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RESTAURANTS, WINE

Holiday Meals & Food in Los Angeles

By Staff · On 11/13/2013

Here is your jam packed list of holiday meals, deliveries, and munchies around Los Angeles. Get ready to dig in:

Crossroads

Enjoy a four-course menu that includes cream of celery and parsnip soup; arugula salad with shaved persimmons, pomegranate vinaigrette; Rosemary and hazelnut scaloppini with cranberry cabernet sauce; mashed potatoes with porcini gravy; classic dressing stuffing (gluten free option available); Brussels sprouts with pine nuts, currants, maple mustard glaze; sweet potato biscuits; pumpkin tarts or apple cobbler. Cocktails include La Flaca (vodka or tequila, dandelion root, lime, cranberry, agave, soda), the New York Flip (Buffalo Trace bourbon, 10yr Tawny port, coconut cream, "egg yolk," nutmeg), and the Hard Times (Breaker bourbon, apple brandy, lemon, maple syrup, house made ras el hanout). \$75 (excluding gratuity + tax); November 28, Noon – 5 pm; 8284 Melrose Ave., Los Angeles, CA 90046; 323.782.9245

NINETHIRTY and The Backyard Holiday Meals

Let Top Chef alum, Dakota Weiss, executive chef of NINETHIRTY and The Backyard, serve you Thanksgiving, Christmas Eve, and Christmas meals. Prix-fixe menus will be available, with a limited regular menu also available on Thanksgiving. Feast on caramelized parsnip bisque with brown butter and fried sage; smashed potatoes with pink peppercorn Gravy; chestnut and bacon stuffing; single malt brined turkey breast; and dark chocolate and bourbon bread pudding with poached sugar plums and lemon sherbet. The Backyard will offer a more laid-back, casual Thanksgiving experience that's poolside. Here, you can have pecan and cranberry turkey burger with sautéed Swiss chard, Swiss cheese, served with pink peppercorn gravy-smothered fries.

Greenleaf Gourmet Chopshop

Get holiday catering menus, available for pickup and delivery. Owner and "Commander-in-Leaf" Jonathan Rollo and Executive Chef Kristi Ritchey have created traditional Thanksgiving items without the traditional calories, providing a nutritious way to enjoy turkey day. Greenleaf's menu includes roasted turkey breast; Cedar planked salmon; whole grain stuffing; agave roasted yams with cider glaze and grilled red onion; Tuscan kale salad with roasted cauliflower and pomegranate; butternut squash soup; rosemary cornbread muffins; pumpkin pie; and gluten-free pumpkin cupcakes. You can also order bottles of red, white, or sparkling wine; the full Thanksgiving catering menu is here; orders must be made 48 hours in advance

Patina

Get a three-course (\$55) or four-course menu (\$70) by Chef Charles Olalia. Highlights include pumpkin velouté with poached hen egg, bacon crisp, and fried parsley; butternut squash risotto with cremona di mostarda, parmesan, and sage émulsion; and golden heritage turkey with potato puree, green beans, and cranberry-apple chutney. Seating will be available Thanksgiving Day, 1:30-7:30 pm.

Papa Ben's Kitchen Mandelbroyt Known for its crispy, crunchy and delicious, twice-baked cookies, Papa Ben's Kitchen Mandelbroyt (aka mandelbread

or almond bread) is available in five flavors, available to ship nationwide: original family recipe; minty dark chocolate; chocolate espresso bean; lemon blueberry with poppy seeds; spicy chipotle with ginger and dark chocolate; and now President, Gail Lesser-Gerber's mandelbroyt pudding/sweet dessert kugel. At only 80 calories a cookie, you can really enjoy these all natural, low sugar treats without guilt. Papa Ben's Kitchen Mandelbroyt makes the perfect gift for friends, family, and co-workers. Download Gail's recipe here. Plus, a percentage of profits are donated to The Zachor Holocaust Remembrance Foundation. (\$6.99/box), plus shipping.

Wolfgang Puck at Hotel Bel-Air Enjoy a 4-course prix-fixe menu (\$140/person, \$65/children 12 and under). Dishes include roasted organic

turkey, pumpkin soup, and sourdough brioche bread stuffing. 12 – 8 pm; 701 Stone Canyon Rd., Los Angeles, CA 90077; 310.909.1644 The Bazaar by Jose Andres

Get a family-style menu (serves four, \$65/person) with dishes including roasted organic turkey, papas

canarias, and mashed sweet potatoes. A la carte menu available as well. 4-8:45 pm; SLS Hotel at Beverly Hills, 465 South La Cienega Blvd., Los Angeles, CA 90048; 310.246.5555

Head here for a self-serve brunch spread at \$49 per person. Dishes include a caviar display, slow-roasted farm

Tres by Jose Andre

turkey, assorted breakfast pastries, and mini-Thanksgiving desserts. 11 am-3 pm; SLS Hotel at Beverly Hills, 465 South La Cienega Blvd., Los Angeles, CA 90048; 310.246.5551

Melisse

Chef Josiah Citrin is creating a 3-course prix-fixe menu (\$95/person and \$42/children 8 and under) with choices of three of Chef Josiah's' mother's traditional Thanksgiving sides. 3-7:30 pm; 1104 Wilshire Blvd., Santa Monica, CA 90401; 310.395.0881

Comme Ca Chef David Myers and Chef de Cuisine Attila Bollok are offering holiday pies and latkes to go. Order oven-roasted

pumpkin pie (\$45), caramelized apple crumble (\$45), gingerbread pudding (\$45), classic pecan pie (\$50), sweet potato mousse (gluten-free) (\$50), and latkes by the baker's dozen (\$30). They also have add-ons like duck confit \$12 per leg, house-cured salmon gravlax \$12 for 3 ounces, salmon caviar, and American sturgeon caviar. They require 72 hours notice for orders of 1 or 2 pies, and up to four days notice for larger orders, especially for the latkes and add-ons. Available through December 22nd; 8479 Melrose Ave., West Hollywood, CA 90069; 323.782.1104 Café Pinot

Enjoy dishes like Speck Burrata with Smoked Prosciutto, Hachiya Persimmons, Balsamic Reduction and Arugula;

Hand Carved Turkey Breast with Traditional gravy, Juniper Berry- Cranberry Sauce, Vanilla Beet, and Beurre Blanc; Atlantic Salmon with Kabocha Squash Brown Butter Puree, Pearl Onions, Fava Beans and Puffed Barley; and Black Forest Cake with Chocolate Namelaka. \$55/3 courses; \$19/children under 12; November 28, 2-8 pm; 700 W. 5th St., Los Angeles, CA 90071; 213.239.6500 Nick + Stef's

They are serving up Creamy Cauliflower Soup with Toasted Almond, Grape and Raisin Crumble; Hand-Carved Diestel Turkey served with Brioche and Chestnut Stuffing; JBS Mashed Potatoes; Candied Butternut Squash; and Pumpkin "Pie" with Pickled dried fruit, Piloncillo Chantilly, Brioche Crostini. \$49/3 courses; \$19/children under 12; November 28, 3-8 pm; 330 S. Hope St., Los Angeles, CA 90071; 213.680.0330

Descanso Gardens Enjoy a lunch buffet on the campus of the botanical park. They are serving Roasted Butternut Squash Soup with

Toasted Pumpkin Seeds and Crispy Sage; Oven-roasted All-Natural Diestel Turkey; Apple, Sage and Brown Butter Stuffing; Yukon Gold Mashed Potatoes; Candied Yams and Marshmallows; Fall Vegetable Medley with Garden Snipped Herbs, Fresh Cranberry and Orange Compote; Parker House Rolls; and for dessert, Traditional Pumpkin, Classic Apple, and Sweet Cherry. \$45/Members; \$53/Non-Members;\$19/children under 12, November 28, 11:30 am and 1:30 pm; 1418 Descanso Dr., La Canada; 818.790.3663 CAFE del REY

This Thanksgiving, enjoy a three-course prix-fixe menu (\$55/person, \$20/children ages 12 and under) crafted by

new Executive Chef Chuck Abair. Items include Hearts of Romaine Caesar; Beet & Burrata Salad; Beef Tartare; Dungeness Crab Cake; Frito Misto of calamari, bay scallops, harissa aioli, and marinara; Yam Soup; Roasted Turkey Breast; Duck Confit; Grilled Filet; Ahi Tuna; Pan Roasted Salmon; Pink Peppercorn Pappardelle; and a dessert choice of Apple Potato Pie; Apple Panna Cotta; and Chocolate Pecan Tart. Thursday, November 28, 11 am-8 pm; 4451 Admiralty Way, Marina del Rey, CA 90292; 310.823.6395

Tam O'Shanter Get your Thanksgiving dinner picked up and specially prepared by executive chef Mark Kalenderian. Orders can be placed now through November 26, with pick up on Thanksgiving Day between 8-11 am. The customizable holiday menu includes golden, plump whole roasted turkey or signature roasted prime ribs of beef. Sides include creamed corn, creamed spinach, mashed potatoes, whipped cream horseradish, stuffing, cranberry sauce, and more. The

meals are available in single servings and in packages that can feed up to 12 guests. 323.664.0228

Willie Jane Have your dinner set, but still need dessert? Order up Sweet Potato Pie, Pecan Praline Pie, or Chocolate Ganache. They are all \$27 and available for pick up. 1031 Abbot Kinney Blvd., Venice; 310.392.2425

These guys are also serving up Sweet Potato Pie and Pecan Praline Pie for pick up. Just \$26 each and available on

November 27th. 3767 Santa Rosalia Dr., Los Angeles; 323.299.5599

Napa Valley Grille

Thanksgiving Day between 10 am -4 pm.

Post & Beam

Here, you have the option to takeaway (\$9-85) or dine-in (\$62/person)! Executive Chef Taylor Boudreaux is offering traditional and contemporary dishes to feast on. A selection of three-course dine-in options include: Butternut Squash Risotto with caramelized Brussels Sprouts, Parmesan Reggiano, and Pomegranate; Natural Deistel Turkey with Stuffing, Roasted Sweet Potatoes, Orange-Cranberry Chutney, and Turkey Gravy; Braised Lamb Shank with Goat Cheese Polenta, Sautéed Swiss Chard, Rum Raisins, Toasted Pine Nuts, and Braising Jus; Maple and Butternut Squash Cheesecake with Brown Sugar Pecan Sauce; Butterscotch Bread Pudding with house made

and include Turkey Gravy, Chef Taylor's signature house made Cranberry Orange Sauce, Diestel Turkey Breast or Leg,

10-inch Pumpkin Pie, Roasted Yams, and Focaccia Dressing, etc. Calling a week ahead, and picking up your order on

Marshmallow; and Pecan French Toast with Cheesecake Ice Cream. The takeaway menu serves 8-12 people

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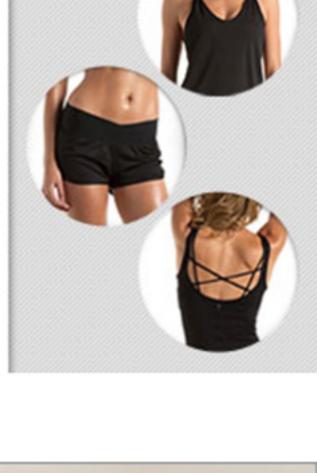


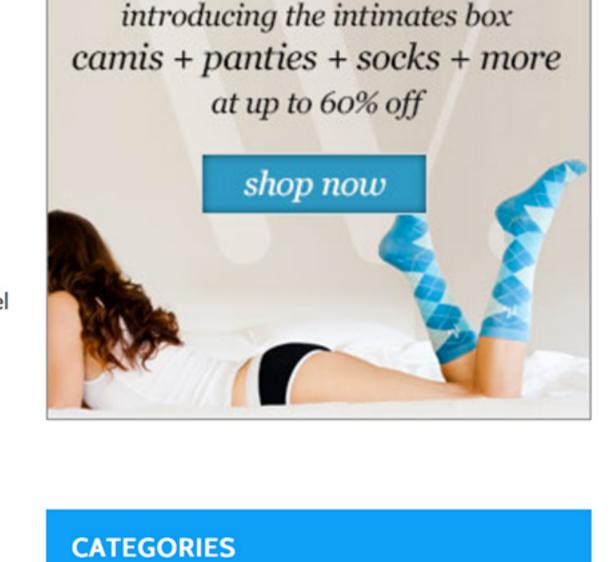






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