



100 Best Things In The World

By Stuart McGurk

90. MICHAEL VOLTAGGIO

LA cuisine goes molecular

Los Angeles eateries seem to operate along one strict rule - sophisticated and super-light for a working lunch;

old-school and carb-heavy for a starry supper. What's been needed for a while is a little refinement after dark. Now, thanks to Michael Voltaggio, destination dining in LA is starting to focus on the food rather than star spotting. He was recently working as a chef for José Andrés at molecular showplace Bazaar in the SLS Hotel in Beverly Hills when he began to get noticed. The guy *sous-vides* carrots - just imagine what he can do with a veal chop.



The clincher

Last year he left Bazaar to compete on *Top Chef* - which he won - and now he's working towards opening up his own top-secret venture in LA next month.

Published 01 Dec 2010