

<http://latimesblogs.latimes.com/dailydish/2011/11/thanksgiving.html>

Los Angeles Times

Daily Dish

THE INSIDE SCOOP ON FOOD IN LOS ANGELES

[« Previous Post](#) | [Daily Dish Home](#)

Thanksgiving 2011: Restaurant roundup

November 17, 2011 | 6:30 am



Thanksgiving draws near and if you're suddenly panicking about preparing the meal of the year, you have options. There's no shortage of restaurants that will be cooking up delectable feasts -- both traditional and wildly creative -- to help you and your family get through the holiday in style. Below is a list of choices.

Bouchon Bakery: Bouchon's recently added bakery, in the first-floor lobby of the Beverly Hills bistro, is lending a helping hand to those making meals at home this year with desserts and breads available for purchase. Apple, pumpkin and pecan pies as well as pumpkin cream cheese macaroons, turkey-shaped shortbread and cornbread will be available for pickup Nov. 14-24. 235 N. Canon Drive, Beverly Hills, (310) 271-9910 ext. 621, bouchonbakery.com.

Cafe del Rey: Celebrate your Thanksgiving by the sea with Cafe Del Rey's three-course menu, served from 1 to 8 p.m. Select from an assortment of dishes including butternut squash and burrata agnolotti; free-range turkey breast with duck sausage, haricot vert almondine, cranberry sauce and pan gravy; or go the nontraditional route of pan-seared Maine scallops with cauliflower puree, corn succotash and warm pancetta vinaigrette. The Thanksgiving menu is available for \$55 per person,

with a kids menu for \$18. *4451 Admiralty Way, Marina del Rey, (310) 823-6395, www.cafedelreymarina.com.*

Cecconi's: Cecconi's is serving a traditional Thanksgiving dinner for \$45 per person (children 10 and under \$25) beginning at 2 p.m. Diners will feast on turkey, gravy, seasonal vegetables and mashed potatoes garnished with truffles. There will also be an additional fall-inspired menu offering butternut squash *tortelli* with *amaretti* crumble; butternut squash and Gorgonzola pizza with shaved black truffles; and ricotta and pumpkin cake. *8764 Melrose Ave., Los Angeles, (310)-432-2000, www.cecconiswesthollywood.com.*

Cleo at The Redbury: For \$65 per person (\$32 for kids ages 5 to 12, free for kids under 5), Cleo restaurant is serving "Cleopatra's Feast" for Thanksgiving. Chef Danny Elmaleh has prepared a family style menu featuring roasted Brussels sprout hearts; pumpkin salad; *za'atar*; preserved lemon- roasted turkey with apple cider gravy; and a dessert platter. Seatings will be at 1, 3, 5 and 7 p.m. Reservations can be made at www.sbe.com/cleo or by calling [323-962-1711](tel:323-962-1711). *1717 Vine St. (at the corner of Hollywood and Vine, next to Bardot), Hollywood.*

Plenty more options after the jump!

Comme Ca: David Myers and executive chef Kuniko Yagi are making a complete family-style Thanksgiving-to-go. For \$160, the meal feeds four to six people and includes a pre-cooked whole turkey with thighs confited in duck fat and sage; braised Tuscan kale and onion soubise; mushroom fricassee with roasted chestnuts; house-made scones with jam; garlic bread; and a pumpkin tart with chantilly cream. *8479 Melrose Avenue, W. Hollywood, (323) 782-1104, commecarestaurant.com.*

Craft: From 2 to 8 p.m., Tom Colicchio's Westside restaurant will serve a three-course meal featuring roasted free-range turkey; sausage, raisin and fennel stuffing; and chestnut agnolotti. Pumpkin doughnuts (yum!) and a "24-hour" apple pie will complete the gastronomic affair. \$85 per person. *10100 Constellation Blvd., L.A., (310) 279-4180, craftrestaurant.com.*

Delphine: Executive Chef Sascha Lyon has crafted a sea-inspired, four-course Thanksgiving dinner (\$55 per person) featuring fresh oysters, prawns, and seafood ceviche. Guests will also be able to savor holiday classics like roasted turkey, wild mushrooms, sweet potato puree, country bread stuffing and pumpkin pie. Reservations are recommended; call (323) 798-1355. *6250 Hollywood Blvd., Los Angeles, www.restaurantdelphine.com.*

Farmshop: Farmshop has cooked up an array of Thanksgiving starters, sides, desserts and, of course, turkey. Begin the meal with roasted Tahitian squash soup, Fuyu persimmon salad with burrata, hazelnuts and wild arugula; or a quinoa-and-avocado salad with sungold cherry tomatoes and garden mizuna. Pick up a Diestel Family Farms turkey for \$80 (\$70 if you cook it) along with your favorite Thanksgiving sides like stuffing with sage, apple and mushroom; roasted fingerling potatoes with garlic and rosemary; buttermilk biscuits; and sweet potato puree with brown sugar and

butter. For dessert, try the pecan chocolate chip pie or apple cranberry pie. Orders must be placed by 5 p.m. Sunday by phone, (310) 566-2400, or email, order@farmshopla.com. 225 26th St. Suite 25, Santa Monica, www.farmshopla.com.

Fig: Chef Ray Garcia has created an unconventional Thanksgiving menu by paying homage to Thanksgiving leftovers. He'll integrate classic favorites via an *a la carte* menu featuring four categories: cranberry and stuffing, potatoes, veggies and turkey. Dishes range from \$8 to \$26 and include prosciutto and turkey croquettes, quinoa stuffing and Okinawa sweet potatoes. Dine in or pick up curb-side. 101 Wilshire Blvd., Santa Monica, (310) 319-3111, figsantamonica.com.

Fraiche: Should you go with turkey or suckling pig this year for Thanksgiving? Fraiche is offering both choices on their Thanksgiving menu from noon until 9 p.m. They will be serving traditional sides like pumpkin soup; stuffing with beef, pork, mushrooms, almond, and raisins; roasted baby yams; and more. You can dine in (two sides/\$40, three sides/\$60, entire menu/\$80, children under 12/\$25) or take the meal home (\$30 per person/four-person minimum). 312 Wilshire Blvd., Santa Monica, (310) 451-7482, 9411 Culver Blvd., Culver City, (310) 839-6800, www.fraicherestaurantla.com.

Guelaguetza: For a twist on the traditional American Thanksgiving dinner, check out Guelaguetza's Oaxacan interpretation of the holiday meal. Feed up to 10 people for \$98 with a menu featuring stuffed turkey, black mole sauce, spaghetti with poblano pepper sauce and mexican rolls. 3014 W. Olympic Blvd., L.A., (213) 427-0608, guelaguetzarestaurante.com.

Joe's: The California-French restaurant will serve up a turkey day feast from 1 to 9 p.m. The tasty fare includes butternut squash soup, mussels, lamb sirloin, cider-glazed turkey, bread pudding and more for a \$56 prix-fixe deal. 1023 Abbot Kinney Blvd., Venice, (310) 399-5811, joesrestaurant.com.

Knoll at Le Parc: This hotel restaurant is offering an affordable Thanksgiving meal with all the traditional fixings from 11 a.m. to 8:30 p.m. For \$42.95 guests will feast on a three-course menu. The main event is sage-roasted turkey with pear, prosciutto and hazelnut stuffing and cranberry-and-citrus relish; Yukon gold and sweet potato mash; and green beans with pomegranate brown butter. Finish the meal with chocolate cake, gelato and macaroons. 733 N. West Knoll Drive, West Hollywood, (310) 855-8888, www.leparcsuites.com/dining.

L'Ermitage Beverly Hills: Do brunch this Thanksgiving from 11 a.m. to 3 p.m. if you want to make the new "Muppets" movie showing. Holiday fare will include turkey, prime rib, potatoes galore and an array of desserts. Brunch is \$75 per person, and an additional \$20 gets you endless mimosas, Bloody Marys and Bellinis. 9291 Burton Way, Beverly Hills, (310) 278-3344, lheritagebh.com.

LA Market Restaurant by Kerry Simon: Red kuri squash soup with southern-fried rock shrimp; pumpkin flan with autumn fruit compote; and hazelnut praline and spiced *anglais* highlight this

year's three-course, prix fixe Thanksgiving menu at LA Market Restaurant. In lieu of dealing with holiday traffic, downtown residents can choose to stay close to home by dining at the JW Marriott restaurant. *900 W. Olympic Blvd., L.A., (213) 765-8630, lalive.marriott.com.*

Little Next Door: The West Third Street brasserie will offer a prix-fixe menu on Thanksgiving Day. For \$36 diners can gorge on a menu that includes a roasted butternut squash and pomegranate salad and a roasted natural turkey with giblet gravy and cranberry sauce; and for dessert, diners can choose from either a pumpkin pie with praline custard or a caramelized pecan pie with an Earl Grey sauce. *8164 W. 3rd St., L.A., (323) 951-1210, thelittledoors.com.*

Locanda del Lago: Executive Chef Gianfranco Minuz has crafted a multi-course Northern Italian-style Thanksgiving menu available from 11:30 a.m. to 10 p.m. There will be a prix-fixe meal (\$49 for three courses, \$59 for four courses, \$20 optional wine pairings, \$10 for dessert) and *à la carte* options. Diners can enjoy menu items including purée of creamed white corn soup with warm lump crab; house-made apple tortelloni with *foie gras* sauce; and roasted turkey roulade with toasted cashews, cranberry compote, tricolor mashed potatoes, brown gravy and sautéed green beans. Reservations can be made by calling (310) 451.3525 or by visiting [OpenTable](https://www.opentable.com) or [Urbanspoon](https://www.urbanspoon.com). *231 Arizona Ave., Santa Monica, (310) 451-3525, www.lagosantamonica.com.*

M Cafe: Chef Lee Gross has created a macrobiotic Thanksgiving meal without the use of poultry, meat, dairy, eggs, or refined sugars. The holiday roast dinner includes savory sliced seitan, herbed bread stuffing, pan gravy and cranberry relish (\$60 for two people; \$110 for four). Diners will also be able to select from various side dishes such as soy cream spiced butternut bisque; a winter green salad with fennel, cranberries and Bosc pears; whipped potato and rutabaga; and more. This menu can also be ordered to go. The deadline is Tuesday at noon. *7119 Melrose Ave., Hollywood, (323) 525-0588, 433 Brighton Way, Beverly Hills, (310) 858-8459, www.mcafedechaya.com.*

Malibu Cafe: Malibu Cafe at Calamigos Ranch is offering a country-style take on traditional Thanksgiving dishes using local ingredients. Some of the menu highlights include butternut squash soup with chanterelle mushrooms and sage; honey-and-ginger glazed ham; spice-rubbed turkey with porcini stuffing; and roasted fingerling potatoes with wilted kale, shallots and andouille sausage. The restaurant will also offer a *huevos rancheros* and omelet station. Dinner is served from 10 a.m. until close for \$39 per person (\$22 for kids). *327 Latigo Canyon Road, Malibu, (818) 540-2400, www.themalibucafe.com.*

Napa Valley Grille: Available from noon to 8 p.m., Napa Valley Grille will be offering a festive three-course menu for Thanksgiving using ingredients from Southern California family farms. For \$49 per person, guests can sample dishes like autumn squash bisque with smoked blue cheese and gingersnap gremolata; natural Diestel turkey cooked in lemon verbena brine with confit leg dressing; sweet potatoes; and orange cranberry sauce. For dessert: upside-down cranberry cake with *crème*

fraîche ice cream. Diners can also take their holiday feast to-go with menu options ranging from \$9 to \$75 per item. To place an order, email westwoodevents@napavalleygrille.com by 1 p.m. on Wednesday and pick up the order on Thanksgiving day between 10 a.m. and 5 p.m. 1100 Glendon Ave., Los Angeles, (310) 824-3322, www.napavalleygrille.com.

Nick and Stef's Steakhouse: This contemporary steakhouse will offer a traditional Thanksgiving dinner beginning at 3 p.m. For \$39 per person (\$19.95 for children under 12), diners will be served turkey with brioche stuffing, mashed potatoes, roasted butternut squash, and cranberry-and-quince relish. For dessert, guests can select apple pie tatin, pumpkin pie with hazelnut-and-butternut squash sauce, or pecan pie with Tahitian vanilla bean mascarpone ice cream, pecan caramelized maple sauce and cinnamon tuile. 330 South Hope St., Los Angeles, (213) 680-0330, www.patinagroup.com.

Oliverio at the Avalon Hotel: Chef Mirko Paderno has planned a three-course Italian-inspired Thanksgiving that will be served from noon to 8 p.m. for \$48 per person. Guests will first be served an antipasti plate of charcuterie and imported artisan cheeses. A *primi* of butternut squash ravioli will precede a traditional free-range turkey dinner with mashed potatoes, stuffing, gravy, green beans *Italiano* and house-made cranberry sauce. For dessert, diners can choose between chocolate bread pudding or Mirko's pumpkin pie. Each dinner includes a glass of Prosecco and coffee or tea. 9400 West Olympic Blvd., Beverly Hills, (310) 277-5221, www.avalonbeverlyhills.com.

Palate Food and Wine: Start the holiday off with a Thanksgiving-themed cocktail like the "Puritan's punch" with rye, muddled cranberry, homemade heirloom applejack and crystallized rosemary. Then partake in a four-course feast including turkey (of course); squash gnocchi; and honey-baked pork knuckle. The desserts are sure to satisfy the traditional Thanksgiving palate with pumpkin pie and banana bread pudding. \$48 per person. 933 S. Brand Blvd., Glendale, (818) 662-9463, palatefoodwine.com.

Pinot Bistro: The French bistro in Studio City is preparing a three-course holiday meal at \$48 per person with roasted-pumpkin soup with spiced *crème fraîche* as the first course; pan-roasted cod with fennel-onion soubise, tomato confit and brandade croquette as the second; and an apple tart tatin with caramel and vanilla ice cream to finish. 12969 Ventura Blvd., Studio City, (818) 990-0500, patinagroup.com.

Public Kitchen & Bar at the Hollywood Roosevelt Hotel: Gobble up a three-course meal featuring dishes like Kabocha squash soup with *crème fraîche* and cardamom; swordfish with baby artichokes and mushroom jus; and an apple crostata. Or go traditional with a classic turkey dinner and pumpkin pie. At \$49 per person, the choice is yours. 7000 Hollywood Blvd., L.A., (323) 769-8888, thompsonhotels.com.

Scarpetta Beverly Hills: Chef Scott Conant will whip up *a la carte* dishes in accordance with the transitioning season. Featured Thanksgiving menu items include pumpkin soup and winter vegetable salad; pumpkin *cappellacci* stuffed with ricotta, amaretti and pepperoncini; or herb-roasted turkey with porcini-sausage stuffing and Brussels sprouts. 225 N. Canon Drive, (310) 860-7970, montagebeverlyhills.com.

Street: Susan Feniger's Street is offering a long list of Thanksgiving sides for pickup. Purchase a three-, five- or seven-pack of sides for \$40, \$50 or \$65. Spicy deviled eggs with homemade green sriracha sauce; wood-roasted Brussels sprouts and cauliflower with hazelnut vinaigrette; pumpkin and poblano tamales; spaghetti squash with chipotle honey butter; and a Moroccan-spiced winter squash soup are just a sampling of the slew of sides available for pre-order. 742 N. Highland Ave., L.A., (323) 203-0500, eatatstreet.com.

Tavern: Suzanne Goin and Caroline Styne's Brentwood eatery is offering a Thanksgiving menu that meets the needs of meat lovers, vegetarians and vegans alike. At \$65 per person, the menu features an herb-roasted organic turkey breast and stuffed leg with mashed potatoes and gravy served with Goin's chestnut stuffing and Brussels sprouts with *pancetta* and thyme. The Larder at Tavern will offer a Thanksgiving menu too, but in to-go form. 11648 San Vicente Blvd., L.A., (310) 806-6464, tavernla.com.