

Restaurant News

By Jill Weinlein, 2/26/2015

Andaz West Hollywood

Photographer Natalie Escobedo is exhibiting a series of photographs titled “Wish You Were Here”, featuring legendary rock musicians and bands on the road, at the Andaz West Hollywood. A free unveiling reception will be held tonight, Thursday, Feb. 26 from 7 to 9 p.m. on the mezzanine level. Complimentary hors d’oeuvres and wine will be served, and a DJ will spin music. Some of the bands in the exhibit include Incubus, Taking Back Sunday and Social Distortion. 8401 Sunset Blvd., West Hollywood. (323)656-1234.

Hollywood Hotel Face Lift

“Mr. Hollywood” Jeff Zarrinam, director of the Hollywood Hotel, joined forces with interior designer Katy Naghavid, of Atelier Katayon, to elevate the hotel to a more contemporary property paying homage to its Hollywood roots. The 130-room hotel is located in the center of entertainment, and the vibe evokes comfortable, cosmopolitan-meets-vintage-Hollywood glamour. The current upgrades include all guest rooms, the outdoor courtyard and lounge, bar, pool area, lobby and roof deck. 1160 N. Vermont Ave., (323)315-1800.

Brazilian Cuisine

Fogo de Chão recently opened its newest location at the corner of Figueroa and 8th Street in downtown Los Angeles. The restaurant offers small shareable plates, creative cocktails and a new light lunch menu catering to downtown businesses. Diners can also enjoy the Brazilian gaucho traditions of churrasco — the art of roasting meats over an open fire — and espeto corrido, or “continuous service.” A prix fixe menu features grilled meats carved tableside, as well as a Market Table and authentic Brazilian side dishes. The savory, fire-roasted meats are specially prepared and carved to each guest’s preference by authentic Brazilian-trained gauchos. Guests control the pace and portions by signaling the servers with a small double-sided disc. The new Market Table features fresh seasonal salads, rare and exotic vegetables, imported cheeses, cured meats and more. Guests may help themselves to more than 30 items including roasted fennel quinoa salad, smoked salmon, roasted seasonal vegetables, sun-dried tomatoes and hearts of palm. Traditional Brazilian side dishes are also served tableside, including the signature pão de queijo — a Brazilian cheese bread made from gluten-free yucca flour — crispy polenta, garlic mashed potatoes and caramelized bananas. 800 S. Figueroa, (213)228-4300.

Chianina Steakhouse

Chianina Steakhouse invites guests to enjoy Bubbles & Shells, a weekly promotion held every Thursday from 5 p.m. to midnight, pairing sparkling wines (\$7) with an assortment of oysters or baked clams (\$1.50 each), with the varieties changing week-to-week. The steakhouse also offers a wide range of cuts, including porterhouses and New York strips, which are butchered in-house from certified Chianina beef cows. The restaurant follows a farm-to-table philosophy that includes purchasing locally sourced ingredients. 5716 E. 2nd St., Long Beach. (562)434-2333.

Hutchinson Cocktails & Grill

Los Angeles mixologist Sergio Gonzales’ cocktails infuse Indonesian-inspired flavors with his new ice program consisting of scotch ice cubes, a completely clear ice cube and ice cubes infused with herbs and fruit. Gonzales also infuses mint into a diamond ice cube for Hutchinson’s newest cocktail, called the Ivy Diamond Gimlet. The cocktail menu includes house-made bottled tonics, sodas and a Micronesian mule with vodka, lime, peppercorn and ginger. Gonzales’ classic Saratoga cocktail is a sweet twist on an old

fashioned, and the coconut Caucasian is an island-inspired white Russian. 826 N. La Cienega Blvd., (310)360-0884.

Michelin-star Chef Moonlights at Culina

Chef Vito Mollica, of Il Palagio Ristorante at Four Seasons Hotel Firenze in Florence, will join the culinary team at the Four Seasons Los Angeles in Beverly Hills from Saturday, Feb. 28 through Wednesday, March 4. The restaurant will spotlight a la carte specials from Mollica, as well as a five-course collaborative dinner menu that features offerings from the restaurant's chefs. The menu is priced at \$65 per person. An a la carte dinner specials include an antipasti, primi piatti and second piatti. Mascarpone ingot with caramelized nuts and coffee ice cream, and "Millefoglie" crispy puff pastry and strawberries, will be served for dessert. 300 S. Doheny Drive, (310)860-4000.

Freds in Beverly Hills

A new Sunset Menu will launch on March 1 at Freds at Barneys New York in Beverly Hills, with executive chef Mark Strausman creating a menu of late afternoon snacks to pair with California-inspired cocktails. Every Thursday through Saturday from 3 to 7 p.m., guests can enjoy cocktails such as a Griffith Park, Laurel Canyon sunrise and Skywalker for \$15 each. From 3 to 6 p.m. every Monday through Wednesday, and on Sundays, guests can enjoy a cocktail in the stylish bar designed by Steven Harris Architects. The Sunset Menu features raw vegan cashew "cheese" dip and crudité of fresh seasonal vegetables; Freds classic tuna tartare; and beef sliders made with grass-fed beef and served on brioche buns. Flatbreads and pizzas are also available, and Freds serves fresh, house-made juices with colorful names such as "Orange is the New Black" and "Kale to the Veggie". Vodka and other spirits can be added to some of the juices. 9570 Wilshire Blvd., (310)777-5877.

National Meatball Day

Guests are invited to dine at RockSugar Pan Asian Kitchen on Monday, March 9 to experience meatballs with a global twist. The restaurant's spicy chicken meatball bánh mi is crunchy with a touch of heat, and inspired by the Southeast Asian heritage of executive chef Mohan Ismail. They offer an Asian twist on typical meatballs and are filled with pickled carrots, cucumber and spices. The restaurant also offers meatballs called spherical purists, which are spicy chicken meatballs perfectly rounded and packed with traditional Thai ingredients, basil, mint, cilantro and chilies. 10250 Santa Monica Blvd., (310)552-9988.