

# ON THE TOWN

Chef Wolfgang Puck in the dining room of his restaurant Cut, in Beverly Hills.



## PRIME LOCATION

With the pairing of two iconic names, last summer's opening of **CUT** restaurant brought a new kind of star power to the historic Beverly Wilshire hotel, in Beverly Hills. Architect Richard Meier's trademark sleek lines and use of light, white and steel complement chef Wolfgang Puck's contemporary take on a traditional steak-house menu. "We wanted to do something cutting-edge; that's where the name comes from," says Puck.

An evening at Cut begins with an amuse-bouche of *gougères* (cheese puffs), followed by a presentation of two tantalizing options: American Wagyu-Angus beef and Kobe from Japan, a highly prized grade that appears on few U.S. menus. Once prepared, filets mignons and sirloins are delivered to your party in perfect synchronicity. Sides, like celery-root gratin or tempura onion rings, are portioned right at your table. Cut has been booked to capacity with a chic clientele every evening since it opened. Almost overnight, this hotel restaurant has been transformed into a thoroughly modern hot spot. 9500 Wilshire Boulevard; 310-276-8500; [wolfgangpuck.com](http://wolfgangpuck.com). SALLY HORCHOW