

BRNETWD

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■ L.A. RESTAURANTS

Gourmet, Gourmand

From Wilshire to Malibu



Linq

8338 West Third Street in Los Angeles
(323) 655-4555

Elegant and trendy, Linq, Mario Oliver's new West Hollywood restaurant, has an Asian-influenced minimalist style with a sleek bar, inviting dining rooms with black marble walls, all under a glass veranda, which will open in the summer. The seared ahi sashimi with the seaweed salad or the roasted beet salad with goat cheese are great starters. The Chilean sea bass entree was perfectly cooked, glazed with soya sauce and served with wasabi mustard mashed potatoes and a lemon grass cilantro sauce. Make sure to request the hot chocolate soufflé dessert upon ordering your main course, as it takes 20 minutes to prepare. A more ethnic dessert, the purple yam flan is available for those willing to sacrifice flavor for creativity.

Linq has a remarkable wine list with reasonably priced California and imported whites and reds. Though Stephane Clasquin, former manager of L'Orangerie, has ensured that the place has class, Chef Andre Guerrero's international menu still requires some fine tuning. However, reservations are still highly recommended.