

In cities like New York and Los Angeles, where chefs tend to be as famous as their clientele, high-style dining is guaranteed. No need to play favorites, both coasts rock. Reservations and flight plans are at your command.

LOS ANGELES

Comme Ca

French home cooking is on the menu at this traditional French brasserie, which, since it opened a little over a year ago, has become a hotspot for a fashionable Melrose Avenue crowd. If you don't have a reservation for the chic main dining room, you can grab a seat one of the butcher paper-covered bistro tables in the bar.

Owner-chef David Myers came up through Charlie Trotters in Chicago, Les Crayeres in Reims and Restaurant Daniel in NYC, as well as his own Sona in LA, and each move upped his talent. Taste it in dishes from glazed sweetbreads and moules frites to sole menuiere and duck confit. There are also specialties du jour, fruits de mer, heavenly fromage and a Rhone and Grenache-heavy wine list, with 30 offered by the glass.

Katsuya

Master Sushi Chef Katsuya Uechi and celebrated designer Philippe Starck combined their considerable talents to create a feast for the senses at this uniquely provocative restaurant at Hollywood and Vine. Your first taste comes in the bar, where white sushi knives are suspended in blocks of clear Lucite, and cocktails like the Burning Mandarin flow.

Beyond that, the main dining room is edgy, with glowing photos of Japanese geisha and a center sushi bar with Stark's stainless steel chairs and black curtains with the kanji symbol for Katsuya. There, Uechi shows his skill with slivers of fresh fish for sushi and sashimi, as well as for innovative custom rolls and signature dishes like sliced kiwi scallop with yuzu vinaigrette. Menu highlights include truffle-scented whitefish baked in a salt shell and Yosenabe-Japanese style bouillabaisse.

Spago Beverly Hills

Legendary by name and reputation, Wolfgang Puck's flagship restaurant remains on LA's culinary A-list. Past the often celebrity-studded bar, diners nestle at white linen-topped tables in fine art and flower-filled dining rooms.

While Puck may occasionally be spotted in the open in the kitchen, James Beard Award-winning executive chef Lee Hefter