

# ANGELES



**Bath Design at Its Best**

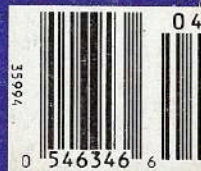
**APRIL SHOWERS**

**Bella Lewitsky**

**DANCE DOYENNE**

**Antique Musical Instruments**

**SOUND INVESTMENTS**



## U R B A N I T I E S

### Destinations OOH-LA-L.A.

These days when a Parisian says "Ooh, la, la" the accent is on the LA. The City of Lights is romantically involved—with the City of Angels. Walk into the Galeries Lafayette and the fragrance that greets you is as likely to be Giorgio as Coco. Take a turn off the Boulevard Saint Germain and discover a bistro halfway up the block named *Los Angeles Tacos*. Take another path and voila! *Melrose*.

Tex-Mex food is finding, has found, will find its way into chic Paris kitchens as well. The source of imported ingredients like *chips de maïs*, salsa, and California wine is a mini-Fauchon of American food: the General Store on the rue de Grenelle. Here on one of the Left Bank's most elegant streets this small shop suc-

### In Style PARIS SHOPPING

The French may be infatuated with L.A. cachet, but Paris-bound Angelenos still have a yen to shop the city's boutiques for the very latest in haute couture. To speed the process, Susan Sutherland, a native Californian who has lived in Paris for twenty years, has started Style, a shopping service for the City of Lights. She'll lead the dedicated bargain hunter through the *rues*, seeking the best deals on everything from designer handbags and frocks to antiques and interior design assistance. Sutherland, who began by planning shopping sprees for friends visiting the city, even offers suggestions on the city's nightlife. To book a Style tour, voyagers should provide Sutherland with information on their shopping goals: what they'd like to buy, their general preferences, and how much they plan to spend.

For information call 213-589-6456, or, in Paris, 45-53-21-04.

cors chili-starved American visitors and gives adventuresome Frenchmen a culinary jolt.

After food, of course, comes fashion, and the liaison persists. Parisians may not jog with the dedication of Angelenos, but when they do they're wearing the proper attire. Sportswear bears L.A. logos, sweat suits in ice cream colors adorn the racks in large and small stores alike, even toddlers are decked out in UCLA sweatshirts.

But the grandest gesture of all is the news that Frank Gehry, the Los Angeles architect, is about to undertake his first French project—the American Center in Paris in the new Parc Bercy, a thirteen-acre mall at the city's southwestern end. The seven-story composite building—scheduled for completion in 1991—will incorporate space for creation and recreation, study and performance, and, because Americans are known to quickly adapt to foreign customs, meeting and eating.

*Vive L'A-mitié!*

### Word of Mouth FRENCH POLYNESIA

Kenji Seki, who started L.A.'s love affair with raw fish with *Teru Sushi* in 1979 and then surprised New Yorkers when he opened *China Grill* in Manhattan in 1987, is back in town. Along with architect David Oved, designer Larry Totah (*Maxfield*), and chef Ishi (*Ishi's Grill*), Seki is introducing a new restaurant—tentatively called *Una Una*, the Polynesian word for beauty—this spring. The eatery will feature new French cuisine with a Polynesian presentation. Kenji and Ishi have been at work on the menu for eight months—so far they've settled on about thirty items.

*Una Una*, 464 N. Bedford Drive, Beverly Hills, CA 90210.

### Cook's Book

Chefs with a hunger for knowledge should consult the first annual *Guide to Cooking Schools*, published by Shaw Associates. A comprehensive guidebook

to private and professional schools, the book is geared to every level of instruction—from one-shot classes in fish filleting to complete training programs.

Though Southern California is well-represented with over a dozen local cuisine academies, cooks who want to range farther afield will find listings for schools all over America, Europe, and the Orient, with selections from such exotic locales as Chile, China, and Thailand. The entries are strictly factual, including cost information, faculty credentials, general schedules, descriptions of teaching technique, and number of students per class.

*The Guide to Cooking Schools is available at Montana Mercantile and by mail order for \$14.95 plus \$1.50 shipping from Shaw Associates, 625 Biltmore Way, Coral Gables, FL, 33134; 305-446-8888.*

### Cafe Vignes

Named for the vineyards that once blanketed the area, Vignes Street is located in the industrial section of downtown L.A. Its newly renovated warehouses and factories are now home to a growing community of architects, designers, artists, photographers, and other creative types. The area is lacking in places to eat, so Takako Kato, who formerly owned an art gallery in Japan, decided to open a "local hangout." Enlisting the aid of interior designer Ken Tanaka, graphic designer Sy Edelstein, and other area talents, she opened *Cafe Vignes*.

The restaurant looks and feels much like establishments in San Francisco, with lofty ceilings, open-beam construction, brick walls, and galvanized metal. Menu selections are limited to items that can be served fresh or steamed, and feature appetizers, soups, salads, and light entrées. Staffed mainly by residents of the area, *Cafe Vignes* also draws on neighborhood resources for its flowers, art, and equipment.

*Cafe Vignes*, 923 East Third Street, Los Angeles, CA 90013; 213-687-9709.