go Escargot

In today's food world, where once-challenging foods—sea urchin, beef cheeks, pork belly—are now eaten with abandon, it's time to reconsider the snail. For years it was, sadly, nothing more than a chewy vehicle for garlic, parsley, and butter. No longer, thanks to Henri Maire's Burgundy snails, imported and sold by the Potironne company (superchef Thomas Keller is a fan). Tastier and meatier than the more common varieties, the Burgundian snail is not unlike a juicy, plump mussel. (For more information, call 877-762-4562; to buy, go to igourmet.com.) —A.K. ►



FROM LEFT: FRAN GEALER (3); DOUGLAS DUSSAULT

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