

# Jonathan GOLD'S 101 BEST Restaurants



High-end restaurants construct entrees out of what used to be considered weeds. *Uni* has replaced foie gras as the go-to luxury. And when you ask a local food-obsessive about her favorite restaurants, she is far more likely to mention a Thai noodle shop or a renegade *taquero* than she is anything with a Michelin star. Welcome to the Los Angeles restaurant scene, 2014.

— Jonathan Gold



## 19 Church & State

You can find something like Church & State in every arty warehouse district in America, a dim, loud bistro with industrial flooring and skeins of Edison bulbs, serving familiar French dishes to a crowd looking for its personal Montparnasse. The formula is so classic by now that everyone has forgotten whether the snails under little caps of pastry are supposed to be ironic or whether you're eating them because the herbed garlic butter tastes so good, or whether that glass of absinthe is louche or a little bit passé. What the rest of those restaurants don't have, though, is Tony Esnault in the kitchen, a chef long associated with Alain Ducasse whose sturdy terrines, burnished meats and carefully composed vegetable dishes are remarkable in their depth of flavor. You may never taste a better coq au vin, underpinned with a deep bass note of thyme.

- 1850 Industrial St., Los Angeles
- (213) 405-1434
- [churchandstatebistro.com](http://churchandstatebistro.com)
- Lunch, 11:30 a.m. to 2:30 p.m. Mondays to Fridays; dinner 6-10 p.m. Mondays to Thursdays, 6-11 p.m. Fridays, 5:30-11 p.m. Saturdays, 5:30-9 p.m. Sundays
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- Full bar. Valet and street parking. Credit cards accepted.