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# Olé! Tapas Bar

A loud crowd assembles under the toreador murals in this dark space, slurping sangria and bloody mary martinis (a house recipe involving Pravda vodka). The tapas side of the menu, with winners like grilled rosemary flatiron steak and super-limey whitefish ceviche, tends to upstage the entrées, including chef Richard Crespin's signature black cod with cavas beurre blanc. 13251 Ventura Blvd., Studio City (818-986-3190). D nightly. Full bar. Spanish \$\$\$



Get the luxurious, personalized treatment your skin deserves at an internationally recognized skin care salon. Highly regarded for our world class facials and advanced techniques in PHOTOPULSATI<sup>ON</sup>, our skin care specialists will tailor treatments to fit your needs, leaving smooth and radiant skin. Our bikini waxes and eyebrows are done with aesthetic precision to accentuate your features. Owner Rhonda Rhedman, known for her gentle Brazilian waxes, has created a one-of-its-kind salon, establishing itself among LA's elite. Visit us at BrentwoodSkin.com



## VALLEY DAY SPA

19255 Vanowen Street, Reseda  
(818) 757-7088  
www.dayspa.tv

Relax, soothe, and revitalize yourself in the San Fernando Valley's Asian retreat. Choose from traditional Asian massage therapy, herbal body wraps, and slimming, firming, and exfoliating treatments. Spa amenities include steam, sauna, Jacuzzi, showers, and heated floor rooms. Salon services: manicure and pedicure, paraffin treatment. Open 7 days, 9:30 am to 9:30 pm (Sundays until 9:00 pm, closed on holidays).

bistro style—roasted beets with goat cheese, veal goulash with spaetzle, sole with roasted fingerling potatoes. First class or coach? Either works. Edgemar Center, 2435 Main St. (310-399-6504 or [www.rockenwagner.com](http://www.rockenwagner.com)). D nightly, brunch Sun. Full bar. California \$\$\$

**SAM'S** Owner Samer Elias is showcasing the Mediterranean here: Sea urchin on arugula, bluefin tuna tartare, red pepper soup, and grilled escolar served with citrus fruits are all outstanding. The milk custard in a phyllo bird's nest with rose water syrup is an exotic kicker. 108 W. Channel Rd. (310-250-9900). D Tue.-Sun. Beer and wine. Cal-Mediterranean \$\$\$

**SHIGE** A team with years of experience in the Matsuhisa and Nobu kitchens is behind this Promenade-adjacent restaurant. The sushi's high quality; the tempura is light, and there are electric heaters on the table for the *shabu shabu* inclined. The atmosphere's somewhat bland—is that *Muzak* we hear?—but if sustenance is foremost, this is a good place to dart between shopping and a movie. 408 Santa Monica Blvd. (310-576-7011). L Mon.-Fri. D nightly. Beer and wine. Japanese \$\$\$

**310 LOUNGE & BISTRO** Big leather booths and swell lighting accent this jazz spot where the food is great. Toasted Marcona almonds and chicken wings flatter a martini menu, a salad features farmers' market veggies, the wild salmon's served with gnocchi, and the Karobuta pork chop may be the best in town. Sorbets and gelati for dessert. 3321 Pico Blvd. (310-453-9001 or [www.310lounge.com](http://www.310lounge.com)). D Mon.-Sat. Full bar. Global \$\$\$

**TYPHOON** Sip Pac Rim suds over a *Pho Hoa* at the Santa Monica runway, nosh on all manner of Asian fish, veggie, meat, and noodle dishes, or delve into the insect world with Thai-style crickets served with



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