



LOS ANGELES **CONFIDENTIAL**

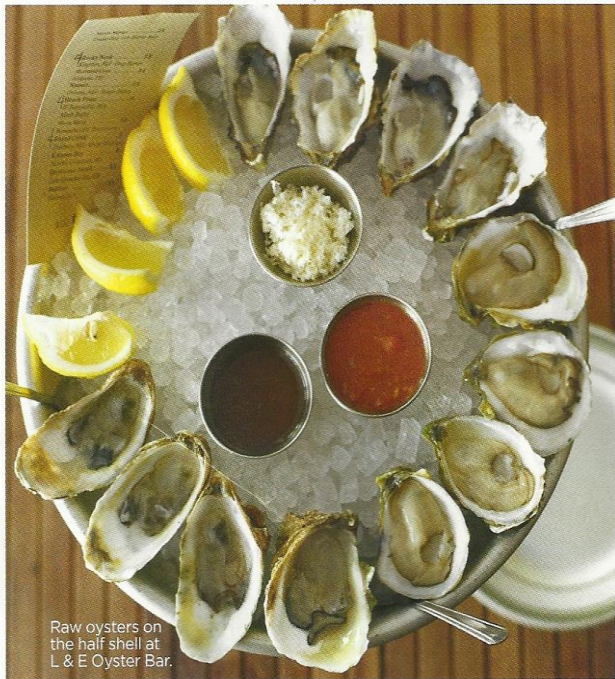
Happy Anniversary

10 FABULOUS YEARS!

21st-Century Foxxes

JAMIE FOXX AND KERRY WASHINGTON 'UNCHAINED'

PLUS Neil Patrick Harris, Erin Wasson, Joan Rivers on Hanukkristmas



Raw oysters on the half shell at L & E Oyster Bar.

la is your oyster

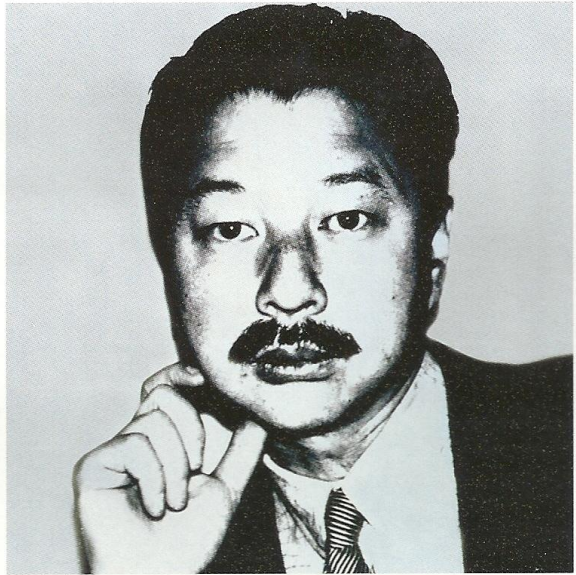
CELEBRATING IT'S ONE-YEAR ANNIVERSARY, L & E OYSTER BAR DISHES ABOUT THE QUEEN OF SHELLFISH. BY ALEXIS JOHNSON

So much for the age-old adage of only eating oysters in months that end in "R"—the in-demand bivalve has swept the palates of Eastside hipsters into a frenzy, making finding a seat at Silver Lake's de facto oyster headquarters—the petite L & E Oyster Bar, which celebrates its one-year anniversary in January with the upstairs expansion opening sometime in the new year—a challenge. Co-owner Tyler Bell explains why oysters are the perfect choice any month.

Why are oysters great year-round? Oysters are a perfect food. They are full of protein, omega-3s, and other vitamins and minerals like copper and iron. At L & E we jokingly call oysters "nature's multivitamin."

What pairs best? We have had wines and beers that I would have sworn wouldn't work, but I have time after time been proven wrong. US and New Zealand Sauvignon Blanc, along with Champagne, Muscadet, and Chablis are perfect with Pacific oysters. For Atlantic oysters, we love to pair them with Grüner Veltliner, Riesling, and Champagne. Vinho Verde and Albariño were big hits this summer, as was Grenache Blanc.

What's the best way to enjoy oysters? L & E serves raw oysters on the half shell with mignonette and cocktail sauce, both of which are made in-house. Our horseradish is grown specifically for us in California without pesticides, fungicides, or fertilizers. We send out lemon wedges, too! But Chef Spencer Bezaire's takes on classic oyster dishes like Rockefeller and Casino are unlike any grilled oysters I've ever had. The hushpuppies are made with fresh corn and served with a chili-honey sauce—you won't find that in Mississippi! Our fried oysters are pretty spectacular as well. *1637 Silverlake Blvd., LA, 323-660-2255; leoysterbar.com* **LAC**



CHOW WOW!

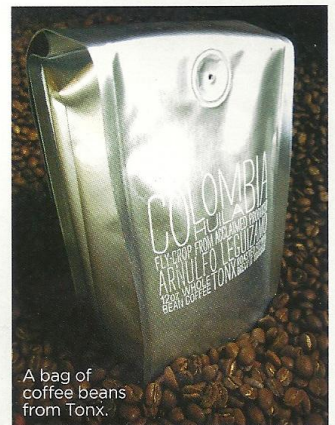
Mr Chow brings his brand of Chinese eats to the beach.

Come 2013, the legendary—and incomparable—Michael Chow will be celebrating 45 years in the restaurant biz and a new location of his famed eponymous resto, Mr Chow, in Malibu, opening this December. Situated in the old Nobu space in the Malibu Country Mart, Chow notes that out of all of his locations, customers are most ecstatic about Malibu. "I'm shocked!" says Chow. "The response has been overwhelming." Chow reportedly plans on keeping the architecture similar to Nobu's and preserving the "clublike atmosphere" of the front room. "The trick is changing without changing. If you change too obviously, people don't like it. You've got to change with time—the best change is based on function." *Malibu Country Mart, Malibu; mrchow.com*

bean there

TONX BRINGS HOME THE GOODNESS OF FRESHLY ROASTED COFFEE BEANS.

WITH THE RISING INFLUX of new coffee roasters, Tony Konecny, founder of Tonx, is bringing beans even closer to home through his subscription-only delivery service that delivers two weeks' worth of freshly roasted coffee beans (Konecny roasts each seasonal variety himself in LA) right to your front door. You may already have your favorite brand-name roast or coffee house, but Konecny is focusing exclusively on at-home delivery... "It's truly great coffee, in your kitchen, without much fuss." He notes: "I guess it's kind of an easy slacker crusade to get behind." He's even debuting a new travel kit this winter—"I don't leave town without mine." *tonx.org*



A bag of coffee beans from Tonx.