

CSQ

C-SUITE QUARTERLY | LOS ANGELES
SPORTS & ENTERTAINMENT
SUMMER 2017

VISIONARIES IN SPORTS & ENTERTAINMENT

Rick Eiserman, Selema Masekela,
Walter O'Brien, Angela Ruggiero,
A.G. and John Spanos

MICHAEL JORDAN: A PROFILE IN FAILURE

by Jeff Stibel

PLAY FOR ALL

LA84 Foundation President
& CEO Renata Simril on
using sport to affect change

PETER UEBERROTH

His one-of-a-kind story
includes the 1984 Olympics,
MLB Commissioner, and an
\$820M Pebble Beach deal

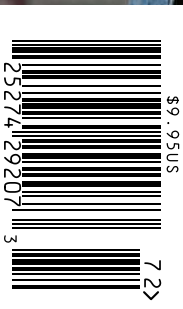
PLUS:

Demystifying Auckland's
growing wine, golf, tech, and
investment opportunities;
Dwyane Wade & Anthony
Davis' new style ventures;
the 2017 NextGen 10 in
Sports & Entertainment



VISIONARIES OF THE YEAR ALLYSON FELIX & JANET EVANS

How two Southern California Olympians, along with
Casey Wasserman and the City of Los Angeles, are
working together to bring the Olympics back home



Four Fabulous 2017 Debuts

Tallula's

Santa Monica

Mexican comfort food

Chef Mario Alberto

When husband-wife duo Josh Loeb and Zoe Nathan (Cassia, Esters, Huckleberry, Molo & Olive, Rustic Canyon) opened Cassia with Chef Bryant Ng in summer 2015, expectations were low. But by the end of the calendar year, Ng's masterpiece found itself atop many "Best of" lists.

Loeb and Nathan have returned to the table, again debuting a new brand on the Westside, the area of Los Angeles the duo know best. Their newest restaurant, Tallula's (named after their daughter), is nestled within the Rustic Canyon neighborhood of Santa Monica and offers visitors simple and refined comfortable Mexican fare.



1

LA's culinary canvas continues to brighten behind new openings from The h.wood Group, the Sprinkles founders, and Josh Loeb and Zoe Nathan while Sarah Kramer and Sarah Hymanson of Kismet keep serving some of the city's most ambitious food in recent memory

By Brittany Fuisz

Chef Mario Alberto uses fresh, organic, and sustainable ingredients, many of which are sourced from the nearby Santa Monica Farmers' Market. This produce, along with sustainably sourced seafood, gives rise to a menu whose highlights include grilled market fish tacos, lamb barbacoa, and heritage turkey tacos.

As with their other properties, Tallula's encourages diners to imbibe throughout their stay. The restaurant boasts an extensive wine list, featuring wines from all over the world. Kathryn Coker, who oversees wine for the entire Rustic Canyon Family of restaurants, curated the list ensuring the tastes of the menu and the wine come together from the first sip.

Laurel Almerinda and Nathan (the baker extraordinaire behind Rustic Canyon's delicious delectables) worked together to concoct a whimsical and authentic dessert menu including staples such as pan dulce and tres leches cake. tallulasrestaurant.com



2

Pizzana

Brentwood

Neapolitan style pizzeria

Chef Daniele Uditi

Pizza lovers from Pasadena to the South Bay can thank Candace & Charles Nelson – husband and wife power couple behind Sprinkles – for Pizzana, the newest Brentwood hot spot you don't want to miss. The Nelsons partnered with Chris O'Donnell (*Scent of a Woman*) and his wife Caroline, bringing a passion for Italy's finest ingredients and classic recipes to the table. Pizzana demonstrates a whimsical adoration for the Naples region while masterfully utilizing science in some of the city's finest bread baking.

Pizzana head chef Daniele Uditi reimagines Neapolitan pizza, allowing his dough to ferment for a full 48 hours before adding consciously sourced San Marzano tomatoes grown exclusively for Pizzana in the Neapolitan countryside.

The menu boasts a long list of specialty pies (all of which can be prepared with a gluten-free crust) whose toppings range from truffle to cilantro and zucchini blossom to crispy prosciutto crudo while also offering refreshing salads (perfect for summer) and a selection of antipasti that spotlight specific ingredients, letting them shine on the plate such as polpetta al forno (wood-fired meatballs) and carciofi arrostiti (charred artichokes).

During dinner, guests are encouraged to imbibe on Amanda Crawford's curation of wine and beer produced by small Italian and California craftsman and indulge in the Candace Nelson-driven dessert menu, where she has debuted a Neapolitan ice cream terrine alongside Italian-inspired sweets such as salted caramel panna cotta. pizzana.com