

KELLY ROHRBACH
THE MODERN
BOMBSHELL
SUITS UP

BEAUTY SECRETS
INDUSTRY
INSIDERS
KISS & TELL

CALIFORNIA STYLE

Gold STANDARD

SET THE BAR WITH STUNNING
STONES & ALL THINGS BRILLIANT

MAY 2017 \$5.99





VENICE

FLOUR Power

Evan Funke honed his formidable pasta skills by cooking alongside grandmothers he met in villages throughout Italy. Fittingly, the centerpiece of his new Venice restaurant, **Felix**, is a shimmering



From far left: Chef **EVAN FUNKE**. Inside the **WENDY HAWORTH**-designed space. The *agrumi* dish.



glass-and-tile pasta lab, where diners can watch him make 18 to 20 different iterations each night. “I’m a custodian of these deeply rooted traditions,” says Funke. “The Italians have a word—*campanilismo*—that means pride of one’s origins, and we want to exude that here.”

His menu will center on classics such as squiggly trofie with pesto Genovese and gnocchi rich with saffron and uni. Regional dishes like favas served over burrata, and traditional pizzas such as a boscaiola made with wild mushrooms and fontina, round out the offerings. The bar, helmed by Brandyn Tepper, is equally obsessed with details, mixing seasonal bellinis with blood oranges, apricots or pears, and a tequila-and-pisco cocktail with house-made limoncello. 1023 Abbot Kinney Blvd., Venice, 424-387-8622; felixla.com.

WRITTEN BY MICHAEL BUCIO, ANDREA STANFORD, JESSICA RITZ AND ANUSH BENJYAN. FLEX (3); ALAN GASTELUM; TABLE SCAPE; SAM FROST; MILLA CHOCOLATES (2); GOKAY SARIOZ.



KOLLO’s three offerings: Chinese black, Japanese green and Vietnamese oolong, \$11/500 ml. each.

LOS ANGELES

SPECIAL Tea

Kollo cold brews single-origin teas for 24 hours in small batches to ensure genuine flavors—from nutty florals to rich umami—before hand-bottling them in L.A. thekollo.com.



The MAK Center for Art and Architecture at the Schindler House (left), where **FOODSHOP** hosted a dinner (below) in March.

LOS ANGELES

Movable Feast

Foodshop co-founders Hyejin Cho and Itay Zach met as students in UCLA’s graduate architecture program; their passion for travel and exotic meals prompted their first pop-up dinner in a metal workshop in Venice in 2011.

It led to the duo’s invitation-only communal dining series, now staged in design-significant locales such as March’s happening with the MAK Center for Art and Architecture at the Schindler House. This summer guests will enjoy grilled peach salad and lamb belly steamed buns at a to-be-named design landmark. lafoodshop.com.



MILLA CHOCOLATES’ ongoing pop-up at the Row DTLA. An assortment of chocolate-covered caramelized dragées and candied organic orange chips in large jars, from \$18.

DOWNTOWN LOS ANGELES

All in Good Taste

After working in the art field for years, Christine Sull Sarioz landed on the medium that resonated most. “I’ve always been drawn to small and delicate forms—in ceramics, glass, pastries and now chocolate,” she explains. Sarioz, founder of L.A.-based **Milla Chocolates**, crafts goods such as hazelnut praliné bars with Turkish coffee, presented in immaculate, minimalist packaging. For a moderately virtuous option, try the candied orange chips, made with Santa Monica Farmers’ Market ingredients, available at the brand’s ongoing pop-up at the Row DTLA. millachocolates.com.

