PARK LABREA NEWS
BEVERLY PRESS
Serving the Park Labrea, Miracle Mile, Hancock Park and West Hollywood communities since 1946.

BY **JILL WEINLEIN** / MARCH 23, 2016

Easter Dining

Special menu at Taste on Melrose

On Thursday, March 24, guests can bask in the moonlight in Taste on Melrose's courtyard or sit under the skylight in the new atrium and indulge in Fanny Bay oysters with a champagne shallot mignonette; and enjoy pepper crusted filet mignon with charred fingerling potatoes, roasted asparagus, truffle compound butter and cabernet sauce. Finish with caramel chocolate mousse cake with strawberry sauce. Visit Taste on Melrose on Easter and enjoy a $33 brunch prix fixe menu and an adult Easter egg hunt. Prizes include candy, free cocktail tickets and dinner for two. The menu features savory Brussels sprout hash and eggs with a sunny side up egg, jalapeño citronette, crispy bacon, shaved parmesan and lemon zest. The crab omelet includes sautéed spinach, mushrooms, mozzarella and Meyer lemon hollandaise sauce. Enjoy green eggs and ham before visiting the dessert buffet. Sweets include assorted macaroons, brioche bread pudding and pie pops. 8454 Melrose Ave., (323)852-6888.

Easter at Cavatina Sunset Marquis

Visit Cavatina at the Sunset Marquis hotel off Sunset Boulevard for an Easter buffet on March 27 from 10 a.m. to 2 p.m. The buffet includes a seafood bar with poached California prawns and cocktail sauce, Alaskan king crab legs, stone crab claws and sushi with traditional accompaniments. The buffet also includes smoked salmon platters, grilled vegetables and crudités, charcuterie with assorted pickles, local and imported cheeses, seasonal fruits and deviled eggs made with Calabrian

chile. An assortment of seasonal salads and entrées are also offered including local halibut and carving stations of prime rib with au jus and roasted leg of lamb. A bread station includes assorted rolls, bagels, croissants and ciabatta bread. Finish with peach bread pudding, cheesecake, mini fruit tarts, molten chocolate cake, passion fruit mousse, assorted mini scones and cookies. The buffet is $75 for adults; $35 for children 5-11; free for children under 4. 1200 Alta Loma Rd., (310)358-3759.

Ray's and Stark Bar

Ray's and Stark Bar, located at the Los Angeles Museum of Contemporary Art, is serving artful à la carte plates on Easter from 10 a.m. to 3 p.m. Enjoy the chef's seasonal brunch dishes and specialty cocktails including endless mimosas in flavors ranging from classic to strawberry lemonade and grapefruit, and Lillet Rose sparkling cocktails. Highlights from executive chef Fernando Darin include chopped chicory with bacon lardons, fourme d'ambert and soft poached egg. The brioche French toast is made with chocolate ganache and hazelnut. Pork belly sandwiches with soft scrambled eggs and fried shallots and Brussels sprouts pizzas with anchovy, garlic and capers are also available. Plates are $11 to $29. 5905 Wilshire Blvd., (323)857-6180.

Fig & Olive Melrose Place

Celebrate an "egg-ceptional" Easter at Fig & Olive Melrose Place with a three-course prix fixe brunch for $40 per person from 11 a.m. to 3 p.m. Start with Provençal carrot and thyme soup or crab salad and enjoy vegetarian quiche; steak and eggs with roasted fingerling potatoes, a sunny fried egg and chimichurri sauce; and Riviera salmon. Finish with a clementine vacherin dessert made with blood orange coulis, clementine sorbet, white chocolate mousse and meringue. 8490 Melrose Place, (310)360-9100.

Easter ultimate bloody Mary bar

Tanzy in Westwood is serving brunch on Easter from 10:30 a.m. to 2:30 p.m. Enjoy classic housemade bloody Marys or a pescatarian bloody Mary made with clam juice and a carnivore-style Mary made with beef stock. Garnishes include crisp smoked bacon, cured meats, shrimp, cheese, pickles, fresh herbs, hot sauce and fresh peppers. Spirit choices include New Amsterdam vodka, Evan Williams bourbon and Camarena 100 percent agave tequila or upgrade your drink with Grey Goose vodka or Corzo Reposado tequila. The Easter bunny will hop from table to table while guests enjoy brunch fare including brioche French toast, crispy chicken and sourdough waffles, bacon and eggs ravioli, and corned beef hash. 10840 Wilshire Blvd., (310)307-7004.

Montage Beverly Hills Easter

Treat the entire family to brunch at Scarpetta on Easter from 11 a.m. to 3 p.m. The brunch is brimming with traditional Easter dishes coupled with Scarpetta's signature Italian favorites. The Rooftop Grill offers beautiful views of the city. Guests can sit outside and order à la carte options from 7 a.m. to 3 p.m. Join the Easter bunny for activities as part of the popular Paintbox program at Montage Beverly Hills. From 11 a.m. to 4 p.m., children can enjoy complimentary face painting, arts and crafts and cookie decorating, balloon twisters and an old fashioned Easter egg hunt in the adjacent Beverly Cañon Gardens. Golden Easter Egg Hunts for adults will be at 11 a.m. and 2 p.m. Eggs are loaded with surprises such as Montage hotel stays, Rooftop Grill gift certificates, Spa Montage treatments and classic sweet treats. Brunch is $110 for adults; $35 for children 5-12 years old. 225 N. Cañon Drive, (310)860-7970. Call the Rooftop Grill at (310)860-7990.

Easter Brunch at Baltaire

Enjoy a decadent Easter brunch buffet prepared by executive chef Travis Strickland from 9 a.m. to 4 p.m. at Baltaire. The brunch features housemade pastries including banana bread, croissants and muffins. An extravagant iced shellfish station features fresh oysters, shrimp, scallop ceviche and king crab. Carving stations offer prime rib, glazed Nueske's spiral ham and leg of lamb. Finish with

selections from a cheese and charcuterie spread, and indulge in desserts such as housemade Easter cookies; key lime, lemon meringue and strawberry-rhubarb pies; apple crumble; and salted caramel tarts. Guests can also enjoy selections from bloody Mary carts. Beverage manager Marianna Caldwell's cocktails include lavender gin fizzes and mezcal sours. The holiday brunch is $75 per person; $45 for children. There is an additional charge for cocktails and bloody Marys. 11647 San Vicente Blvd., (424)273-1660.

Non-traditional Easter at Hanjip

Celebrate spring at Hanjip, a modern Korean BBQ restaurant from Stephane Bombet of Bombet Hospitality and celebrity chef Chris Oh. On March 27, Hanjip will serve Korean-style Easter lamb two ways: lamb ribs marinated with sweet and spicy Gochujang chili sauce, and lamb belly served with pork belly boiled in spices and sliced thinly and served with kimchi, yogurt and mint. Bartender Ryan Wainwright has launched a cocktail program with bottled soju infused in-house. Specialties include lime skin-infused soju with coconut and vanilla bean yogurt foam and genmaicha-infused soju with ginger and aloe vera. Hanjip is open daily from 11:30 a.m. to midnight. 3829 Main St., Culver City, (323)720-8804.

North Italia Easter fare

Celebrate Easter the Italian way at North Italia with homemade pastas and pizzas, slow cooked short ribs, diver scallops, roasted chicken and New York strip steaks from 10:30 a.m. to 4 p.m. Try the strozzapreti with Bloomsdale spinach and ribbons of tagliatelle with the signature Bolognese sauce. 840 S. Sepulveda Blvd., Ste. 110, (310)469-7695.

The Front Yard at The Garland

The Easter bunny is hopping over to The Front Yard at The Garland to help executive chef Chris Turano prepare a festive Easter brunch buffet. The brunch starts at $44 for adults and $19 for

children and is served from 11 a.m. to 3 p.m. Highlights include smoked and brined pasture-raised Heritage ham with maple-whole grain mustard glaze served with buttermilk biscuits. The carved herb-roasted prime rib is served with pretzel rolls, as well as horseradish sour cream and au jus. Shrimp and grits with white cheddar polenta and tasso ham-tomato sauce, and Sunset Ranch eggs Benedict with Canadian bacon and Meyer lemon hollandaise is also available. 4222 Vineland Ave., (818)255-7290.

True Food Kitchen

Bring the family to True Food Kitchen on Easter for a healthy selection of vegan, vegetarian and gluten-free dishes. The menu at True Food Kitchen offers something for everyone, including seasonal specials featuring spring bruschetta topped with asparagus, artichoke, green peas, watermelon radish, sesame and goat cheese; and sustainable sea bass served with grilled vegetables and whole grains. 395 Santa Monica Place, Ste. 172, (310)593-8300.

InterContinental Easter brunch

InterContinental Los Angeles is serving a family-friendly Easter brunch in the Park Grill outdoor courtyard. Multiple choices are available at the buffet. Enjoy bottomless bubbly, a custom omelet station, short rib and filet mignon carving stations, as well as scallop and salmon plates. The fresh seafood bar is filled with crab, shrimp, oysters, clams and mussels. Park Grill’s fresh pastries, assortment of meats and cheeses, mixed salads, seasonal fruits and vegetables, couscous, grilled chicken and beet quinoa will appeal to everyone. Children can also enjoy Easter activities and a special buffet for the little ones with a lemonade stand and desserts. Brunch runs from 11:30 a.m. to 3 p.m. The cost is $79 for adults including champagne; $35 for children. 2151 Avenue of the Stars, (310)284-6536.

Easter on Catalina Island

Take a one-hour Catalina Express boat ride to Avalon for a special Easter celebration. A complimentary egg hunt for children ages 5 and under starts at noon. Children 6 to 12 can also hunt for eggs at 1 p.m. The Easter bunny will be available for photos, and face painting and hat decorating will be offered. Catherine's Terrace at the Descanso Beach Club is serving brunch from 11 a.m. to 3 p.m. with music by Christian Artiaga at noon. Guests can choose from herb sea-salted prime rib with an assortment of sides, salads and desserts for $39 per person. Children ages 12 and under are $19. The Avalon Grille is also offering a three-course dinner with California sea bass or lamb chops from 5 p.m. to closing for $40 per person. Additionally, the Catalina Art Fair and Exhibition will be open March 27 from 10 a.m. to 5 p.m. with arts and crafts, children's activities and art demonstrations near Avalon Grille. Reservations for the Descanso Beach Club can be made by calling (310)510-7401. To make reservations at the Avalon Grille, call (310)510-7494.

Easter specials at Gracias Madre

Gracias Madre's brunch is taking dining to a new level on Easter with additional entrée and cocktail specials. Guest can enjoy Meyer lemon French toast with mixed berries, lemon curd, coconut cream and rosemary syrup. Another sweet dish is strawberry rhubarb shortcake with brown sugar biscuits, cashew whipped cream, orange pecan dust and strawberry compote. Beverage director Jason Eisner creates special cocktails. Brunch runs from 10 a.m. to 3 p.m. 8905 Melrose Ave., (323)978-2170.

Petrossian West Hollywood

The caviar-centric Petrossian West Hollywood is serving Easter brunch from 10 a.m. to 4 p.m. in its elegant dining room and on the patio. Executive chef Alex Ageneau has taken a lighter, fresher approach to traditional French cuisine with a signature brunch for $60. The prix fixe menu includes a cocktail or glass of sparkling wine, caviar appetizer, entrée and dessert. Guests can also order à la carte dishes. Easter menu highlights include soft scrambled eggs with smoked salmon or caviar. Eggs Benedict is served with prosciutto cotto and smoked salmon, or smoked salmon and caviar. Try

the roasted lamb wrap with roasted tomato, mixed greens, cucumber, yogurt dill, pickled red onion, eggplant and whole wheat lavash. The steak frites includes a six-ounce ribeye medallion with maître d' butter and French fries. 321 N. Robertson Blvd., (310)271-6300.

Bel Air Bar + Grill

Celebrate Easter at Bel Air Bar + Grill with a spring brunch on Sunday, March 27 from 10 a.m. to 3 p.m. Executive chef Chris Emerling uses asparagus, artichokes, shrimp, deviled eggs and locally-grown carrots in flavorful ways in his asparagus soup with black pepper crème fraiche. The calamari + shrimp is made with paprika beer batter, jalapeño and red onion tartar sauce. Try the "Easter Egg" served with baby lettuce, carrot ribbons, grilled asparagus, fried egg and shaved parmesan. The chef will also showcase the quintessential Easter dish: roast lamb leg with garlic, lemon oil marble potatoes and cherry mint yogurt sauce. 662 N. Sepulveda Blvd., (310) 440-5544.

Sipping Rosé at Herringbone

Chef Brian Malarkey's chic Ocean Avenue hotspot will debut bottomless glasses of rosé for $25 on Easter weekend. Starting Saturday, March 26, guests can enjoy a rotating selection of rosés curated by the restaurant's in-house sommelier with popular brunch dishes such as farmers' market scrambled eggs paired with a lobster roll. Herringbone's endless rosé selection will be available every Saturday and Sunday through Labor Day. The restaurant's signature mid-day bloody Mary and Peter Rabbit mimosas with basil lemonade are also available from 10 a.m. to 2 p.m. 1755 Ocean Ave., (310)971-4460.

Hey 19 Public House Easter brunch

Families looking for a more casual Easter brunch can opt for chef Vasili Tavernakis' strawberry waffle shortcake, and avocado toast with crumbled feta and lemon zest. The Niman Ranch beef and pork meatloaf sliders on brioche buns are served with bourbon barbecue coleslaw. Spice up brunch with

owner and mixologist Demi Stevens' bloody Mary bar featuring savory twists on the classic cocktail with garnishes such as a fried chicken drumette and mini waffle. The special Easter dining runs from 11 a.m. to 3 p.m. 4525 Calle Mayor, Torrance, (310)378-8119.

Bottomless Easter brunch at Sausal

El Segundo's "nuevo rancho" dining hotspot Sausal features $16 bottomless mimosas and micheladas on Easter. Dine in the restaurant's beautiful indoor dining room or on the patio. Favorites from the brunch menu include beef barbacoa hash with poached eggs, and roasted poblano chili omelets. Diners can also nosh on tamarind shrimp salad, potato rajas tacos and pork chili verde with sweet corn elote. Easter dining runs from 11 a.m. to 3 p.m. 219 Main St., (310)322-2721.

Easter brunch at Ocean Prime

Usually only open for dinner on weekends, Ocean Prime will offer a special Easter Sunday brunch menu on March 27. The à la carte menu includes options like crab and eggs featuring jumbo lump crab cakes on toasted English muffins with poached eggs and hollandaise sauce. The three-cheese quiche and blackened salmon salad are also available. Guests can round out their meals with blood orange mimosas and wine from the extensive beverage menu. The unique brunch runs from 11 a.m. to 3 p.m. 9595 Wilshire Blvd., (310)859-4818.

Mastro's Malibu Easter brunch

Dine beachside from 10 a.m. to 3 p.m. on March 26 and 27 and enjoy beautiful views and an Easter brunch. Entrées include Maine lobster Benedict, fluffy Belgian waffles and savory tuna burgers. Enjoy elegant signature cocktails such as bubbly peach bellinis or Mastro's mojito with fresh mint and lime, served in a tall glass with a splash of refreshing club soda. 18412 Pacific Coast Highway, (310)454-4357.

WP24 by Wolfgang Puck

WP24 by Wolfgang Puck is offering a special Easter brunch buffet for families with pork belly eggs Benedict with sriracha hollandaise sauce; Belgian waffles with fresh market berries and maple whipped cream; and house smoked salmon with chives, onion and crème fraiche. Special stations with Far East-inspired dishes include dim sum, roasted Peking duckling and a breakfast pastry spread with Parker house rolls with sesame and nori and sesame scallion steamed baos. Desserts include macaroons, mini cupcakes and fresh baked cookies. Brunch is $75 per person. 900 W Olympic Blvd. (213)743-8824.

Mr. C Beverly Hills

Celebrate Easter at the Italian-inspired Mr. C Beverly Hills hotel with a festive Venetian-style buffet brunch available poolside and at The Restaurant at Mr. C. Guests can listen to music by the Mudbug Brass Band, and children can participate in a mini Easter egg hunt. Indulge in Cipriani classic pastas and hand sliced prosciutto di Parma with European cheeses, as well as made-to-order waffles, custom omelets or frittatas, and fresh crudo, crab claws, tuna scottato and a carving station with slow roasted leg of lamb and seasonal vegetables. Visit the ice cream and gelato stand with chocolate eggs and sweet candy toppings. The brunch is $105 per person; $49 children 4-12 years old. Add bottomless bellinis for an additional $30 per person. 1224 Beverwil Drive, (310)277-2800.

DTLA Easter brunch at Café Pinot

Café Pinot, a California French-inspired garden café adjacent to the historic Los Angeles central library in downtown Los Angeles, is offering a three-course prix fixe Easter brunch. Highlights from executive chef Megan Logan’s menu include artichoke barigoule veloute with butter poached lobster and crispy sunchokes. The chef also serves housemade porchetta with toasted farro, Calabrian chile, charred baby broccoli, scallions and poached egg; and braised rabbit ravioli with beet greens, spring

peas, baby carrots, rabbit jus and Parmesan foam. The cost is $55 for adults; $19 for children 10 and under. 700 W. 5th St., (213)239-6500.

Catch Restaurant Easter brunch

The beautiful beachfront Catch Restaurant in Hotel Casa del Mar features a three-course, prix fixe menu on Easter from 11 a.m. to 4 p.m. for $90. Dishes include grilled and roasted vegetable terrine with eggplant, zucchini, yellow squash, artichoke and portobello mushrooms. Fish lovers will enjoy red snapper with grilled carrots and vegetable couscous served in a curry broth. Enjoy the chocolate and salted caramel bar with feuilletine crust and chantilly cream. 1910 Ocean Way, (310)581-5533.

Kendall's Brasserie and Bar

Kendall's Brasserie and Bar, located steps away from the Los Angeles Music Center, is celebrating Easter with a three-course prix fixe menu featuring classic and contemporary French favorites from 10:30 a.m. to 3 p.m. Executive chef Jean Pierre Bosc will prepare some of his favorite dishes from France's Rhone Valley, including soupe à l'onion gratinée with gruyère cheese and croutons; grilled chicken paillard with wild mushrooms, potato purée and sautéed spinach; and omelette Basquaise with tomato confit, piquillo pepper, onion, chorizo, petit Basque cheese and roasted fingerling potatoes. The cost is $44 for adults; $19 for children 10 and under. Guests can also enjoy special cocktails, including endless mimosas. 135 N. Grand Ave., (213)972-7322.

Santa Monica's Huckleberry Bakery & Café

Huckleberry Bakery & Café is offering sweet goodies for Easter including Easter egg shortbread cookies with strawberry or passion fruit glaze, and bunny-shaped ginger cookies with royal icing. Huckleberry Bakery & Café serves Easter brunch and dinner and has a catering menu. Catering orders can be placed daily after 2 p.m. through Sunday, March 27. Most items are available with 24-hours' notice and include quiche with prosciutto di Parma, market vegetables and gruyere; rustic

carrot cake with cream cheese frosting and candied carrots; spiced honey glazed spiral ham and Zuckerman's Farms charred asparagus with herbed lemon dijon sauce. 1014 Wilshire Blvd., (310)451-2311.

Flemings Easter brunch

A three-course Easter Brunch is available on Sunday, March 27 from 10 a.m. to 3 p.m. at Flemings for $39.95. Choose from signature eggs Benedict made with poached eggs over succulent filet mignon and served on a crisp potato cake, or melt-in-your-mouth brioche French toast baked to perfection and finished with sausage, maple blueberry syrup and chantilly cream. A children's menu is available for $18.95. 252 N. Beverly Drive, Beverly Hills, (310)278-8710; 800 W. Olympic Blvd., (213)745-9911.

International Whiskey Day

International Whiskey Day is observed on March 27 celebrating spirits of all types. Some of the best whiskey cocktails in Los Angeles are served at the Water Grill's two locations. The bar serves its own barrel of Buffalo Trace whiskey. Beverage director Kevin Felker concocts The Lion's Tail cocktail with Buffalo Trace Single Barrel select, fresh lime, Bitter Truth Pimento Dram and bitters. 544 S. Grand Ave., (213)891-0900; 1401 Ocean Ave., (310)394-5669.

Spring is in the air cooking class

The Westin Bonaventure's "Cooking on the Edge with Andreas Nieto" series is offering a cooking class on Saturday, April 2. Nieto, executive chef Joseph Mills and executive sous chef Raymond Nicasio will present a class in which students prepare a three-course menu with rocket arugula salad, cinnamon crusted New Zealand spring lamb with carrot and ricotta ravioli, brown butter, morels and petite watercress. Finish with warm apricot and almond tarts with ginger ice cream and spring flower pedals. Courses will be paired with wine. The class starts at 1 p.m.; seating is limited to 30 students.

Participants must be 21 or older. The cost is $65 per person. 404 S. Figueroa St. RSVP to Claudia.Lambaren@westinbonaventure.com.