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# SOCAL INSIDER

*A guide to what's happening  
in your neighborhood now*

The Santa Ynez Valley town of Los Olivos is lined with olive groves (above), tasting rooms, and boutiques (page 38D).

## SOCAL INSIDER

co-owner Kris Morningstar, formerly of Blue Velvet and Ray's and Stark Bar, tackles everything from German cuisine (a spaetzle dish is studded with wild mushrooms, pecorino, and scallions) to Italian (supple agnolotti is filled with truffle rice and hazelnuts), but the standout is a housemade charcuterie board. You'll find not only the standard salumi but inventive terrines and pâtés as well—plus, it's big enough to draw covetous glances from other diners, just like that backyard. \$\$\$; 8265 Beverly Blvd.; [terrinely.com](http://terrinely.com).

EAT / Hollywood

### Comfort-food chameleon

The day-to-night transformation at Field Trip at the Farmer's Kitchen, which opened in the Sunset and Vine building in July, feels fitting in a part of town that celebrates role play. All week long, during the day, you'll find a brunch and lunch menu with Asian, Californian, and, interestingly, Pennsylvania Dutch accents inspired by the collective back-grounds of owner Minh Phan and pastry chef Sarah Lange. (Think smoked sesame chicken *bánh mì* and sausage-stuffed pretzels.) But on the week-ends, come nightfall, Phan transforms the casual space into **Porridge and Puffs**, a permanent pop-up restaurant focusing on meat- and vegetable-laden porridge bowls, a riff on the comfort-food dish popular throughout Southeast Asia. The rich, risotto-type grains



Left: The 1918 Belmond El Encanto property, in Santa Barbara, recently enlisted a new chef and is fresh off a seven-year renovation. Top: In North Hollywood, The Garland's poolside fireplace is emblazoned with the initials of Beverly Garland, the original owner's wife.

are topped with braised short ribs in one dish and pork roulade in another, but vegetables play a central role too. As at Field Trip, all the produce used at Porridge and Puffs is sourced from the Hollywood Farmers' Market. \$\$; 1555 Vine St.; [fieldtripla.com](http://fieldtripla.com).

STAY / Santa Barbara

### A bite with a view

After nearly seven years of renovations, the landmark **Belmond El Encanto** reopened in March 2013 and became, once again, a go-to spa-weekend getaway for chic Angelenos. The lobby and wine room got a facelift; original artworks by Damien Hirst and other A-listers were added; a saline pool—always kept at

a balmy 86°—was installed; and a new spa with massage rooms, a nail studio, and hair salon was built. Now the 7-acre, 1918 property has a revamped restaurant to match, giving local Santa Barbarans plenty of reasons to visit too. In April of last year, chef Leo Andres Ayala took the helm and revamped the eatery's menu, focusing on local seafood, farm-to-table produce, herbs grown in an on-site garden, and cheese made from the milk of Ellie, the resort's cow. Opt for a white umbrella-shaded table on the terrace: You can see the Pacific below and the Santa Ynez Mountains above, and listen to the bells of the Old Mission Santa Barbara, less than a mile down the hill. From \$525; [belmond.com/el-encanto-santa-barbara](http://belmond.com/el-encanto-santa-barbara).

STAY / North Hollywood

### A swank sleep

Since 1972, local developer Fillmore Crank's family has owned and operated a Spanish mission-style lodge named after his late wife, Beverly Garland. Best known for her role on *Scarecrow and Mrs. King*, actress Garland also designed the hotel's interiors. Now, after a \$20 million renovation, which began in fall 2013, her original vision has been modernized. The result is **The Garland**, a 243-room inn with bright orange accents and a new restaurant, The Front Yard, which opens this month. The property's Hollywood roots can be felt in the 1,800-square-foot theater available for rental and the complimentary trolley service to and from nearby Universal Studios. From \$229; [thegarland.com](http://thegarland.com). 🐾