

FREDDIE ROACH: L.A.'S  
LORD OF THE RING

VODKA SHOTS WITH  
CHELSEA HANDLER

RELIVING THE WORST  
OSCARS EVER

# Los Angeles



## Best New Restaurants

From Classic French to Nueva  
Mexicana, 10 Delicious Debuts



**Peak Season**  
(SORREL)

➔ Now is a time when spring-time sun gets interrupted by occasional reminders of winter. Sorrel is just the ticket. What looks like an unassuming spinach leaf is a two-for-one herb in disguise. Young leaves are mild and fruity—great for warm-weather dishes—but their flavor becomes more acidic as the plant matures. "I like to sneak young sorrel into salads," says chef **Evan Funke** of Santa Monica's Rustic Canyon. "It has a wonderful lemon flavor that adds an unexpected pop." Save the older sorrel leaves for those soups, stews, and sauces we still crave on cold, windy days. // MICHAEL LIMBO

★ \$4.95  
★ MARCH 2011  
★ LAMAG.COM



SPRING FASHION  
DRESSING UP THE STARS  
OF ALL MY CHILDREN