



WHAT'S NEW IN LOS ANGELES

Winter 2026

DINING

LATEST LA DINING OPENINGS & NEWS

[The MICHELIN Guide and James Beard Foundation spotlight Los Angeles' dynamic culinary scene.](#)

Los Angeles earned its first-ever three-star MICHELIN restaurants this year: Providence (Hollywood) and Somni (West Hollywood) now join the ranks of the world's most elite dining destinations. This brings the total of starred restaurants to 23. Explore all of Los Angeles' MICHELIN-recognized restaurants [here](#). At the James Beard Awards, Jon Yao took home Best Chef in California for his work at local favorite Kato.

[Kassi Venice Beach](#) (Venice)

The prime rooftop of Venice's Hotel Erwin has been remodeled into Kassi Venice Beach, serving a tight menu of Greek-inflected mezze, grilled skewers, and salads, plus an expansive view of the Pacific Ocean. This version of Kassi offers takes on Greek classics like a spanakopita quesadilla, fried zucchini chips, crispy saganaki with Fresno chile jam, and more.

[Noun Coffee + Wine](#) (Marina del Rey)

Noun Coffee + Wine is a daytime Marina del Rey spot serving breakfast quesadillas alongside drinks like a blueberry matcha and a Fridge Cigarette (Diet Coke plus espresso). On weekends, they're open until 9 pm with an evening menu of natural wine, sake, Japanese beer, and snacks like hamachi crudo and burritos from Burritos La Palma.

[Stoa Wine Bar & Market](#) (Marina del Rey)

Right on the water in Marina del Rey, Stoa functions as a gourmet market during the day and a wine bar at night. The shelves are stocked with charcuterie, sandwiches, and salads.

[La Monique at Oceana Santa Monica](#) (Santa Monica)

Feminine in spirit, refined in style, and bold in flavor, La Monique offers an elevated take on the classic French brasserie, blending timeless technique with a fresh, modern sensibility. At its heart, the menu by Chef David Fricaud celebrates the art of French cooking: fresh seafood, classic sauces, seasonal vegetables, and elegant presentations. Inspired by the glamour of Hollywood Regency, the space is imagined as an intimate jewel box – designed to be both inviting and unapologetically bold.

Casa Dani (Century City)

One of Spain's most celebrated chefs opened his former New York City restaurant, Casa Dani, inside the Westfield Century City, next to SBE sibling Katsuya, in July. Dani Garcia's namesake restaurant serves upscale takes on traditional Spanish cuisine.

Super Peach (Century City)

Momofuku, the David Chang-founded hospitality group will open its highly anticipated restaurant Super Peach at the Westfield Century City mall this October. The restaurant takes over the former St. Marc Pub-Cafe space on the first floor; the name is a nod to Momofuku, which translates to "lucky peach." Super Peach will operate as an all-day restaurant with an approachable menu from Chang and the Momofuku team that combines Korean flavors with California sensibilities and ingredients.

Sweet Wheat (Culver City)

Sweet Wheat Bakery, a charming French-inspired cafe and bakery originally located in Redondo Beach, opened a new location in Culver City at 9341 Culver Blvd. Sweet Wheat offers handcrafted French pastries, such as almond croissants and pain au chocolat, as well as artisanal breads like baguettes and sourdough. The menu also features elegant desserts, including macarons and éclairs, along with seasonal savory dishes such as quiches, sandwiches, and ratatouille. Additionally, Sweet Wheat offers French-imported drinks, including fruit nectars, Orangina, and espresso.

Maydan Market (West Adams)

Washington D.C. restaurateur Rose Previtte has opened the ambitious Maydan Market in LA. The 10,000-square-foot culinary compound opens in West Adams in October, on the corner of West Jefferson Boulevard and Hillcrest Drive. Maydan Market houses an outpost of Previtte's D.C. restaurants Compass Rose and Michelin-recognized Maydan, alongside stalls from five other Los Angeles-based restaurants like Yhing Yhang and Poncho's Tlayudas.

Genghis Cohen (Fairfax)

Now open in its new Fairfax location, Genghis Cohen brings its iconic New York-style Chinese American dishes to a refreshed space just a few blocks from the original. After 42 years as a neighborhood staple, the restaurant continues to offer its classic menu favorites in a setting designed to welcome both longtime fans and first-time visitors.

Max and Helen's (Larchmont)

Now open in Larchmont Village, Max and Helen's brings an elevated take on classic diner comfort food from Phil Rosenthal of Netflix's *Somebody Feed Phil*. Named in honor of Rosenthal's parents, the restaurant features a nostalgic menu developed in collaboration with Chef Nancy Silverton, offering a fresh, modern spin on old-school favorites.

Inanna Bar at The Hoxton DTLA (Downtown)

Perched on the 11th floor of The Hoxton Downtown is Inanna Bar, LA's newest rooftop restaurant and bar offering unmatched panoramic views of Broadway and the city skyline. Inanna Bar's food menu brings a modern Mediterranean touch to DTLA, with a lineup of mezze, flatbreads, and grill-fired plates designed to shared and savored.

Cafe Tondo (Chinatown)

Mexico City-influenced cafe and bar Tondo took over the former Oriel under the A Line train tracks in Chinatown, bringing a new destination to the neighborhood for everything from early morning coffee and conchas to afternoon spritzes and salsa after dark. Tondo serves pastries and coffee in the morning, along with an all-day menu featuring tuna tostada, rockfish Milanese, guacamole, and more. Evenings bring spritzes and natural wine by the bottle or glass.

Berenjak (Arts District)

Berenjak, a London-based Iranian restaurant is now open in the Arts District. The restaurant opened on the garden floor of SoHo Warehouse, marking the first publicly accessible location in the US. Guests can expect family-style dishes. Imagine dishes of mezze, fresh bread, khoresh, and kababs.

Tesla Diner (Hollywood)

Now open in Hollywood, the Tesla Diner & Drive-In brings a futuristic twist to the classic 1950s roadside restaurant. Designed by Stantec, the two-level, 24-hour concept features two movie screens, indoor and outdoor dining areas, and integrated electric vehicle charging stations. Guests can enjoy a retro-inspired experience with modern amenities in one of Hollywood's busiest corridors.

Beach House at W Los Angeles - West Beverly Hills

W Los Angeles - West Beverly Hills unveiled its newest culinary concept, [Beach House](#), a poolside restaurant welcoming guests and locals to find a Baja-inspired escape on the west side of the city. Tucked beside the hotel's vibrant WET Deck and pool, the hidden oasis celebrates the bold and sun-soaked flavors of Baja California. Menu highlights include a raw bar with mango charred-chile ceviche, and shrimp aguachile. Delight in a true vacation feel with sips including La Llorona with añejo tequila, empirical plum liquor, velvet falernum, agave, lime and milk washed along with a lineup of refreshing frozen cocktails for an ideal lounge by the pool or sunset dinner. **Images:** [here](#)

Kimpton La Peer Hotel (West Hollywood)

- **No Rose at Kimpton La Peer Hotel:** Located within the property's newly renovated lobby space, No Rose redefines the classic 'lobby bar' experience by transforming into a cocktail lounge and late-night hot spot, inviting locals and hotel guests alike to enjoy craft cocktails and elevated bites by Executive Chef Charbel Hayek (Ladyhawk) in a lively atmosphere with recurring DJ programming.
- **BUTTERLOVE&HARDWORK:** Pastry Chef Chris Ford will open his residency from November 8-March 2026. More than just a shop, ButterLove&Hardwork is an edible art showcase where pastry and chocolate serve as mediums of Ford's creativity. Upon entering the whimsical space, guests will embark on a multi-sensory journey through the depths of chocolate and pastry.

Bar Jubilee (West Hollywood)

A new cocktail bar will be coming to The Sunset Strip this October. Bar Jubilee will feature a fun carnival themed menu including popcorn syrup and fat-washed bourbon for Jubilee's Orville Old Fashioned with Angostura bitters and salt. The Gladiator's lead spirit is limoncello, rounded out by an olive leaf liqueur,

quinine-flavored aperitif Cocchi Americano, hazelnut gin, and Suze Gentian Liqueur, as well as fragrant rosemary.

The Front Yard at The Garland (The Valley)

The Front Yard, the signature restaurant of The Garland, continues to be a neighborhood favorite known for its warm, California-casual atmosphere and elevated comfort cooking. The menu highlights seasonal California ingredients across shareable plates, wood-fired dishes, and signature cocktails, all enjoyed in a lush indoor-outdoor setting. This year, The Front Yard celebrates its 10th anniversary with special programming and offerings honoring a decade of community dining.

COMING SOON

Dine LA Summer (January 23 – February 6, 2026)

Discover Los Angeles' Restaurant Week returns this winter from January 23 to February 6, 2025, with an expected 350+ participating restaurants offering special deals, dishes, and pre-set menus. Keep a close eye on [this page](#) for participating restaurants and to make your reservations.

Lapaba

Nancy Silverton is opening Lapaba in Koreatown this November, short for "La Pasta Bar." The concept blends Italian and Korean flavors, think dishes like kimchi suppli stuffed with Spam and mozzarella, cappelletti in a galbi broth with mandu filling, and bucatini alla'Amatriciana made with jjajang (black bean paste).

El Moro

Mexico City's famous churro vendor Churrería El Moro has been serving cinnamon-dusted fried treats since the 1930s, and after an expansion in Northgate Gonzalez's food hall in Costa Mesa in 2023, they're now launching their first standalone U.S. shop in Echo Park.

Badmaash (Venice)

Modern Indian restaurant Badmaash is expanding to Venice with a new location on Abbot Kinney, expected to open later in 2025. The Venice outpost will offer a refreshed take on the brand's signature approach to Indian-American comfort food, introducing new dishes alongside longtime favorites from the original Downtown menu.

Monsieur Dior

The Beverly Hills boutique will be the second outpost of the brand's Monsieur Dior restaurant run by Dominique Crenn. The 90210 branch will be the first Monsieur Dior location to serve dinner, and dishes will tie back to garments, like a tuna tartare inspired by a gown. Expect a dining room featuring garden-themed art and designer chairs with leaf prints, plus an outdoor patio with palm tree views.

ABOUT LOS ANGELES & LOS ANGELES TOURISM

Los Angeles Tourism & Convention Board (Los Angeles Tourism) is the official non-profit destination marketing and sales organization for the City of Los Angeles. Through its brand marketing and sales efforts in 12 countries, Los Angeles Tourism works to inspire travelers to choose Los Angeles for a vacation, meeting or convention and, in turn, advance the city's economic prosperity. Los Angeles Tourism is the ultimate resource for where to stay, play, shop and meet throughout the L.A. area, from Hollywood and Downtown to the Valley, Westside and Beach Cities. For more information, visit discoverlosangeles.com/travel-trade or [@discoverLA](#) on X, Instagram and TikTok.