

## WANTED

BY ANDREA RADEMAN



Bring a ruler and a big appetite because "If it ain't eight inches, it ain't Marty D's."

**D**eadbeat slacker Wes Gibson (James McAvoy) is jolted to learn that his long lost father was an assassin, and that he has been murdered. Wasting no time, the inscrutable Sloan (Morgan Freeman) and the cunning and stunning Fox (Angelina Jolie) draft him into The Fraternity, a secret society that unlocks his powers for revenge. But all is not as simple as it seems and Wes learns that, ultimately, he must choose his own destiny. The screenplay for *Wanted*, Russian director Timur Bekmambetov's first American film, is by Michael Brandt, Derek Haas, and Chris Morgan, from Mark Millar's and J.G. Jones' comic book series. The movie opens in late June but you can add these finds to your wanted list right now.

At his legendary Fourth of July parties, filmmaker Marty Davidson (*The Lords of Flatbush*, *Eddie & the Cruisers*) fires up his old Weber grill and dishes out spicy 8-inch New York Kosher hot dogs, which he serves on golden brown toasted poppy seed rolls, along with Boston baked beans, Cajun corn-on-the-cob, Coney-Island fries, and Southwestern-style horseradish coleslaw. In case your invitation got lost in the mail, you can now replicate this heretofore annual-only meal at **MARTY D'S Deluxe Dogs & Desserts** (230 S. Beverly Dr, BH; 310-273-7771). Brooklyn-born Marty and his interior designer wife, Sandy (The Foundry on Melrose, Meson G, et al), evoke the streamline moderne décor (1953 soda fountain, vintage fans, white painted furniture, glossy red two-top tables) of the corner luncheonette where Marty once worked the counter to help pay for acting classes. Today their "fast food for the discerning" menu offers meaty dogs, all snap and juice, slashed before grilling and served on special seeded buns with sauerkraut and

fried onion sides and crunchy French fries. A local vendor makes the spicy Italian chicken sausages they pair with roasted peppers and onions, and there's a veggie dog and both vegetarian and beef chili. Malts, shakes, floats, and Brooklyn egg creams are made with Dandy Don's ice cream and house-made syrups and sundae toppings. It's affordable and available every day from 11:30AM - 9 or 10PM, as Jessica Alba, Diane Keaton, Ellen DeGeneres and Portia DeRossi, Tori Spelling, Pete Sampras, Larry & Shaun King, Reggie Bush, Virginia Madsen, Sandra Oh, and Paul Mazursky already know.

When her high-powered clients lamented that rich desserts were playing havoc with their weight, Masako Kawashima who, as president of JEC International, arranges concert tours of Japan for headliners such as Stevie Wonder, Rod Stewart, and The Rolling Stones, bought a soft-serve machine and started experimenting with yogurt recipes in her kitchen. Now, with Randy Phillips, CEO of AEG Live, a subsidiary of Anschutz Entertainment Group (Staples Center, et al) she's opened **SNO:LA** (244 N. Beverly Dr, BH; 310-274-2435). It's yogurt heaven, where natural, organic fruit purees take the place of white or refined sugars, and organic dairy products make up seasonally rotating flavors such as Italian Tart (natural), Dulce de Leche, Chocolate Cremita, Pomegranate, Sour Cherry, Mango, and Espresso Chip. Wonderful alone, they can also be topped with a rotating selection of nearly three dozen gourmet toppings from gorgeous fruits to goji berries (used in Far East medicine), nata-de-coco (touted to reduce cholesterol); fiber-rich aloe vera; various mochi; and organic gummy bears in hazelnut streusel, toasted coconut, and chocolate nibs. Verrines (yogurt parfaits) include Chocolate Opulence (chocolate sauce and fresh strawberries); Prana Burst (pomegranate yogurt with fresh berries and organic granola); and Angel Symphony (sour cherry yogurt with chocolate and sour cherry sauces and hazelnut streusel); or devise your



SNO:LA's Masako Kawashima & AEG's Randy Phillips entertain your mouth and your ears

own. Take-out and Party Packages come in reusable insulated bags. Most ingredients are locally sourced and a portion of the proceeds go to charity. Some women lust for designer clothes but Masako's ultimate goal is to have her own cow and make every last drop of dairy from scratch. Open daily at noon. Check for closing times.

Who wants to jump out of bed on a Saturday morning in time to be somewhere at the ungodly weekend hour of 8AM? Me. And you, too, if the lure is the new Saturday-mornings-only breakfast at **RUSTIC CANYON WINE BAR AND SEASONAL KITCHEN** (1119 Wilshire Blvd., SM; 310-393-7050). Leave your hangover at home. You need a clear head to choose among pastry chef Zoe Nathan (BLD, Tartine in San Francisco)'s dizzying selection of kouign amann; flatbreads; frittatas; maple bacon scones; pistachio tea cake; kumquat ricotta croissants; sour cream coffee cake, and much more. Pick out your favorites or order off the kitchen menu — warm French doughnuts; Lily's Farm egg sandwich with Niman Ranch bacon; grilled cheese with pickled ramps and fontina — you get the idea. The morning bar menu features organic Groundworks coffee, fresh market juice, and Prosecco Mimosas. Then it's off to the Saturday Santa Monica Farmers Market to shop for fresh produce, just like Zoe, new chef, Evan Funke, and owner, Josh Loeb, regularly do. When Nancy Zaslavsky ([www.nancyzaslavsky.com](http://www.nancyzaslavsky.com)) and I were looking for a place to discuss her October Cook's Tour to Oaxaca, Mexico, we dropped in for lunch to try Funke's new menu. Passing up the soups and salads, and the mains of macaroni and cheese, flat iron steak, seared ahi tuna, and "jidori" chicken, we split a BLTA (bacon, avocado, heirloom tomato, wild greens, and aioli



LA's first micro-creamery re-invents gelato, frozen custard, and lo-fat ice cream all-in-one