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"Beep, Beep!"

Elijah Holly, 5, enjoys playing in the "race car" during summer camp at the Westchester Family YMCA. Be sure to check out the new YMCA Corner on page 8.

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Truxton's American Bistro: Hottest Restaurant in Town

By Kristen English and Kelli Manthei

"We bring high end products at everyday prices."

The Westchester community welcomes Truxton's American Bistro to the neighborhood on Friday, July 21, offering the perfect plate for every person. While they are known for their slow-roasted meats, comprised of Original Brisket, slow-roasted Turkey, and If Mama Only Had a Rotisserie Chicken Plate, they offer a no veto cuisine- meaning there is something for everyone, vegetarians and dieters included. Co-founder Tim Foley says, "I think we're really bringing a high-end product at an everyday price, with old school service. This is the restaurant for the people, not just for uber-celebrities."



Bartenders mix up a variety of cocktails, including the Cable Car, already a favorite.

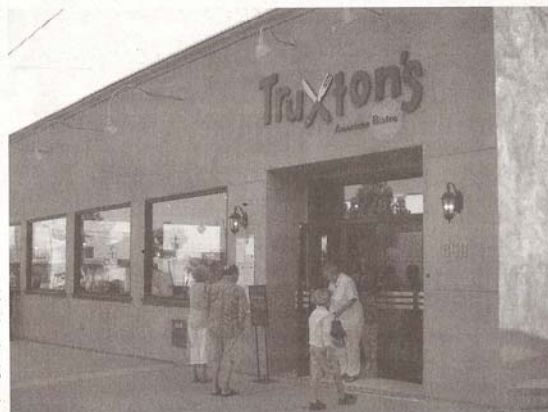
Pre-opening night, we were invited to sample some key dishes on Truxton's menu, which is a fusion of classic American gourmet and exciting exotic fare inspired by Los Angeles' melting pot of diverse cultures. The warm and inviting ambience of their California Cottage dining style welcomed us right inside with a smart palette of deep reds and olive greens, tile flooring, carpeting and rich wood accents, picture windows, and vaulted ceilings. We were promptly seated in a spacious booth amid the packed room and brought a sample of the signature drink, "Truxton's Cable Car," a lively mixture of Captain Morgan's spiced rum, Orange Curacao, and Fresh Lime Juice with a cinnamon sugar rim. Delicious.

Friendly and courteous waiters and waitresses navigated through the crowds with large silver platters of unique and seductive samples of food: Roasted Root Vegetable Chopped Salad, Miso Salmon, Original BBQ Brisket Sandwiches, Hand-Rolled Taquitos, and Firecracker Chicken Skewers. Our favorite would have to be the Skewers, which are found under the "Starters" section of the menu: buttermilk friend chicken tenders glazed with sweet and spicy chili sauce and served with Cool Ranch Dressing for dipping. Although, we also loved the Taquitos: Tender Slow Roasted Brisket rolled with Corn Tortillas and topped with Chipotle Crema and Cotija Cheese. The staff was affable and on point, quickly sopping up our spilled drink before we even had time to be embarrassed, and replacing it with a smile- twice.

Co-Founders Tim Foley and John

Kaufman have both worked in the industry for many years- Foley best-known for his distinguished Los Angeles-based catering company Red Carpet Catering, and Kaufman for his successful Thyme Restaurant Consulting company and for his integral role in growing the California Pizza Kitchen Empire. Their goal: to create a restaurant that they themselves would want to dine in, where the neighbors visit again and again. The duo plan to spread their new restaurant genre, "The American Bistro," to five to six more locations within the next 18-36 months. Their key to success is their crate-to-plate philosophy, which simply means they work with local farmers and food suppliers to offer you freshly prepared and, where possible, hormone-free natural products that are unique to each season, as well as each restaurant. Explains Kaufman, "Truxtons will provide high-quality food and drinks at unseen prices." And he's not kidding. Menu prices range from \$8-\$15, the highest priced cocktail listed at just under \$9.

It seems Truxton's is on its way to their goal of becoming a true neighborhood restaurant. As one of several new



Truxton's is located on Truxton Ave., where the former restaurant, Maison Wang was located.

businesses that play a fundamental part in the city's revitalization, they recognize our quickly developing area as the perfect community to build their community restaurant. Their seasonal menu boasts a food range from satisfyingly healthful to deliciously sinful, as well as a full bar and wine list. In addition to their regular business hours, which are Sunday through Thursday 10am to 10pm and Friday and Saturday 10am to 11 pm, they also host a Sunday Champagne Brunch with hand-carved meats and omelet stations. The restaurant accommodates 100 and the bar seats 15; there is also a function room that can accommodate small or large groups. Can't make it in? Truxton's offers take-out and home and office delivery, as well as a full line of catering. That is, of course, if you can resist the call of their comfortable setting and familiar staff.