

PRESS RELEASE

HOTEL BEL-AIR ENHANCES ITS CULINARY PROGRAM WITH THE DEBUT OF THE LIVING ROOM AND THE PATISSERIE



FROM ELEVATED CAVIAR SERVICE, THE 'COLDEST MARTINI IN TOWN,' ELEGANT FRENCH PASTRIES AND MORE, THE ICONIC HIDEAWAY INTRODUCES INSPIRED DAYTIME AND EVENING DINING EXPERIENCES UNDER THE DIRECTION OF ITS TALENTED NEW CULINARY GUARD

Los Angeles, August 13, 2024 – Los Angeles' legendary estate and enclave of rarified exclusivity, Hotel Bel-Air, a Dorchester Collection hotel, ushers in a new era of culinary excellence and innovation with the reveal of The Living Room and The Patisserie opening on August 16, 2024. Offering two unique dining experiences effortlessly transitioning from day into afternoon and evening and brought to life by Champalimaud Design, the new spaces are carved from nature, reflecting the understated glamour which has cemented Hotel Bel-Air as an icon of Hollywood since 1946, taking guests on an immersive sensory journey designed for connecting, unwinding, and indulging.

The new culinary outlets add to the hotel's existing dining options, The Restaurant and Bar & Lounge under the inspired new direction of Culinary Director Joe Garcia (formerly of The French Laundry, Bicyclette, Manzke Restaurant, Bouchon in Beverly Hills and more), Executive Sous Chef Gel Zara, and Executive Pastry Chef Christophe Rull ("U.S. Chocolate Master").

THE PATISSERIE

As guests cross the iconic Swan Lake bridge, they are welcomed by the aroma of home-made pastries and artisanal coffee at The Patisserie, an elegant and refined bakery nestled in an intimate outdoor courtyard. All specialty items and beverage selections can be ordered to-go or enjoyed in this welcoming new space amidst the hotel's scenic gardens.

Replete with al fresco seating and an outdoor wood-burning fireplace, The Patisserie offers simple yet elevated delights, artfully baked by the hotel's expert pastry team led by Chef Rull. Guests can indulge in a menu that takes inspiration from French pastry fundamentals and local purveyors, showcasing the best of California's produce. An expansive croissant and cookie menu, freshly baked breads, handcrafted cakes, artisanal coffees, pastries, and baked goods are among the specialty offerings. All to-go orders are placed in custom-designed packaging to ensure items are well maintained while in transit.

Champalimaud's new design evokes a nostalgic European boulangerie, tailored to the dreamy California vibe of Hotel Bel-Air. Past a display vitrine of artfully decorated baked goods, guests can admire the specialty breads which sit on bronze shelving overlooking the palms and florals outside. Fresh pastries of the day are presented in a yellow tiled display cabinet, a nod to Hotel Bel-Air's sun-drenched setting. Just outside the Patisserie, two courtyards set the scene for idyllic moments: a warm weather treat from the seasonal gelato trolley, or a latte enjoyed at bistro-style seating overlooking blooming florals.

Menu selections include: Tahitian Vanilla Chantilly Cream Puff topped with Craquelin, Chocolate Gianduja Ganache and Salted Caramel Tart, Pain au Chocolat, Croissants, Shortbread Cookies, and Banana and Blueberry Muffins. A variety of freshly baked Sweet and Savory Breads, including a gluten-free option, are also available.

The Patisserie is open daily from 7am to 12pm.

THE LIVING ROOM

The Living Room is an evolution of the quintessential hotel lobby lounge experience, showcasing exceptional afternoon and evening menu offerings developed by Culinary Director Joe Garcia.

Inspired by the lush experience of a conservatory, Champalimaud Design created a warm, enchanting atmosphere complementing the verdant setting of the hotel. A bespoke wallcovering featuring hummingbirds, jasmine, ferns, and citrus blossoms is accompanied by fabrics and finishes in hues of green, yellow and red mixed with natural textures. The iconic fireplace glows in the center of the room as guests are enveloped by a variety of palms and dracaena that reflect the unique indoor-outdoor look and feel of this tranquil hideaway. The space is activated through afternoon high tea, light fare, a caviar menu, and specialty cocktails.

Menu selection highlights include: Vidalia Onion Dip, an elevated play on the classic American party food made with sweet caramelized Vidalia onions, crème fraîche, garnished with pickled pearl onions, crispy onions and chives, served with toasted baguette and optional caviar addition, Liberty Farms Duck Confit Gateau with Harry's Berries strawberries and Sicilian pistachios, an Australian Winter Truffle Grilled Cheese Sandwich, and Ora King and Smoked Salmon Rilletes, alongside a decadent caviar menu featuring classic and unexpected accoutrements such as blinis and toasted brioche. Guided by seasonality, Chef Garcia's menu is masterfully paired with an inspired mixology program curated by Food and Beverage Director Micah Paloff. A highlight of the cocktail menu is an interactive preparation of the 'Coldest Martini in Town,' served tableside.

The Living Room is open for service Wednesday through Sunday from 2pm to 9pm. Afternoon Tea is served Friday, Saturday and Sunday with a seating at 3pm.

The new culinary concepts complement the hotel's enduring staple dining experience, The Restaurant, where Culinary Director Garcia and Chef Zara meld modern California cuisine with Mediterranean influence to create exceptional all-day fare and weekend brunch. Guests will enjoy bold flavors that highlight peak-season local ingredients and amplify the ethos of Southern California with a level of refinement on par with the beloved hotel.

"The launch of The Living Room and The Patisserie is a testament to our dedication to creating diverse and exceptional dining experiences throughout the property" says Christoph Moje, General Manager of Hotel Bel-Air. "The premier culinary offerings introduced in these welcoming and stylish new spaces will enrich our overall hotel experience and are destined to become favorite spots for guests and neighbors alike."

Reservations are accepted for afternoon tea service only. Please visit:

www.sevenrooms.com/reservations/therestaurantathotelbelair

###

NOTES TO THE EDITORS

For further information, please visit our [PHOTO LIBRARY](#) and [MEDIA CENTRE](#) or contact:

Leslie Lefkowitz
leslie.lefkowitz@dorchestercollection.com

HOTEL BEL-AIR

Hotel Bel-Air is a timeless, legendary estate that upholds a protective culture for the world's most powerful players. Here inspiration flows, graciousness is preserved, and life continues with ease but is elevated beyond compare.

Follow Hotel Bel-Air: [INSTAGRAM](#) - [FACEBOOK](#) - [TWITTER](#) - [PINTEREST](#) - [#DCmoments](#)

DORCHESTER COLLECTION

Dorchester Collection is a portfolio of the world's foremost luxury hotels and residences.

The unique properties are all legendary, with rich heritages and worldwide reputations as places offering the most sought-after experiences of good living, charm, elegance, and unparalleled standards of service.

The current portfolio includes the following hotels:

**THE DORCHESTER LONDON, 45 PARK LANE LONDON, COWORTH PARK ASCOT
LE MEURICE PARIS, HÔTEL PLAZA ATHÉNÉE PARIS, HOTEL PRINCIPE DI SAVOIA MILAN, HOTEL EDEN ROME
THE BEVERLY HILLS HOTEL BEVERLY HILLS, HOTEL BEL-AIR LOS ANGELES, THE LANA DUBAI, TOKYO (opening 2028)**

Luxury residences include:

LONDON

In partnership with Clivedale: **MAYFAIR PARK RESIDENCES**

DUBAI

In partnership with OMNIYAT: **ONE AT PALM JUMEIRAH, THE LANA RESIDENCES,
AVA AT PALM JUMEIRAH, ORLA, ORLA INFINITY, VELA, VELA VIENTO**

Follow Dorchester Collection: [INSTAGRAM](#) - [FACEBOOK](#) - [TWITTER](#) - [PINTEREST](#) - [#DCmoments](#)
