

Authentic Indonesian delights at Rinjani

Dining at the new Rinjani restaurant, I found myself transported to the summer I spent exploring Amsterdam, where I walked into an Indonesian restaurant and experienced my first “rijsttafel” feast. The meal, which translates in Dutch to “rice table,” offers a sampling of popular Indonesian fare with delectable flavors and textures ranging from crispy and chewy to soft and velvety. And thanks to Glendale’s newest restaurant, rijsttafel can now be experienced a little closer to home.

The interior of Rinjani, with cool grays, mid-century modern white chairs and butcher block wood tables, offers a minimalist setting where the focus is the food. Sitting at a table for two near a wall of col-



By Jill Weinlein

orful succulent plants, we began the meal with wine. My husband ordered the Dry Creek chenin blanc with scents of pear, pineapple and banana. As I took a sip, I also tasted ripe tangerine and peach flavors with a subtle creaminess. I ordered a Kali-Hart chardonnay, which carried hints of tropical fruit, toasty oak

and a long citrus-filled finish. The restaurant also offers Hakutsuru Superior Junmai-Ginjō and Nigori sake. Beers by the bottle include Abita Amber Lager, Allagash White, Uinta Hop Nosh IPA and Bavik Pilsner.

The rijsttafel at Rinjani is made for a minimum of two or more people. We first received two identical plates with three Indonesian favorites – bite-sized fried tofu, tempeh with sweet sambal and spicy soy sauce, and potato fritters. A scoop of white rice sat in the middle of the long and narrow serving plate.

Next, we shared a larger bowl of chicken curry with turmeric and a plate of braised short ribs. My favorite way to eat these heartier dishes was with crisp and crunchy krupuk crackers. These addicting fried snacks come in a variety of flavors, including shrimp and garlic.

We also ordered the satay sampler, which featured sticks of tofu, tempeh, chicken and lamb. The savory and even slightly spicy peanut sauce served on the side rounded out the pleasing flavors of the appetizer.

Other menu items include fried chicken with potato fritters and pickles, and bowls of chicken and oxtail soup. Turmeric is a popular spice with a pepper-like flavor used in many of the dishes, especially the curries and soups. The oxtail soup is made with potatoes, carrots, fried shallots, scallions and emping crackers. These thinner chips are made from seeds, and are a popular Indonesian cracker, with a slightly



photo by Jill Weinlein

Order the rijsttafel to receive some of Rinjani’s most popular items on one plate.

bitter taste.

We finished with the refreshing es teler dessert made with shaved ice, condensed milk, coconut milk and mixed fruit. The dish proved to be a luscious, elevated fruit salad cocktail that wasn’t too sweet. The restaurant also offers a warm fried banana with a scoop of ice cream, or a banana topped with cheese, Nutella and condensed milk, to finish off your meal.

For true authentic Indonesian flavors and spices, head on over to Rinjani, my new favorite dining destination.

Open for lunch from 11 a.m. to 3:30 p.m. weekdays, and for dinner from 5 to 9:30 p.m. Saturdays, they are open from noon to 3:30 p.m. and 5 to 10 p.m. for dinner. Closed Sundays. Happy hour is Monday through Friday from 5 to 7 p.m. 107 E. Broadway, Glendale, (818)546-1273.



Oscars at The Hollywood Roosevelt

Once the original site of the Oscars ceremony in 1929, The Hollywood Roosevelt offers guests to be a part of the 90th Academy Awards. Spend the night “star-gazing” from the hallways of the hotel located directly across from the Dolby Theatre. The iconic hotel offers an Oscars-weekend package with dinner at Public Kitchen & Bar from March 2 to 4. The VIP experience includes a four-course menu inspired by the cuisine from the first Oscars ceremony. Guests receive transportation to and from the airport, a two-night stay in a studio king room at a reduced rate, a welcome cocktail upon arrival, in-suite makeup and manicure by Glam Squad, and an invitation to an Oscar viewing party. A two-night minimum stay is required for this special package. 7000 Hollywood Blvd., Los Angeles, (323)856-1970.

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or backgammon. If you beat him, he’ll buy you a beer. Play at Brennan’s on Feb. 25 and The Stalking House on Feb. 27. Brennan’s, 4089 Lincoln Blvd., Marina Del Rey, (424)443-5119. The Stalking Horse, 10543 W. Pico Blvd., Los Angeles, (424)832-7511.

Hugel et Fils wine dinner

On Wednesday, Feb. 28, the West Los Angeles wine and dine destination, Upstairs 2, The Wine House, is offering a five-course dinner prepared by executive chef Maiki Le paired with Hugel et Fils wine. Sommelier Marilyn Snee and Jean Frédéric Hugel will lead diners through a discussion of Alsace and the wines of Hugel et Fils. It starts at 7 p.m. and is \$99 per person. Start with a sweet potato soup served with a 2012 Hugel riesling. The second course is a handmade flatbread with crème fraîche, goose fat onions, bacon, scallions and parsley. Enjoy this with a 2011 Hugel Grossi Laue riesling. The seared duck breast is served with a 2010 Hugel Grossi Laue pinot gris and the tomme fermière cheese is served with pickled red onion, cornichon and ciabatta crisp. This dish is paired with a 2010 Hugel Grossu Laue gewür-

traminer. Dessert is brandy-soaked cherries with vanilla bean ice cream and toasted hazelnuts. 2311 Cotner Ave., Los Angeles, (310)231-0316.

Hollywood Hotel Oscars viewing party

Located just blocks from the actual red carpet of the Oscars is an Academy Awards viewing party on Sunday, March 4, from 5 to 10 p.m. Inside the all-new Route 66 Bar & Lounge at the Hollywood Hotel, start with a special red carpet greeting, themed cocktails during the award show and goodie bags for all attendees. Enter the contest on the Hollywood Hotel’s social media pages using #hollywoodhotel66. Prizes will be awarded to attendees with the most posts during the event, including a complimentary overnight stay at Hollywood Hotel for the first-place winner and \$50 credit toward the second-place winner’s bar tab on that night. Guests who book an overnight stay and register with the guestbook will receive an Uber credit. The hotel prize can be redeemed based on availability at any time from March 2018 to March 2021. Two winners will be selected at random from qualifying entries and will be contacted to select their preferred date and room type. Each package can accommodate up to two guests total. 1160 N. Vermont Ave., Los Angeles, (323)746-0444.



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