

**THE DEADLY  
DETECTIVE**

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**A ROCK STAR'S  
MALIBU MESS**

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**CAN  
JOHN DEASY  
SAVE OUR SORRY  
SCHOOLS?**

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# Los Angeles

## The Chefs of The Year

**36 Restaurants You Must Try Now!**

Starring **Roy Choi**, ➤➤➤  
**Michael Voltaggio**,  
**Suzanne Goin**,  
And Many More!

**PLUS** Cooking Tips  
From the Pros

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**4 Unsung Heroes  
Of the Kitchen**

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**BRINGING  
THE  
HEAT**

*The Kogi King  
at Chego*



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\* LAMAG.COM

2012

# CHEFS OF THE YEAR

CELEBRATING THE PEOPLE BEHIND L.A.'S FINEST FOOD

➤ Fasten your aprons—this could get delicious. The 20 recipients of our first-ever Chef Awards won for more than just their exceptional cooking. Over the past 12 months they have expanded empires, transformed neighborhoods, fused old cuisines, conquered new ones, and challenged our very idea of what a restaurant should be. They've also created the dishes that have helped put Los Angeles on a culinary pedestal. Here's a taste of the year's best!

ILLUSTRATIONS  
BY  
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BY  
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THE  
EVERYDAY  
GOURMET

# SUZANNE GOIN

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**THE LARDER AT MAPLE  
DRIVE, THE LARDER  
AT TAVERN, TAVERN,  
A.O.C., LUCQUES**  
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## ➔ WHY WE PICKED

**HER:** She's no newbie to best chef lists, but the SoCal cuisine queen has wooed us all over again by knowing that sometimes we just need a sandwich—albeit a superior one made with locally sourced produce on artisanal bread. Perhaps we'll indulge in a chewy-crispy chocolate chip cookie for dessert. While we're at it, how about an herb-roasted chicken to take home?

Goin's Larder creations are as thought-out and refined as anything you'd get for dinner at Lucques but as approachable as something Mom would make. **FAR-**

**OUT TAKEOUT:** "It's been a wonderful challenge to come up with ways to deliver my food in a way that people can enjoy at home. Potpies, daubes, free-form pasta dishes in oven-able containers—I've had fun figuring out the puzzle to make it work." » **A.O.C.:** 8022 W. 3rd St., Beverly Grove, [aocwinebar.com](http://aocwinebar.com). **THE LARDER AT MAPLE DRIVE:** 345 N. Maple Dr., Beverly Hills, [thelarderatmaple.com](http://thelarderatmaple.com). **LUCQUES:** 8474 Melrose Ave., West Hollywood, [lucques.com](http://lucques.com). **TAVERN/THE LARDER AT TAVERN:** 11648 San Vicente Blvd., Brentwood, [tavernla.com](http://tavernla.com). ■

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