

# 2010

## MICHELIN GUIDE RECOMMENDED

Rouge Tomato 

Contemporary 

The philosophy at this stunning new Brussels import is S.P.E., an acronym for “Sanitas Per Escam” (Health Through Food), an idea that rests on three key principles: *sourcing*, selecting ingredients seasonally and locally; *preparation*, using cooking techniques that preserve the food’s integrity and nutrition; and *enhancement*, optimizing nutritional value via product combination and menu diversity.

Chef Jeremy Bearman’s menu is meant to supply diners with 30% of their daily nutritional intake. Impressive in its science, but can health food be sexy? Rouge Tomato makes a strong argument in favor, with a jaw-dropping, two-level interior fitted out with a floating bridge entrance and a Zen-like décor of varnished unstained wood and red accents.

The menu spins to the season, but might include a wildly fresh ceviche, dressed with ripe green avocado, blood orange, kumquat, jalapeño, and a sprinkling of bright green dill; just-seared Nantucket bay scallops over a silky parsnip purée studded with roasted mushrooms, and paired with pearl onions, baby fall vegetables, and a chervil coulis; or succulent grass-fed N.Y. strip, kissed with a savory beef jus punctuated with mushrooms.

Food Dudes, Jon Shook and Vinny Dotolo, are on the prowl again—this time with their own restaurant, a hip new Hollywood hotspot near CBS Studios. Surrounded by vintage furniture and clothing shops, Animal exudes a bohemian spirit in its artsy minimalist décor: an unmarked door, naked light bulbs, and a wooden bench running along one wall.

The kitchen’s inner beast emerges in its Cal-Med cooking, with an obvious fondness for pork. A fried pork chop with slow-cooked greens and slab bacon will give you the idea; while the likes of fresh monkfish cooked with Rancho Gordo scarlet beans, favas, and artichokes also relies on locally raised products.

A good selection of reasonably priced wine by the glass, carafe, or bottle, will keep you running with the pack.



Copyright © 2009 - Michelin North America, Inc. All rights reserved.