

RUSTIC CANYON WINE BAR AND SEASONAL KITCHEN (1119 Wilshire Blvd, SM; 310-393-7050) is an outgrowth of a series of Farmer's Market Wednesday dinner parties that owner, Josh Loeb (ex wine director at Capo and Broadway Deli) held with friends in a Rustic Canyon "tree house." Designer Claudia Reyes installed three communal tables to play up the cozy gathering feeling. Executive chef Samir Mohajer (ex-The Little Door, Axe)'s regularly changing seasonal menu highlights ingredients from local farmers, ranchers, and fishermen made into rustic Cal-Med small and not-so-small plates. Share the Moroccan salad plate of hummus, olives, roasted peppers, and grilled flatbread; or handcrafted salami, Humboldt Fog goat cheese, and toast; or artisanal cheese with raisin bread that can stand in for dessert. Signature dishes include pan-roasted half-chicken served with roasted root vegetables and sauteed bitter greens, and a cast-iron burger with applewood smoked bacon and Point Reyes blue cheese. Look for anything from braised short ribs with wild mushrooms over creamy polenta to monkfish in saffron anise broth with braised fennel and pee wee potatoes, and end with one of Roxanna Jullapat (ex-Lucques, AOC)'s winning desserts— say, apple huckleberry crisp or rocky road bread pudding. Drink one of 20 rotating global wines by the glass or such bar drinks as classic bitters and a sugar cube, Indochine lemongrass and ginger, or a black velvet prosecco and Guinness.



Rustic Canyon is a non-stop party in a "tree house"