Want to throw an awards-season soiree? From a room with Ovitz's art collection to a scotch bar with no listed number, this is where the power brokers break bread

By Bill Higgins and Merle Ginsberg

HE EMMY SEASON IS OFF AND running - with the Oscar race not too far in the distance - which makes for a deluge of parties, from intimate voter arm-twisting dinners to cast celebrations. Luckily, L.A. offers a slew of new and underthe-radar locales for each kind of affair, includ-

ing a just-opened wine room straight out of Tuscany and a sexy tequ of the best Mexican food

## BEST PLACE FOR AN AFT Ten Pound (£1 Montage Bever 225 N. Canon Drive, Beverly Hill montagebeverlyhills.com

To get access, you nee its gatekeeper, the hot approves guests for thi restaurant. Offering sp the two-month-old spo men's-club look was cr with Krug champagne (Macallan's distillery i 10-pound note, hence rare old scotches that bottle, but a very good about 10 pounds (abou ice cubes are even mad Scottish highland wate starts at \$5,000.

## BEST PLACE TO HAVE YOU ON

#### Ink

8360 Melrose Ave. ■ 323.651.58 Michael Voltaggio — the son six winner - is ope restaurant Ink in Septe old Kumo sushi space o room, with moody gray industrial lighting, give



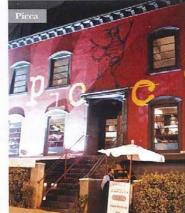


### BEST PLACE TO HAVE YOUR FRIENDS CONGRATULATE YOU ON YOUR NOMINATION

# Ink

8360 Melrose Ave. = 323.651.5866 = mvink.com

Michael Voltaggio - the tattooed Top Chef season six winner — is opening his long-awaited restaurant Ink in September in Michael Ovitz's old Kumo sushi space on Melrose. The main room, with moody gray walls and vintage industrial lighting, gives way to an intimate wine room for six to eight people. It can be booked for a prix fixe menu only, which will highlight Voltaggio's molecular-gastronomy food wizardry. We hear select pieces from Ovitz's art collection (he's an investor) will be hung there. Price details for the private room aren't finalized, but the omakase menu at the bar will run \$125.



also buy out the whole restaurant, s up to 300 (an Emmy-night party pooked). But beware of surly waiters ood-looking and can get a little conr. The restaurant, with dinner entrees m \$26 to \$39, would not share the iting the spaces.

#### E FOR AGENCY ASSISTANTS TO AY FROM AWARDS-SEASON HELL

lvd. = 310.277.0133 = piccaperu.com ay on Pico just blocks from the wo-month-old Picca has just added ne space (bookable for private paro 50) that's already luring a young after-work drinks and bites. Chef ate — a foodie star known for his atery Mo-Chica, located in a hardd court near USC — creates Latin-dishes with Japanese influences, shi served on delicately flavored l-pepper potato. There is no set cost the mezzanine, but the small (some ) plates, \$6 to \$15, add up quickly.