

# west

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## THE RESTAURANT ISSUE

Sharp Picks: S. Irene Virbila's choices of the best places to use a knife, fork, corkscrew and so much more

Lynell George on a California chef who can't stay out of the heat

The new dynamic duo: cocktails and dessert

West's guide to eateries upscale and affordable across the Southland



**ORRIS:** Casual café with a menu of small French Japanese fusion plates. Specialties: seafood spring roll, ravioli, crab cakes, roasted Sonoma duck breast, lamb loin carpaccio, steamed mussels or clams, halibut tempura. **2006 Sawtelle Blvd. (310) 268-2212. \$5 to \$11.**