

SOCAL INSIDER

DEC. 2018 / JAN. 2019 /// A GUIDE TO WHAT'S HAPPENING NOW IN YOUR AREA

*Hawkins
New York*



SHOP / LOS ANGELES

Upstate style

Founded in the Hudson Valley, **Hawkins New York**'s home goods merge Scandinavian minimalism with East Coast country living. But that hasn't kept the brand from winning over Southern California, thanks to their Row DTLA outpost that opened in June. Past an industrial garage door, the bright 4,000-square-foot shop displays original designs—from copper flatware to patterned porcelain bowls—alongside items from other makers. There's plenty of room for mixing and matching jewel-toned linen pillows or arranging unique place settings. hawkinsnewyork.com.

NEW

LAGUNA BEACH

STAY / Some hotels just beg you to stay in and chill. A few, like the **Hotel Joaquin** in Laguna Beach, take it a step further. At the 22-room resort right off the Pacific Coast Highway, rooms are outfitted with turntables instead of flat screens. And it's easy to shrug off the urge for a Netflix binge in the rooms' stone bathtubs—or while checking out the locals' favorite beach, Shaw's Cove. Peckish but hesitant to stray too far from your room? Saline, the on-site French restaurant, slings oysters, avocado confit, and memorable cocktails. *From \$359; hoteljoaquin.com.*

LOS ANGELES

EAT / After an ardent following developed around their artisan bread, Tartine Bakery's Chad Robertson and Elisabeth Prueitt became full-on restaurateurs, first at San Francisco's inventive Bar Tartine and later at the larger Tartine Manufactory. But

they've saved their most ambitious project for Los Angeles. At nearly 40,000 square feet, their Row DTLA emporium, called **The Manufactory**, is a dream-team collaboration with chef and pizzaiolo Chris Bianco of Phoenix's acclaimed Pizzeria Bianco. The trio have known each other since the early '90s, and their new food hub brings together a bakery; a market selling coffee, pastries, and ice cream; an all-day cafe; a coffee lab; and a dinner-only restaurant called the Alameda Supper Club. But it's first and foremost a production facility, and design firm Studio BBA has made sure the renovation of the 1920s building, once part of L.A. Terminal Market, is both beautiful and functional. Passersby can peek in at the coffee roasters in the basement, and patrons can watch as bakers knead dough behind large windows. *tartinebakery.com/los-angeles.*

do / Ruth Bader Ginsburg once proudly pointed out the similarities between herself and the



The Manufactory



Little Italy Food Hall

DINE

Courts of appeal

The region's best chefs forgo sit-down establishments for the food hall.

SAN DIEGO

Little Italy Food Hall

littleitalyfoodhall.com

OPENED

July 2018

VIBE

Located off a piazza in Little Italy, this food hall feels industrial yet sophisticated, with lofty exposed ceilings and an oval bar with a geometric wood pattern that serves as the focal point.



VENDORS

Six stations include the Milan-style pizzeria Ambrogio 15 and the Japanese donburi restaurant Single Fin Kitchen. Not Not Tacos by Sam the Cooking Guy (an Emmy award-winning chef) features tacos filled with unexpected ingredients like meatloaf, pastrami, and smoky pork mac 'n' cheese.

MUST-TRY DISH

The Salmon 360 Donburi at Single Fin Kitchen presents a kaleidoscope of salmon preparations—sashimi, tempura, tartare, and more—in a dish that's a major step up from typical food-hall fare.

DOWNTOWN L.A.

The Fields LA

thefieldsla.com

OPENED

August 2018

VIBE

Adjacent to the Banc of California Stadium on Figueroa, this sleek space was made to feed hungry soccer fans, but it's so good, many people go even without tickets.

VENDORS

Chi Spacca alum Chad Colby is behind Piccolo Antico Pizzeria Focacceria, where he's making Roman-style pies and focaccia sandwiches. Top Chef star chef Shirley Chung is turning out dumplings, noodle bowls, and fried rice at Ms Chi. Tim



Hollingsworth, who helms the kitchen at Otium, has the fried chicken sandwich spot C.J. Boyd's Fried Chicken.

MUST-TRY DISH

The Especial Burrito at Burritos La Palma is an essential L.A. meal: a homemade tortilla filled with shredded beef and green chile pork sauce.

Ventura
Botanical
Gardens



rapper Notorious B.I.G. (both, for example, were born and bred in Brooklyn) after a popular Tumblr blog first made the comparison. The biography that followed, *Notorious RBG: The Life and Times of Ruth Bader Ginsburg*, has now been transformed into an exhibition at the **Skirball Cultural Center**. The galleries split the difference between playful and educational; each is titled after the late hip-hop artist's lyrics—think “Stereotypes of a Lady Misunderstood” and “Don't Let 'Em Hold You Down, Reach for the Stars”—and R.B.G.'s briefs and writings are woven throughout, including some of her most searing dissents. *Through March 10*; skirball.org.

VENTURA

DO / When the Thomas Fire roared through Southern California last December, the **Ventura Botanical Gardens** was in its destructive path. Flames scorched the 109-acre garden behind City Hall, killing many young plantings and badly damaging others. The gardens will reopen by December after a yearlong closure that included major repairs and replanting, plus the addition of a welcome center in repurposed shipping

containers. Because the site was planted with fire-adaptable species from South Africa, Chile, Australia, the Mediterranean, and California, many specimens miraculously survived—like a Chilean palm that was already showing splashes of green just a month following the conflagration. After witnessing all the rebirth, follow a milelong pathway—also newly restored—to a high point that overlooks the city, the sea, and the distant Channel Islands. venturabotanicalgardens.com.

ORANGE

EAT / A block and a half from Old Towne Orange's historic plaza square, the new comfort food restaurant **Buttermilk Fried Chicken** has landed on an addictive mix of sleek design and nostalgic cuisine. Resembling a modern farmhouse with white brick walls and rustic wooden high-top tables, the restaurant is inspired by the cooking of chef and owner Ryan Adams's grandmother. (Not just any grandmother, either—Mary Adams cooked at San Francisco's Stars and One Market restaurants.) The fried chicken is a well-guarded family recipe applied to free-range, air-chilled, dry-cured meat.

The sides are smart takes on very traditional dishes: creamed corn and green chile–cheddar cornbread. buttermilkfc.com.

SAN JUAN CAPISTRANO

DO / On December 1, the Orange County holiday tradition **Christmas at the Mission in San Juan Capistrano** is aiming to be a more tranquil affair than in years past. For the first time, festivalgoers will have to purchase tickets (\$7) as part of

organizers' efforts to cut back on ballooning crowds. They're also doing away with the fake snow and replacing it with a candlelight procession and a tree-lighting ceremony in the ruins of the hauntingly beautiful Great Stone Church, a California landmark that dates back to the 18th century. There will still be plenty of holiday merrymaking to go around. The lighting of the tree, an environmentally friendly “faux”

SMACKDOWN

Best coast getaways

NorCal and SoCal go head-to-head with two stays near the beach.



Northern California **Harbor House Inn**

WHERE: Elk

VIBE: Much of the waterfront property is devoted to an edible garden that the on-site restaurant whips into a special-occasion tasting menu. The redwood-clad lodge is filled with artifacts from the 1916 inn's past, updated with details like cashmere throws that put some polish on Mendocino County's earthy aesthetic.

ROOMS: 10

MADE FOR INSTAGRAM: Down a staircase, a private cove beckons with abalone shells and sea caves.

RESERVATIONS: From \$395; theharborhouseinn.com.



Southern California **Belmond El Encanto**

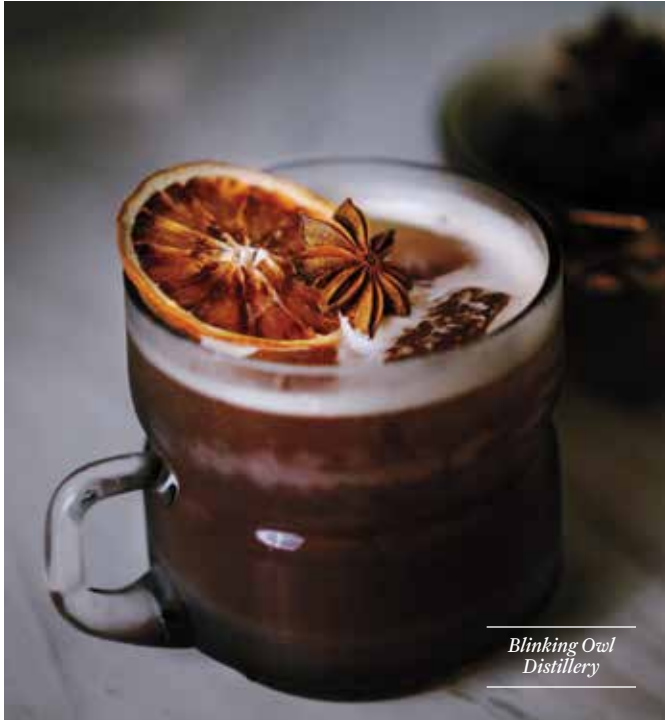
WHERE: Santa Barbara

VIBE: With its private bungalows and breathtaking views of the ocean from the pool, this spot at the base of the Santa Barbara hills oozes Old Hollywood glamour. The accommodations themselves are understated yet refined; most of the flash comes by way of deep soaking tubs, shaded verandas, and the sheer square footage of the rooms.

ROOMS: 34

MADE FOR INSTAGRAM: Lazy-day hammocks are scattered around the property, swaying beneath palms.

RESERVATIONS: From \$260; belmond.com.



*Blinking Owl
Distillery*

Douglas fir that stands 30 feet tall, will be accompanied by live music, including a mariachi band, a local orchestra, and Dickensian carolers, plus side-shows like cookie decorating for kids. Missed the big show? Don't worry; there's a tree-lighting and music program every evening at 5 p.m. through January 6. missionsjc.com.

HIT LIST

CARLSBAD

EAT / At **Campfire** in Carlsbad Village, nearly all the dishes are cooked on the wood-fired grill or incorporate a live-fire component. Even the decor celebrates the outdoorsy spirit: Kids can play in a custom

12-foot tipi, while parents relax on stools fashioned from tree stumps. thisiscampfire.com.

CULVER CITY

SHOP / When the West Coast's most prolific party planners Paige Appel and Kelly Harris sold their famed business Bash Please a couple of years ago, they turned their attention to a new venture. Now **Midland Shop** stocks ethically made clothing, from jumpsuits to caftans, plus leather sandals and straw hats. Homewares range from locally made ceramics to fair-trade baskets. The duo also just released three new unisex signature scents, including Hinterland, inspired by chaparral, cocoa, cypress, and mountain rain. shop-midland.com.

GABE DOMINIC

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NEWPORT BEACH

SHOP / The new home line featured at Orange County's first **Jenni Kayne** nods at the designer's faves: Scandinavian and California-modern furnishings, primarily in white oak. The shop is also stocked with her signature seasonal ready-to-wear collections, like lamb-skin mule slides, cashmere fisherman sweaters, and ivory and oatmeal classic button-up flannels. jennikayne.com.

EAT / Tucked along Newport Beach's picturesque coast, **Marché Moderne** is run by husband-and-wife-chef duo Florent and Amelia Marneau. The menu features polished French fare with Florent's ever-changing interpretations, from

a rich coq au vin to decadent seared foie gras and pristine preparations of seafood. For the ultimate winter comfort food, split a whole Jidori chicken with truffles tucked under the skin. Then try Amelia's signature macarons and crowd-favorite apple tarts. marchemoderne.net.

SANTA ANA

SIP / At **Blinking Owl Distillery**, Orange County's first craft distillery, the grain-to-glass spirits are made with local water and organic California-grown grains and fruits. Guests can tour the distillery and enjoy flights of the vodka, gin, aquavit, and their newly released whiskey along with craft cocktails in its tasting room, a

glammy mix of art deco and '70s decor featuring oversize black-leather channeled sofas parked among swivel stools on brass pedestals and Mongolian lamb's wool-topped ottomans. Yes, their bottled spirits are available for purchase. But the interior design ideas (and there are plenty of them) are free. blinkingowldistillery.com.

VENICE

SHOP / The sibling of San Francisco's beloved **General Store** feels just as at home on California's southern shores as it does on the state's northern half, with its beachcombing-inspired wares, handmade ceramics, vintage clothes, and a collection of coastal coffee-table books. There's also no

shortage of gifting opportunities, from children's straw hats to floral smudge sticks and local honey. shop-generalstore.com.

WEST HOLLYWOOD

SIP / Some mornings you need a double espresso; others, a fresh-pressed juice. Checking both of the aforementioned boxes is **Joe & the Juice**, founded in Copenhagen and currently multiplying at a stunning rate across the world. At its first SoCal location in WeHo, you can choose from a rainbow of power shots and juices like the C-Shot Sweet (red bell pepper, apple, and lemon) or opt for a healthy shake or smooth cappuccino. joejuice.com.

—EDITED BY CASEY HATFIELD-CHIOTTI



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Tuesday – Sunday plus Friday & Saturday evenings

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