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# PARK LABREA NEWS BEVERLY PRESS

*Serving the Park Labrea, Miracle Mile, Hancock Park and West Hollywood communities since 1946.*

BY JILL WEINLEIN / FEBRUARY 24, 2016

## Restaurant New

### **Free chef cooking and tasting**

Dine Out Long Beach Restaurant Week 2.0 presents a free cooking and tasting series on Saturday, Feb. 27 from 11 a.m. to 3 p.m. at Friedman's Appliances in Long Beach. Four chefs, a mixologist, sommelier and beer experts from Stella Artois will lead the free classes. The first class starts at 11 a.m. with chef Janine Falvo of Sip Bar + Lounge at the Renaissance Hotel. Chef Pete Lehmer of Gladstone's will entertain guests in a state-of-the-art kitchen at noon. Mixologist Michael Rausa of E.J. Malloy's will lead a class at 1 p.m. Participants will learn tips from chef David Coleman of Michael's Restaurant Group (Chianina, Michael's On Naples and Michael's Pizzeria) at 2 p.m. Jim Tate of Parkers' Lighthouse and Queensview Steakhouse will prepare signature dishes at 3 p.m. For wine and beer lovers, sommelier Alicia Ajolo of Taste Wine-Beer-Kitchen will pour a tasting of her favorite wine selections, and experts from Stella Artois will serve signature Belgium beer to guests in a keepsake chalice. Long Beach Restaurant Week 2.0 runs through March 5 at nearly 50 restaurants. Lunch menus start at \$10 and three-course dinners start at \$20 with optional wine and beer pairings. Visit [www.dineoutlongbeach.com](http://www.dineoutlongbeach.com) for a list of participating restaurants, to view menus and make reservations. Friedman's Appliances is located at 1827 E. Spring St., Long Beach. (562)989-7756.

### **Oscar Night viewing party**

Dress up and head to Upper West Restaurant to watch the 88th annual Academy Awards on Sunday, Feb. 28. The Oscar viewing party begins at 4:30 p.m. Guests can vote for their favorite Oscar contenders and win prizes. Upper West will donate 25 percent of the evening's proceeds to the Leukemia & Lymphoma Society Team in Training. The suggested donation is \$20. Reservations are recommended. 3321 Pico Blvd., Santa Monica. (310)586-1111.

### **E.P. & L.P. special Chinese banquet**

Three chefs from opposite coasts come together on Monday, Feb. 29 for an evening celebrating modern Asian flavors and contemporary Chinese cuisine at E.P. & L.P. Restaurant. E.P. & L.P. executive chef Louis Tikaram will partner with Jeremiah Stone and Fabian von Hauske, an internationally recognized chef duo from Contra in New York City. Enjoy the flavors of Fiji, the South Pacific, Vietnam, France and Southeast Asia. Dishes include oyster with Lapsang tea geleé, bitter almond milk and caviar; crispy skin chicken with ginger and green onions; and pork spare ribs with sweet potato, toasted rice, maple and mirin sauce. The seven-course dinner is \$80. Space is limited; reservations and pre-payment required. 603 N. La Cienega Blvd., (310)855-9955.

### **Love & Salt offers late night love menu**

Leap Year falls on Monday, Feb. 29, and Love & Salt will celebrate with its "Late Night Love" bar menu specials from 5:30 to 10 p.m. Diners can order chef Michael Fiorelli's two-patty "downlow" burger with aged promontory cheese, caramelized onions and tomato aioli, or choose from six pizzas for \$20. A glass of red or white wine or craft beer is served with the meal. The menu is available at the bar and chef's counter only. 317 Manhattan Beach Blvd., (310)545-5252.

### **Extra patty on Leap Day at Dog Haus**

Guests who order a burger at Dog Haus on Leap Day, Monday, Feb. 29 can upgrade to a double burger for free. Options include the Ringer, Holy Aioli, The Freiburger, Little Mule, The Hangover and Dog Haus' traditional cheeseburger. 3335 S. Figueroa St., Ste. D, (213)748-4287; 3817 W. Olive Ave., Burbank, (626)796-

4287; 105 N. Hill Ave., Pasadena, (626)577-4287; 93 E. Green St, Pasadena, (626)683-0808.

### **Hollywood Hotel celebrates Leap Year**

The Hollywood Hotel offers special packages for stays on Monday, Feb. 29, including 29 percent discounts on rooms and upgrades from deluxe rooms to superior rooms for \$29, subject to availability. The packages are only available to guests on Feb. 29. Room rates start at \$99 and packages range from \$125 to \$235. Guests can start their day with a complimentary hot breakfast buffet, sit by a pool surrounded by gardens and enjoy a cocktail in the stylish outdoor bar and lounge. 1160 Vermont Ave., (323)315-1800.

### **Planned Parenthood LA 'Food Fare'**

Founded in 1965, Planned Parenthood Los Angeles will celebrate its 50 anniversary on Thursday, March 3 with a lunch and dinner "food fare." The daytime session runs from 11 a.m. to 2 p.m. and the evening session runs from 6:30 to 9:30 p.m. Sample unlimited gourmet food by more than 100 of Southern California's best chefs, restaurants and caterers. Over 35 participants will serve cocktails, beer, wine, spirits, coffee and tea. Meet former "Food Fare" Chefs of the Year Brooke Williamson, Nick Roberts, Celestino Drago, Suzanne Goin, Joe Miller, Susan Feniger, Mary Sue Milliken, Alain Giraud and Jenny Rush of Blue Plate Group. Advance tickets are \$150 for the early session; \$250 for the evening session. 3021 Airport Ave., Santa Monica. (213)284-3300, [www.pplafoodfare.com](http://www.pplafoodfare.com).

### **dineLA benefits The Midnight Mission**

During the recent dineL.A. Restaurant Week in January, \$1 from every reservation booked through the OpenTable website was donated to The Midnight Mission. Approximately \$13,650 was raised, and the money will provide nearly 14,000 nutritious meals to people in need. The dineLA restaurant week will return this summer. [www.discoverlosangeles.com](http://www.discoverlosangeles.com).

### **Happy hour at Maru**

Maru, chef Jaso Park's westside omakase steakhouse, offers happy hour Tuesday through Friday from 5 to 7 p.m. Enjoy farmers' market-to-table bites like grilled lamb tacos and marinated skirt steak nachos as well as pulled pork sandwiches. Cocktails from master mixologist Matthew Biancaniello and draft beer are 50 percent off, and select wines by the glass are \$6. 12400 Wilshire Blvd. #150, (424)832-7118.

### **Brunch at Baltaire**

Baltaire executive chef Travis Strickland prepares brunch every weekend from 10 a.m. to 3 p.m. on the restaurant's expansive outdoor terrace with a retractable roof, Eames-style chairs, plush couches, and herb and citrus trees. New menu items include prime New York steak and eggs with chimichurri, béarnaise and duck fat potatoes; King crab biscuits and gravy with pork sausage and poached egg; croque madames with applewood smoked ham, gruyere cheese and truffle mornay; chilaquiles verde with fried eggs, queso cotija and shaved cauliflower; and whole wheat pancakes with Fuyu persimmons, toasted coconut and almond honey butter. Guests can enjoy Baltaire bloody Marys made with Tito's vodka and housemade bloody Mary mix; lavender gin fizzes with Bombay gin, lemon, cream and egg white; and mezcal sours with Illegal mezcal, lemon, agave and egg white. 11647 San Vicente Blvd., (424)273-1660.

### **New coffee café in Hollywood**

Demitasse Roastery & Kitchen serves farm-to-roasting coffees from Columbia, El Salvador and Guatemala. Coffee lover/owner Bobby Roshan, a former corporate lawyer, opened the first Demitasse in Little Tokyo in downtown L.A., followed by two more locations at 1149 Third St. in Santa Monica and 6363 Wilshire Blvd. Demitasse Roastery & Kitchen in Hollywood is expanding beyond coffee by extending the same passion and detailed focus to food, wine, beer and its new signature shims – low-alcohol cocktails made with sake or sherry. Sit in cushy banquettes, order at the walk-up counter and enjoy the outdoor fire pit. The café serves espressos and teas, including housemade chai tea. Four brewed coffees are available, each ground and brewed to order on Curtis Seraphim, Nitro and Kyoto-Style Cold Brew systems. The café is also famous for its lavender liquid hot

chocolate with a torched jumbo marshmallow. Executive chef Jeff Lustre, who worked with former White House executive chef and James Beard Award-winner Frank Ruta of Palena restaurant in Washington D.C., prepares a globally-inspired breakfast, lunch and dinner menu with small and large plates. Demitasse Roastery & Kitchen is open daily from 7 to 10:30 a.m. for breakfast, 11:30 a.m. to 2:30 p.m. for lunch and 5:30 to 10 p.m. for dinner. 1542 N. Cahuenga Blvd., (323)498-5155.

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