

ZAGATBUZZ

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FARMshop, Mas Malo and Moreton Fig to Land This Summer



Can't wait to get to the hottest newcomers? Well, mark these three in your calendar then:

FARMshop Market & Restaurant: After a decade as the culinary director for [Thomas Keller](#) at [Bouchon](#), [Bouchon Bakery](#) and [Ad Hoc](#), chef **Jeffrey Cerciello** is going it alone in the Brentwood Country Mart space that was last home to City Bakery. Using Californian artisanal ingredients, he'll start with breakfast and lunch for six weeks before adding dinner. It's due to open July 15 – and, yes, Cerciello is very specific about the date, no doubt the result of years working with the famously demanding Keller (Brentwood Country Mart, 225 26th St., Brentwood).

Mas Malo: In an iconic 1921 Dodd + Richards–designed Downtown space that until 1997 was home to Clifton's Silver Spoon Cafeteria, Mas Malo (as the name implies) is a sibling of the margarita-heavy [Malo](#) in Silver Lake. It's due to open sometime this summer (515 W. Seventh St., Downtown Los Angeles).

Moreton Fig: After opening outposts in Northern California ([The Tavern at Lark Creek](#)) and in Las Vegas ([Bradley Ogden](#) in Caesars Palace), Ogden's Lark Creek Restaurant Group is heading south – not for Beverly Hills or Brentwood, but for the campus of the University of Southern California, where this sit-down restaurant for faculty and students is set to open by late summer (it's aiming for August 16), with a decision on availability for non-college diners yet to be revealed (USC, University Park, Los Angeles).