



by Maggie Monroe

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208 Rodeo

A BEVERLY HILLS STAPLE IS REVAMPED

Overlooking the majestic Beverly Wilshire hotel, 208 Rodeo sits pretty atop of legendary Via Rodeo Drive. The cozy corner nook inhabited by the restaurant has been a part of the street's silhouette for the past 15 years. Originally an Italian restaurant known as Piazza Rodeo, the space underwent significant renovations about a year ago resulting in a more modern aesthetic. With a new management team and executive chef at its helm, the restaurant is poised to become one of the city's top eateries.

Patrons of 208 Rodeo are rewarded with a thoroughly LA experience as they soak up the sun and take in the lavish surroundings. The restaurant's elegant décor and charming patio contribute to an

endearingly attractive atmosphere as guests are also treated to a splendid view of the city's most famous intersection of Wilshire and Rodeo.

Yet, the beauty and ambience take a backseat to chef Joseph Mahon's culinary creations. "I highly recommend the coconut-curry lentil soup, the halibut, the scallops and the New York strip," says Mahon. "All of them are pretty much superstars." The unorthodox coconut-curry soup is truly one to remember. The combination of lightly smoked chicken and a dash of coconut and curry flavoring tempt the tastebuds with every spoonful. The dinner menu also features wild gulf sesame shrimp, Dungeness crab risotto and a grilled lamb loin among others.

With these innovative tastes and distinctive flavor combinations, 208 Rodeo ushers in a new era of modern American cooking. "I think modern American cuisine is made up of eclectic influences from around the world," says Mahon. "Technique and ingredients are paramount." We can't wait to taste more.