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ISSUE 53

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES



PAGE 3

CHEF TIMOTHY HOLLINGSWORTH

Chef Prince Of DTLA

IMPERIAL WESTERN BEER COMPANY

A Pint of the Past

PAGE 6

MAP OF DOWNTOWN

Find your way

PAGE 8

THE MAYFAIR HOTEL

A Downtown LA Renaissance

PAGE 10



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LADTR

THE INSIDER'S VIEW OF DOWNTOWN CULTURE, FOOD, DRINKS, FASHION & THE PEOPLE WHO SHAPE IT.

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IN THIS ISSUE

6 IMPERIAL WESTERN BEER COMPANY

8 MAP OF DOWNTOWN

10 PIKUNICO

12 THE MAYFAIR HOTEL

14 SIMONE

CHEF TIMOTHY HOLLINGSWORTH

CHEF PRINCE OF DTLA

Written By Janica de Guzman
Photographed By Robiee Ziegler

We live in an age where there are different levels of fame: world-famous, micro-famous and the infamous Insta-famous. But to foodies and culinary crusaders alike, there's a category that sits between world-famous and micro-famous—we call it food-famous. That's where Chef Timothy Hollingsworth falls. To be precise, he's the recipient of James Beard Foundation's Rising Chef Of The Year award, placed 6th in Bocuse d'Or, former chef de cuisine at The French Laundry, executive chef and owner of 3 DTLA restaurants, and winner of Netflix's The Final Table. So yes, he's a big deal in the food world.

Despite his fame and accolades, Chef Timothy remains humble. His reserved demeanor is revered, his humility is honored, his palate is applauded, and Downtown LA is proud to claim him as one of our own.

"I am really excited about Downtown not only about what we currently have but for the unique opportunity that we have here. We are a downtown that's still in the process of being developed, and I don't think that there's a lot of major cities in the world where that's even possible," says Hollingsworth. In 2015, he took the opportunity to partner with The Broad Museum and open Otium. It's a restaurant that breathes art from the outside in—from the architecture to furniture handcrafted by local artisans to thoughtfully plated dishes. Additionally, the rooftop garden vertically grows their produce allowing for more space, sustainability, and versatility with a single seed as they're able to pick and use a vegetable at every stage of its growth. Otium makes contemporary art digestible.

(Continued on Page 4)





Three years later, The Fields LA partnered with Chef Timothy to open two new restaurants: C.J. Boyds and Free Play. One serves fried chicken sandwiches the latter streams sports games; both do an about-face on fine dining yet pay homage to Hollingworth's Southern roots. He believes success is about finding balance, whether it's balance within in his portfolio of restaurants or balancing time between his family and work, Chef Timothy is on a constant search of balance and feels that he is on the right path. Much like the 110 Freeway at sunset, this path is congested with commitments, yet he still found time to compete and win against twenty-four of the world's best chefs on The Final Table.

Like any hardworking human being, we want to be treated to a good meal and a cold drink. Timothy is no different. When he has the chance to roll down his sleeves, you can catch him eating spring rolls at Little Sister on 7th, sopping up naan bread at Badmaash on 2nd, or sipping a cocktail at 71Above. For the nights when one cocktail turns into several, he'll most likely be calling Blossom on Main Street to deliver an extra large order of egg rolls. Oui, Chef!

With three restaurants and a stake in food-famous territory, Hollingworth is at the top of his career. For now, he's focusing his efforts on his restaurants and family, but he'll always keep an open mind for the next opportunity that may come his way.

"I'd like to explore different aspects of the culinary field. Now that I have a few restaurants, I enjoyed the process of not just creating the menu but the design, the dinnerware and developing the beauty of a space. I'd like to see how my lane opens up into more of a lifestyle adventure."

FIND HIM HERE:

- OTIUM
otiumla.com
- FREE PLAY
freeplaydla.com
- THE FIELDS
thefieldsla.com





IMPERIAL WESTERN BEER COMPANY

A PINT OF THE PAST

Written By Linda Hosmer
Photographed By Robiee Ziegler

Let's take a trip back in time, shall we? It's 1939 and the sound of a train whistling in the distance is drowned out by the scratchy sounds of a record playing "Beer Barrel Polka," by the popular Andrew Sisters. Soldiers dressed in perfectly pressed uniforms and lively crowds shuffle their way through Union Station, the shiny and new architectural jewel of Los Angeles. But before people board their train, they have the chance to do something we take for granted today, they're able to grab a bite to eat at the Harvey House restaurant, tasting the world-class hospitality standard set by Mr. Fred Harvey, an English businessman that revolutionized the railway experience from the Midwest to California.

"Traveling by train (back then) you had no guarantee of food. There was no such thing as buying food on the train. You would get 30 minutes at each train depot in some very desolate places like Winslow, Arizona or places that weren't really populated yet. So what Fred Harvey did was partner up with the railroads and in particular the Topeka and the Santa Fe. He set up these diners and restaurants at these depots and provided reliable food and hospitality," says Imperial Western's head brewer Devon Randall.

Devon tells us how Union Station's Harvey House prided itself on its service, impeccably delivered by the Harvey Girls, an all-woman workforce that lived and worked onsite. This was the travel of the future. "This was one of the last Fred Harvey Houses to open and one of the grandest," says Devon.

But here we are 50 years after Harvey House closed its doors to the public in 1967 and its rebirth is just as grand. It's now called Imperial Western Beer Company and under the extremely successful 213 Hospitality group it is offering up the same standard of service with a top-notch staff, balanced beers and a great bite to eat with Hungry Cat's Chef David Lentz at the

helm, all while sitting in a flawlessly preserved piece of the past.

Imperial Western crafts its beers onsite with a brewery system in the back and Devon is confident in what Imperial Western can offer up beer lovers because she's been working up to this opportunity. She started the popularly packed Arts District Brewing Company in 2015 where she crafted crazy and diverse beers. Now she gets to offer beer drinkers a more grown-up version of beers built on her knowledge.

Devon says your best bet to ease into the beer selection at Imperial Western is to start off with the Fred Harvey Hefeweizen or the Union Station Pale Lager then work your way up to their hazy IPA, Calliope, with notes of coconut crème and honeydew. And trust us there's no better partner to these beers than the chipotle fried chicken sandwich! And because Devon and Imperial Western's bar manager Bryan Garcia care about your post-holiday budget, they welcome you to come in and take full advantage of their \$1 oyster happy hour, Monday- Friday, 4-7pm. Also as of January 1st, you'll be able to take Imperial Western crowlers home with you.

Oh and don't forget to check out the extra slice of a cocktail bar tucked inside Imperial Western. It's called The Streamliner and it's slick and dark and simply serves up a different vibe. Your pick! It opens at 4:47 pm, a throwback to the Streamliner's old train schedule.

There's no doubt Imperial Western's got that "Wow!" factor that'll have you sighing and staring as soon as you walk in. It still boasts much of its original features with high ceilings, beautifully large chandeliers and deco details. Devon's eyes repeatedly light up when she thinks of the history beating in these walls, an inherited responsibility her team is proud to carry. If you care to learn more about the history of the Fred Harvey Company, Devon recommends reading "Appetite for America," by Stephen Fried or just stream the Judy Garland movie "The Harvey Girls" to get a feel for what once was. It's a nice way to fully appreciate the history this space houses!

FIND IT HERE:
800 N Alameda St.
imperialwestern.com





DRINK

A

IMPERIAL WESTERN BEER COMPANY

800 N Alameda St.
imperialwestern.com



EAT

CHEF TIMOTHY HOLLINGSWORTH

B1

OTIUM
222 S Hope St. / otiumla.com

B2

FREE PLAY
3939 S Figueroa St. / freeplaydtla.com

B3

THE FIELDS
1226, 3939 S Figueroa St. / thefieldsla.com

C

PIKUNICO

767 S Alameda St. Suite 122
pikunico.com

D

SIMONE

449 S Hewitt St.
simoneartsdistrict.com



MOVE

E

THE MAYFAIR HOTEL

1256 W 7th St.
mayfairla.com

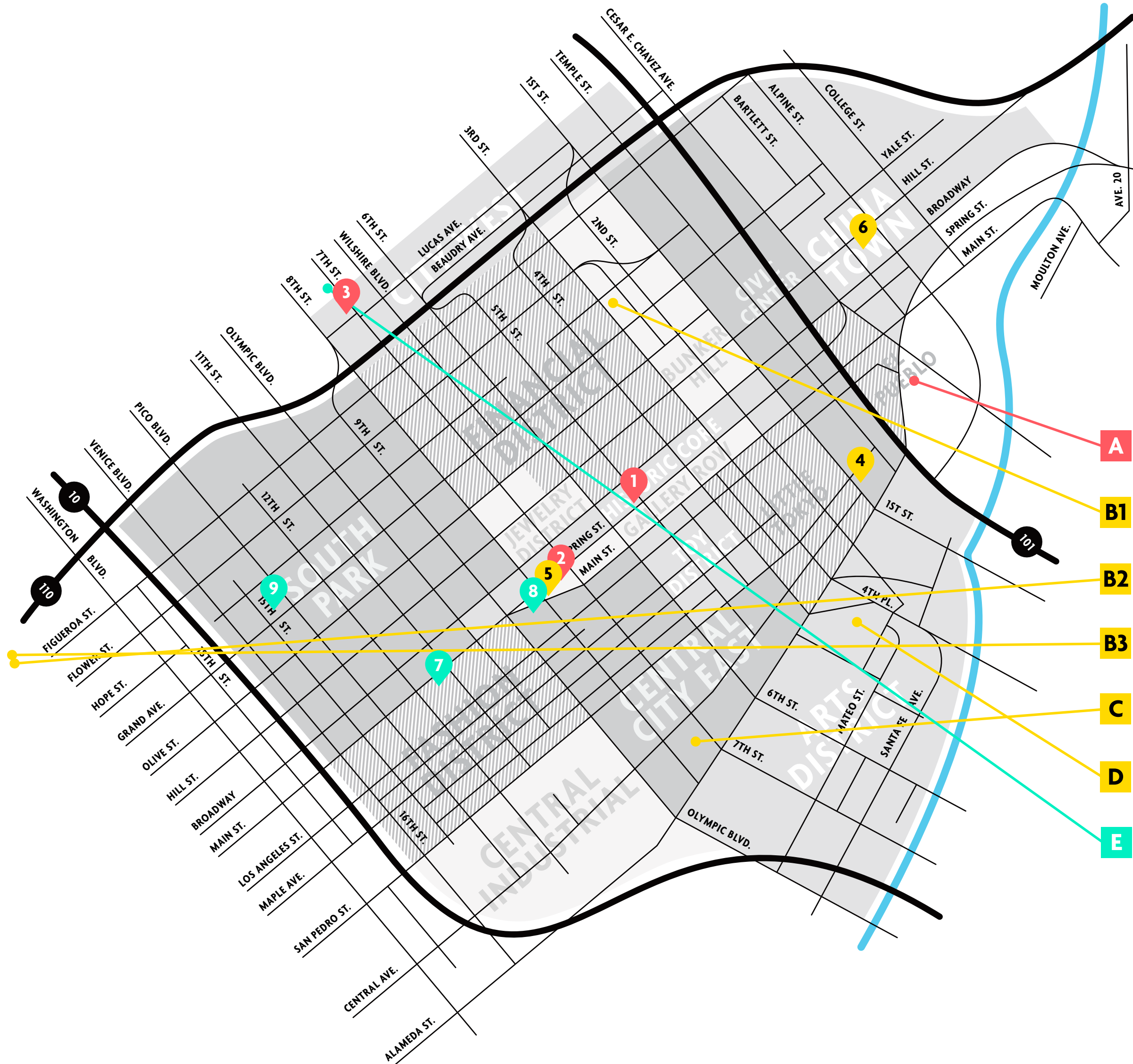
CITY STREETS

FREEWAYS

LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

1

LE NÉANT

519 S Spring St.
The Wolves graced the cover of The Downtowner in November, but how could we not bring attention to their latest addition, Le Néant? Transforming their upstairs seating area into an omakase-style cocktail experience, lead bartender Kevin Lee presents you with a menu of seasonal ingredients. You choose one to your liking and he takes you on a cocktail journey centered around said ingredient. Good luck getting a seat, but for those lucky ones, gosh are you in for a treat.

2

THE FOUNTAIN

724 S Spring St.
If you like your childhood nostalgia with a side of liquor, head over to Corporation Food Hall's latest tenant. You order your cocktails via the images in a 80's era View-Finder toy and with names like "ET Phone Homa Paloma" and "Huey Lewis and the Booze" you know what you're in for. Even the logo looks like it belongs on early MTV. Radical!

3

FAIRGROUNDS COFFEE & TEA

1256 W 7th St. — fairgrounds.cafe/cafe-downtown-los-angeles
This Chicago-based coffee shop has found a Los Angeles home in the revitalized Mayfair Hotel, featuring a choice selection of roasters and varieties of coffee, tea, 'booch and elixirs sourced from all over the world. Natural light, plush seats, and a historic hotel make this an excellent backdrop for your latest IG story.

4

DAIKOKUYA

327 E 1st St. — daikoku-ten.com
Los Angeles is spoiled with outstanding ramen shops, but Daikokuya holds a special place in our heart. The no-frills retro feel of the dining room will give you a nod that perhaps this isn't your standard ramen place -- you're not here for the decor, you're here for the ramen. Daikokuya takes their ramen seriously, and all it takes is one bowl of the tonkotsu and you'll see why.

5

LA TROPÉZIENNE

757-761 Main St. — ltbakery.com
How French is La Tropézienne, the new bakery across the street from Terroni? If the giant painting of Brigitte Bardot doesn't tip you off, the website proclaiming them "very French" will do it. Come for the baguettes, stay for the...well, I mean, EVERYTHING. It's an authentic French bakery in Downtown Los Angeles! C'est magnifique!

6

HOWLIN' RAYS

727 N Broadway — howlinrays.com
Our guess is as good as yours as to when's a good time to line up for Howlin' Rays infamous hot chicken sandwich. Is it as good as they say it is? We wouldn't know! The line's too long. But a two hour wait for a fried chicken sandwich must mean they're doing something right, yes? @howlinrays on Twitter gives "cluckdates" on how long the lines are at the current moment. Just, um, save a spot for us.

7

RAGE GROUND

1120 S Main St. — rageground.com
Ok... so... imagine there's a room where you can go into with a baseball bat or sledgehammer and just freakin' RAGE. Hulk smash your way through glass bottles, furniture and other breakables in a safe and consequence-free environment. Yup, it exists downtown.

8

ROAD RUNNER BAGS

818 S Main St. — roadrunnerbags.us
High-end bicycle bags handmade in their downtown showroom and workshop is what you'll find here. Biking across LA is definitely for the optimists out there (here's looking at you, drivers who think it's funny to buzz as close as possible to bicyclists) but having a great bag to hold your stuff certainly encourages you to get on the street.

9

CALIFORNIA HOSPITAL MEDICAL CENTER

1401 S Grand Ave. — supportcaliforniahospital.org/volunteer
California Hospital is always looking for volunteers to spend time visiting with patients, holding babies, mentoring young people or donating your artistic and creative talent. January is a dark and difficult month, so to bring an hour of joy into someone's life can be a little ray of sunshine.



PIKUNICO

CHEF KUNIKO YAGI'S JOURNEY FROM MICHELIN TO MEDITATION

Written By Travis Platt
Photographed By GL Askew II

Success isn't an accident, success is a choice. As inhabitants of LA, what do we measure as true success? Beyond money or social status, and if you dissolve material objects away, what is left that contains value that truly can't be bought? The answer is obvious, and quite frankly what we all seek — happiness. When it comes to finding one's happiness in DTLA, sometimes the hardest task is the awareness to know when to let go. That's exactly what Chef Kuniko Yagi did, and the result is her dream within a dream. A kitchen built on patience, practice, and respect. An environment built for familiar faces and family, and a passion project that combines authentic cooking techniques, local ingredients, and the absolute delineation of heart. Say hello to Pikunico, your new outdoor picnic indoors, and Chef Kuniko's happy place.

This isn't another dropped pin for a new fried chicken joint. Pikunico dishes out extremely tasty house-made "karaage" (Japanese-style fried chicken) served in a sandwich, basket, or rice bowl, along with market-driven salads and sides. The happiness that Chef Kuniko carries with her confident grin is laced into every single mouthwatering bite. The coveted crispy and flavorful creations are meticulously mastered by Kuniko, a mirrored reflection of her alternate past as a Chef de Cuisine of Michelin-starred kitchen of Sona. Kuniko let go of that path when she understood it was time.

The kitchen at Pikunico is a hybrid of American and Japanese fried chicken, which traditionally uses thigh meat marinated in ginger, garlic, soy sauce, and sake battered lightly with



potato starch. The harmonization of these ingredients perhaps learned when Kuniko served as Executive Chef of David Myers' brasserie, Comme Ça. She accepted it was time to let go of that role when the moment arrived.

Pikunico's design is a warm airy breeze to counteract the cold monochrome concrete that is found within our city. The design blends elements of the quintessential American picnic with Japanese influences. Wooden accents mix together with greenery as space feels alive and crisp. Kuniko knows how to bring a room to life, she opened and helmed the kitchen of the award-winning Hinoki & the Bird — she moved on from that position when her heart told her to.

Before Pikunico's red neon sign buzzed on, Chef Kuniko took the time she desired. "When I left Hinoki, I knew I had an opportunity to grow myself as a better person." She then found her journey through meditation and yoga to seek the answer, "what is my destiny, what can I do for others?"

We all seek purpose, and it's a challenge more often than one would like to admit. Challenges are what make life exciting, and overcoming obstacles is what makes life meaningful. Why did Chef let go? "The journey led me to realize that my heart is ultimately with my customers, and being able to cook great food for as many different types of people as I can."

Kuniko Yagi reminds us it's never too late to overcome any obstacle in life. After accepting when to let go, she went on a journey inside and found her answer. This is it, Pikunico, a culinary gift and life lesson of diligence for us all. Did we mention Kuniko was a banker before becoming a prolific chef?

Let go of the days itinerary and head to Pikunico as soon as you put this article down — you'll be extremely happy about it.

FIND IT HERE:
767 S Alameda St. Suite 122
pikunico.com





THE MAYFAIR HOTEL

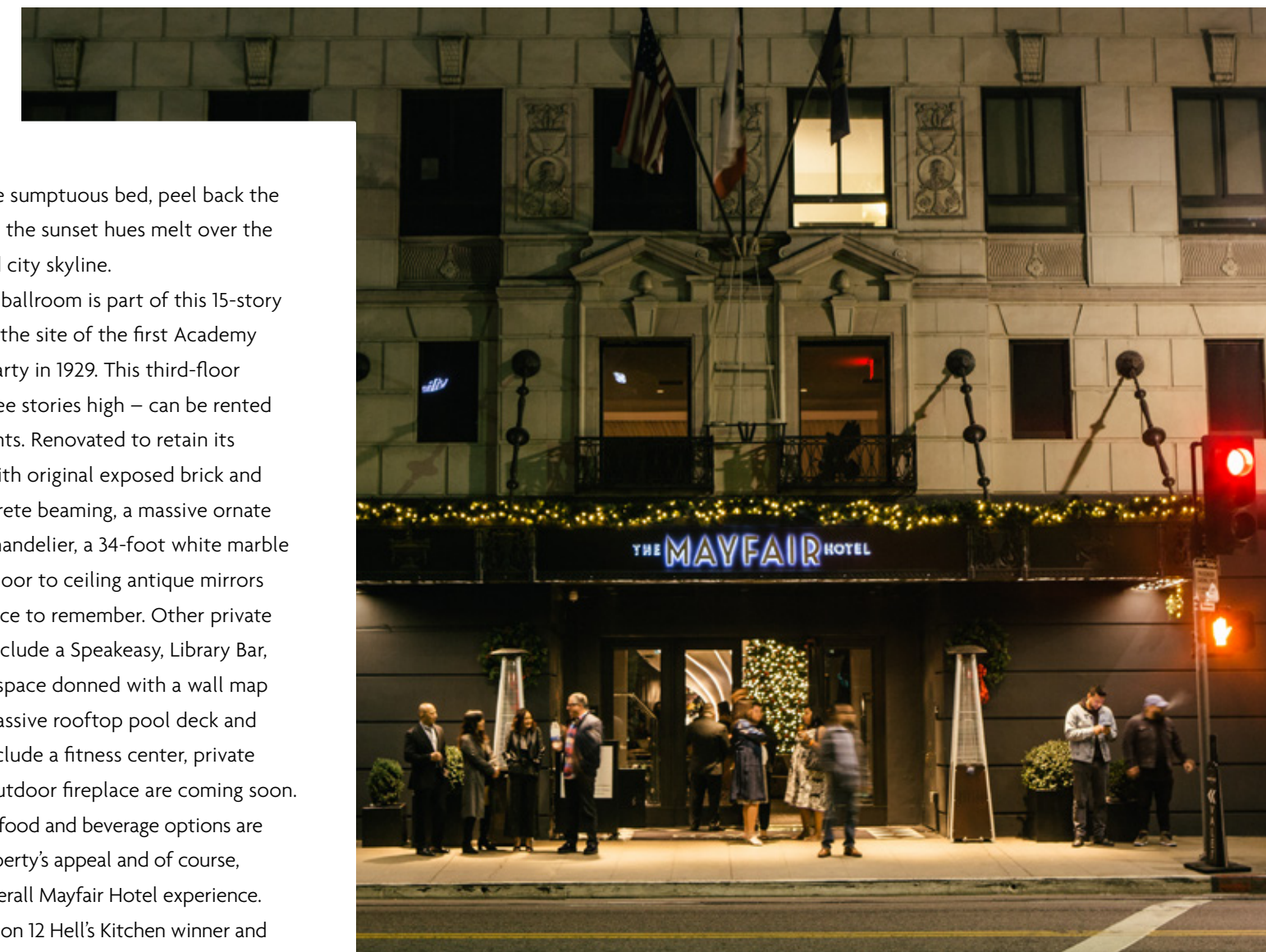
A DOWNTOWN LA RENAISSANCE

Written By Melissa Curtin
Photographed By GL Askew II

Amid the gritty urban landscape of the emerging Westlake neighborhood in downtown LA, is the newly revamped historic Mayfair Hotel that embodies the Los Angeles spirit and fosters creative self-expression with a communal writer's room, custom podcast room, and art gallery space. The hotel features an impressive art collection curated by artist Kelly "RISK" Graval with bold art splashed at every turn from artists like Shepard Fairey, Evidence, Geoff Melville, and Seen (Richard Miranda). Photographs in the stairwell are reminders that Los Angeles is the greatest city in the world.

Unwind in the Mayfair's luxurious lobby and M Bar over a specialty cocktail. While the original columns and floors are present from 1926, a lightbox douses the ceiling with light projections of the original ceiling tiles. The historic sweeping archways and grandiose columns are reminiscent of a former era while the plush seating, velvety curtains, and glamorous glowing bar backdrop exude "Stay awhile." There was even a time when Arnold Schwarzenegger rode through the lobby on a horse in the movie True Lies.

On Fridays don't miss live music in the swanky bar room adjacent to the lobby or a hot DJ shaking up the diverse crowd on Saturdays. The contemporary Angeleno vibe is felt throughout the 294 rooms as the black and white casual sophistication plays out in the



décor. From the sumptuous bed, peel back the shade to watch the sunset hues melt over the densely packed city skyline.

An opulent ballroom is part of this 15-story property, once the site of the first Academy Awards after party in 1929. This third-floor ballroom – three stories high – can be rented for private events. Renovated to retain its former glory with original exposed brick and industrial concrete beaming, a massive ornate black crystal chandelier, a 34-foot white marble fireplace, and floor to ceiling antique mirrors make this a space to remember. Other private event spaces include a Speakeasy, Library Bar, and a meeting space donned with a wall map from 1929. A massive rooftop pool deck and bar that will include a fitness center, private cabanas, and outdoor fireplace are coming soon.

High-touch food and beverage options are part of the property's appeal and of course, enhance the overall Mayfair Hotel experience. Helmed by Season 12 Hell's Kitchen winner and celebrity chef Scott Comings, the hotel's Eve American Bistro offers an outstanding food program for lunch and dinner as well as weekend brunch, all with reasonable LA prices. At this mid-century restaurant, expect comfort dishes like Crab Deviled Eggs, Tuna Tartar, Truffled Aioli Burgers, and Crispy Chicken Sandwiches. Order from the raw bar or select rotisserie meats. Don't miss the warm sea salt chocolate chip cookie served in a skillet. The name Eve is inspired by a character from a Raymond Chandler novel written during his stay at The Mayfair in the 1930s.

The Mayfair Hotel's renaissance is a reminder to cherish these survivors from the past and remember, today will certainly be the good old days of tomorrow.

FIND IT HERE:
1256 W 7th St.
mayfairla.com





SIMONE

PAYING HOMMAGE TO LOCAL PRODUCE AND THE ARTS DISTRICT

Written By Mariana Ramos
Photographed By Rebekah Lemire

Downtown LA has a small, but valuable, spot on the fine dining stage involving multicultural cuisines from all over the world appropriately representing the melting pot of diversity of this great city. However, nestled in it's new Arts District home, Simone's dishes are an inspiration of Downtown & Los Angeles itself.

Chef Jessica Largey describes Simone's menu as Seasonal Californian Cuisine giving the spotlight to locally sourced ethical produce. While assembling her all-star team, Chef Jessica knew she wanted to encompass her naturalist & creative approach to food that was passed down to her by David Kinch during her time at three Michelin star restaurant Manresa.

Backed by the approval of filmmaker and restaurant partner, Joe Russo, Jessica's vision has come to life inside a historic 1921 art-deco space designed by Deirdre Doherty. The layout offers different experiences with the food, yet all are executed at the same fine dining level. From Duello (the bar) to the dining room everyone is receiving a high caliber meal and service, which makes Simone approachable yet refined. One specific area was marked for a unique dining experience where guests can enjoy an intimate tasting menu by Chef Jessica herself while learning and conversing with her.

Despite being a James Beard Award-winning chef, Jessica widely praises her team for the final product that is Simone. The only thing that was not up for discussion was the location of Downtown LA. Joe, Jessica, and managing partner Bruno Bagbeni, always knew that they wanted to be a part of the renaissance happening here. Their efforts are reflected throughout, for example, Duello's cocktail



menu, curated by Iain McPherson, is an ode to the history of the Arts District itself.

No matter where you're sitting you can catch a glimpse of the kitchen as it is in full display. This was a very important detail for Chef Jessica's fine dining standards. Having trained, and learned from, her kitchen team for a year prior to their grand opening, she explained why this brings it all together:

"It gives people an inside look, it really illustrates how we are operating and the level we are executing on. The technique is translated across all the areas of the restaurant, whether it be someone grabbing a bite at the bar or taking a seat at my tasting menu table, it's the same high level of execution and standards. It also holds us accountable!"

Simone is a fully transparent concept from a dedicated team of professionals that are excited and ready to show off Jessica's creativity. The combination of flavors and what they're accomplishing with vegetables is nothing short of magic.

Do not worry carnivores, meats and protein did not take a backseat at Simone. Actually, the Dry Aged Flannery "Jorge" Ribeye is one of Chef Jessica's favorite dish to prepare, not just because it's quality product but because the dish involves all hands on deck and no two plates are the same. The ribeye is accompanied by a number of sides, sauces, and other items that are randomly chosen by the team depending on what is fresh and new.

"The sizzling cast iron is brought to the table by the chef with 9-12 sides. So it's really an array of our staple creativity and a different experience for each bite."

Now that they have perfected their dinner service, Simone just added brunch to their weekend menu, and it looks just as intriguing. Make your reservation for Simone to witness the stylings of Chef Jessica and her team, I promise you will not regret it.

FIND IT HERE:
449 S Hewitt St.
simoneartsdistrict.com



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THE MAYFAIR HOTEL

A Downtown LA Renaissance

PAGE 12

MAP OF DOWNTOWN

Find your way

PAGE 8

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Michelin to Meditation

PAGE 10

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