

CALIFORNIA
STYLE &
CULTURE



Fall 2021

LIGHTS CAMERA FASHION!

The Unstoppable
Julianne Moore

An Exclusive
Look Inside
the Academy
Museum

At Home With
Hollywood's
No.1 Power Couple

CO-STARRING ANDIE MacDOWELL / ÉDGAR RAMÍREZ / RUTH NEGGA / VAL KILMER





Clockwise: The NICKEY KEHOE-designed lobby at THE HOLLYWOOD ROOSEVELT. Chef NANCY SILVERTON personally sourced some of the tabletop pieces from Europe. A farmhouse roll with Rodolphe Le Meunier butter. Rigatoni al forno with squash, goat cheese and vadouvan.

“I wanted to bring the feel of Old Hollywood with a fresh cuisine”

NANCY SILVERTON



MODERN CLASSIC

Two California icons — one a chef, the other a storied hotel — are ushering Tinseltown into a new era

Nancy Silverton has just finished a new project she couldn't resist: reimagining the restaurant at The Hollywood Roosevelt. The iconic hotel across from the Chinese Theatre hosted the first Academy awards in 1929, after all. “I wanted to bring the city something new that still felt traditional — the wonderful feel of Old Hollywood with a fresh, forward-looking cuisine,” says the lauded Los Angeles chef. Named after her grandmother's Jewish immigrant family, who had a cattle ranch in Saskatchewan in the late 1800s, the Barish is pure Silverton. “What could be more fitting than a steak house? Add in my Mozza roots and there you have it: an Italian steak house.”

In a bold move, her kitchen forgoes the usual sauté pans in favor of cooking nearly exclusively over the wood fire. It's a daunting challenge, one that executive chef Armen Ayyazyan carries off with precision, sending out delicate grilled sweetbreads in salsa verde, rustic pastas from the wood oven, sea bream sparked with *nduja* and hefty pork chops dusted with fennel pollen. Not to mention the formidable dry-aged steaks and the giant baked steak fries. Dessert? No question. Go for the silky *fior di latte* gelato drizzled with honey.

Local design firm Nickey Kehoe gave the dining room the sophisticated sheen of Old Hollywood glamour with posh banquettes, supple textiles and lampshades flaunting tiny bobbles. “Grandeur doesn't necessarily mean fancy,” says designer Amy Kehoe. She and her partner Todd Nickey are masters of casual elegance. Case in point: The hotel's historic lobby was transformed from gloomy to inviting by bringing color into the dark high-ceilinged space. Populated with roomy velvet sofas and armchairs, jewel-toned rugs and textured lamps that glow softly, it's just the place for a cocktail. Or two.

The personal touches are everywhere. The private Writer's Room off the lobby pays tribute to Silverton's Hollywood writer mom, Doris, with a black-and-white portrait. Soon to come: Lorenzo's, a wine-and-cheese bar named for her late father in which the fondue pot will play a part.

Come for *cicchetti* (Venetian snacks) or a massive dry-aged Porterhouse. Any excuse will do. 7000 Hollywood Blvd., L.A., 323-856-1970; thehollywoodroosevelt.com. ●

LOBBY AND TABLETOP: AMY NEUNINGER. FOOD: ANNE FISHER.