



The 14 Most Interesting Chefs in Downtown

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DOWNTOWN LOS ANGELES — Downtown is the city's hottest dining scene, with new restaurants popping up in every district and established eateries continuing to impress. It's no wonder that people from across Los Angeles now flock to Downtown for a meal.

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Much of the culinary power comes from a cadre of chefs — some new, some with decades of experience — who are not only serving delicious food, but are also changing the way we dine. It's a fine line to straddle, but 14 chefs in particular are offering inventive tastes, combinations and cooking tactics. However, it's not just about being different for the sake of being different — their food keeps people coming back for more.

Here (in alphabetical order by chef) are the 14 most interesting chefs in Downtown:

Tony Esnault, Church and State : Tony Esnault made his name in the kitchens of Alain Ducasse, helping snag three Michelin stars at two different restaurants. Later, in Downtown, he reinvigorated Patina and won raves with his exacting, nuanced cooking. Now he's at this Arts District restaurant, coaxing sensational flavor out of bistro classics. Consider Esnault's refined coq au vin, or chicken stewed in red wine: The liquid is precisely reduced to a glistening syrup redolent with the scent of thyme, wine and earthy vegetables. The only downside is that Esnault won't be here long. Thankfully he's staying in Downtown — he's working on another restaurant, Spring, in the Historic Core.