

# FOOD & DRINK

**COID CAT:**  
Sushi rolls and sashimi  
with black truffle, fish  
oil, tobiko, caviar, and  
black truffle. \$240  
caviar, truffle, and  
signature and more.

**UP THE ROOF** A magnet for scenesters, Catch, the new globally influenced seafood restaurant high above West Hollywood, is a summer. With the brightly lit Pacific Design Center across the street, the Hollywood Hills in the distance and city lights all around, this hot spot for dining and nightlife represents L.A. in all its glory. Fresh air and expansive views are also hallmarks of the sister Catch restaurants in New York City, Dubai, United Arab Emirates and Playa del Carmen, Mexico. Here, the massive space—all 12,000 square feet of it—spreads across the roof of a new complex on the corner of San Vicente and Melrose. The entire dining room has a retractable ceiling that opens to the sun and stars, making for a seamless blending of the indoors and out. Vine-covered columns, trees wrapped in twinkling lights and chandeliers dripping with floor-to-ceiling alfresco ambience. Circular seafoam-green leather booths surround dark wood tables; in the middle of each is a raised wrought-iron grate ready to hold the weight of Cantonese-style lobster (\$89) and towering shellfish platters (\$75 to \$125). Seafood is beautifully prepared and presented: whole fried snapper with mushrooms, chili and garlic (\$73); truffle sashimi (\$24); and bulging sushi rolls stuffed with king crab, cucumber, avocado and mango salsa (\$19). In addition, night owls now have a new go-to for after-hour drinks—the list and lounge kick out cocktails like the Secret Escort (\$15), made with rice, kalonji, bitters and piquin pepper, until after 1 a.m. 8725 Melrose Ave., West Hollywood, 323.342.6060, catchrestaurants.com —Lesley Baller