

TDM BEST BETS AT THE SALES	<b>BEST RESTAURANTS</b>	TDM BEST BETS AT THE SALES
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*In town for the Barretts sale and looking for some insider tips on where to dine? We've got you covered!*

**ROLLIN BAUGH:**

**THE DERBY RESTAURANT, 233 East Huntington Drive, Arcadia, CA. (626) 447-2430**  
[www.thederbyarcadia.com](http://www.thederbyarcadia.com)

If you're staying in the Arcadia area, you want to go to The Derby. After you've had your salad and the cheese bread, you're on your own. And if you're a vegetarian, you're home and dry. It has wonderful memories, and is a wonderful, old, lined-leather booth steakhouse. That's the way I like restaurants. It has very wonderful, broad menu, but I guess steak would be the place you'd start. Long, long ago when I was in college, I ran a swim school and the man who now owns it, Chip Sturniolo, attended the school and I taught him how to swim. The last time I brought it up about 10 or 15 years ago, he wasn't too thrilled, so I wouldn't mention it! That was a long time ago, and he's now a respected restaurateur. George Woolf originally owned it before the Sturniolo family. There are so few of those restaurants left in the world that have that kind of history, and it's impossible to go in there without running into a half-dozen people you know. It's a gathering place.

**SHAWN DUGAN DRYSDALE:**

**IL PICCOLINO TRATTORIA, 350 North Robertson Blvd., West Hollywood, CA. (310) 659-2220**

Il Piccolino would be our first choice. It is owned in partnership by the brilliant and renowned host Eddie Kerkhofs (of Le Dome fame for over 20 years) and the equally charming Sylvio Demori (formerly of Mimosa). Together they created Il Piccolino, a cosy little spot for both lunch and dinner, where hand-picked waiters/ressees provide excellent service in a comfortable setting, either inside or on the covered terrace. Some of their specialties include an incredible Steak Florentine, old Le Dome favourites such as Lamb Stew and Pasta Caviar, Giant Langoustines and when in season Joe's Stone crabs. Reservations suggested, as it is a hot spot!

**TONY ALLEVATO, TVG:**

**AKASAKA RESTAURANT AND SUSHI BAR, 14926 Clark Ave., Hacienda Heights, CA. (626) 336-0871. Open Monday through Saturday 5-10 p.m. Lunch on weekdays from 11 a.m.-2 p.m.**

Located about 20 minutes south of Arcadia, Akasaka is a hidden gem and a "must try" for sushi enthusiasts and casual sushi eaters as well. The definition of a "mom and pop" restaurant, Akasaka has been in business and flourishing for over 35 years. There are a lot of good sushi places in the Los Angeles area but the combination of great food, very generous

portions, reasonable pricing, and friendly service keep me coming back for more. Sushi chef Hisako Aizawa personally inspects every piece of fish and adds her own special touch to traditional rolls. For starters, I highly recommend the Kama (baked yellow tail collar) that is mixed with the chef's secret dipping sauce. It's supposed to be an appetizer, but it's more like a meal on its own. Other appetizers on the menu include the salmon skin salad and Dynamite (a combination of fish that is baked with a sweet mayonnaise sauce). Popular rolls include the Rainbow roll which is very yummy if you're looking for that "all-in-one, every-fish-in-the-place" type of roll, and the baked freshwater Eel roll is terrific if you like teriyaki sauce and avocado. If you go the route of ordering rolls, I highly recommend that you get the half-order when available, unless you are really, really hungry. Personally, I like to stick to traditional sushi which ranges from \$6 - \$8 for two pieces. If someone in your group is not in the mood for sushi, they can't go wrong with the beef rib eye teriyaki. Bring an appetite and a smile, but be sure to make a reservation because the sushi bar only seats 9 and there are just 11 tables in the restaurant. Tell Hisako that you read this review and she'll be sure send you plenty of goodies that are off the menu. Click [here](#) for map directions.

**ANDY BELFIORE, TDN:**

**CUT RESTAURANT, Beverly Wilshire Hotel, 9500 Wilshire Blvd, Beverly Hills, CA. (310) 276-8500**

**Open for dinner, 5:30-10 p.m. weekdays and til 10:30 Friday and Saturday; closed Sunday.**

[www.wolfgangpuck.com/restaurants/finedining/cut/beverlyhills/](http://www.wolfgangpuck.com/restaurants/finedining/cut/beverlyhills/)

If you're looking to do some celebrity-watching while enjoying an unbelievable meal, try CUT. Awarded a prestigious Michelin star for 2008, the chic steakhouse, owned by Wolfgang Puck, has earned awards not only for its fine food, but also for its stylish design. It is a favorite of celebrity chef Bobby Flay. The menu offers pricy Japanese Wagyu beef, but go for the U.S.-grown Wagyu, which is incredibly tender and flavorful. For starters, try the kobe sashimi or tuna tartare. The sommelier can help you choose from the extensive wine list, and the service is great. On a recent visit, we were seated next to the Food Network's Barefoot Contessa, Ina Garten. Lionel Ritchie was a few tables away, and Tom Cruise snuck in a back door later in the evening. You might also want to get there a bit early to have a drink in the hotel's hotspot, sidebar. But, as you'd expect, the prices at CUT reflect the A List crowd.