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Have Meat in Mind

Restaurant News

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so Naomi Campbell and Prince won't have to fuss around with any lightbulbs. Expect Balboa to open in the Grafton Hotel in West Hollywood in early June.

A Family Thing: Four brothers have opened a restaurant in Pasadena. Scampi is the brainchild of the Simental clan; Fernando Simental is the main owner, his brother Pedro is the chef. Although this is the first restaurant the Simentals have owned, they are not strangers to the restaurant biz. Pedro used to be the sous chef at Shiro, the Cal-Asian restaurant in Pasadena. Currently, he's the chef at Scampi and simultaneously at Restaurant Devon in Monrovia. Two other brothers, Raphael and Ismael, support Pedro in the kitchen as sous chef and line cook, respectively. Together they turn out appetizers of sauteed crab cakes (\$7), house-cured gravlax (\$8) and shrimp and vegetable spring rolls (\$6). For dinner they make deep-fried catfish with ponzu sauce (\$11; a Shiro specialty), grilled Atlantic salmon with ginger sauce (\$11) and a grilled half chicken with mustard sauce (\$8). Scampi is open for lunch Monday through Saturday, and for dinner nightly.

• Scampi, 40 N. Mentor Ave., Pasadena; (626) 568-4959.

April Fool's Dinner: On April 1, Bob Blumer, whose *nom de weird cuisine* is the Surreal Gourmet, will help Fred Eric prepare a four-course edible *trompe-l'oeil* dinner at Vida.