

Beverly Hilton's Le Chateau

by Susan Michals



. CHEAP EATS BY MZ. MOXY



For Georges Serna, it's more than just a glass of wine – it's a story. "Every great bottle of wine has an amazing journey that begins even before the first vines are planted. It involves so many different variables that the possibilities are endless. Every winery, every vineyard, every bottle and indeed, every grape, has one." As an award-winning sommelier, Serna is always happy to share his knowledge with those curious wine lovers who want to know the right way to choose the right wine beyond the pretty label.

After spending many years overseas – where he worked for some of the most prestigious restaurants in the world and some very regal clients, (including the Crown Prince of Monaco) Serna relocated to the U.S. and placed in the top four finishers at 1996's "Best Sommelier in America" competition. Serna now brings his lifetime dedication and friendly expertise to the Beverly Hilton's *Le Chateau*.

Serna combines his unsurpassed mastery with a true zeal for sharing what he has learned. His warm personality and welcoming approach are key to the Le Chateau philosophy – that everyone can appreciate the smells, tastes and fascinating stories inherent in a great wine – given the opportunity, a desire to learn and the right teacher.

George's Picks for the Holidays:

I love Sauvignon Blanc for all type of shellfish. Muscadet, Sancerre from the Loire Valley are a fantastic pairing as well as some California Central Coast like Brander Au Naturel, and Babcock.

For poultry: A great Pinot Noir from Oregon, Russian River or Burgundy is probably the perfect match.

Finally: A nice bottle of Champagne/Sparkling wine is a must as an aperitif. This is a celebration time and nothing is more appropriate than a nice glass full of bubbles.

Upcoming Tastings: December 13th: The World of Pinot Noir – showcasing one Pinot from each of the following locales: California, Oregon, Australia and France.

For more on Le Chateau:
www.lechateaubh.com
(310) 887-6006.

The 'skinny rocker' is a stereotype for a reason. We live on slim pickins'. We "dine" out on the 99 cents menu (restaurant: irrelevant), or perhaps if we're feeling mortal – a piece of fruit and single serving yogurt from our local 7-11. That is true rock star dining. Who can afford to please the palate when one meal may run as much as a totally bitchin' vintage stomp box?! No thanks, keep your high end grub, I'll save up for my dream amp, a 1968 Vox AC-30 (and I WON'T shoot my eye out). So began my quest to eat in style...under \$10 a meal. Not an easy task. I have trolled this city, and found the best of the cheapest. True, these eateries might not be healthy, trendy, or even in a gunfire-free neighborhood – but they sure are tasty.

'CUPPA SUGAR FROM THE GINGERBREAD MAN

The holidays are meant for indulging and reveling in wine & merriment, and frolicking with sugar plum fairies. And if you're stressed about what to get your special ones for the holidays, I'll make it easy...anything from the SkyMall catalog will do me just fine. Follow my lead for a lip lickin' overdose on the best sugar treats in the city.

CAKE AND ART

8709 Santa Monica Blvd, LA, CA 90069 (310) 657-8694 Cakeandart.com

"SUGAR" BY MOXY

Cupcakes so cute you won't be able to bring yourself to eat them... *wiping chocolatey crumbs from face. *Well*, almost. Cut into a sculpted cake in the form of a Marilyn Monroe bust or eat the keys of a white cake grand piano. Cake and Art makes sweets in the shape and form of anything worth eating – or not. This is one of the most famous and established bakeries in Los Angeles, and a favorite amongst the starlets of Tinseltown and beyond. If Barbra likes it, it's good enough for me. The 'Smores cupcake is a sugar shock delight, and not for the faint of sweet tooth. Cake and Art makes their own marshmallow from scratch, and all products are baked fresh daily.

MOXY'S GREATEST HITS: The Smores Cupcake, The Red Velvet Cupcake, The Gibson Les Paul Jr. Decorative Cake.

MUNCHIES

8859 W Pico Blvd LA, CA 90035 (310) 777-0221 Lamunchies.com

"BROWN SUGAR" BY THE ROLLING STONES

Step back in time with the MOST ADORABLE neo-malt shop in Los Angeles. Truly kitschy, this sweet shack has a bevy of treats from around the world. All goods are kosher, and Munchies even makes their own ice cream...try the butter pecan for a fresh creamery flavor sensation. Open 'til 11 pm most days.

MOXY'S GREATEST HITS: Chocolate covered gummy bears, butter pecan ice cream, various Japanese novelty candies, Big League Chew.

BOB'S COFFEE AND DONUTS

LA Farmer's Market - 6333 W 3rd St # 450 LA, CA 90036 (323) 933-8929

"SUGAR, SUGAR" BY THE ARCHIES

A longtime addict of Bob's, I know this battleground well. The kitty-kat chocolate frosted donuts are like a cloud of airy deliciousness - the buttery blueberry cake, I have convinced myself, is a fruit packed healthy breakfast. Bob's is a different, doughier breed of donut than their much hyped rival pastry. And let's be honest with ourselves, now that the love affair is over – Krispy Kreme is a one trick pony, aside from their glazed HOT donut, the rest are forgettable. Bob's is forever.

MOXY'S GREATEST HITS: The beignets, the green dinosaur donuts, the apple turnovers, and Bob's luscious high octane coffee as the perfect bitter to their sweet.