

LA WEEKLY

NOVEMBER 29 - DECEMBER 5, 2024 | VOL. 37 / NO. 04 | LAWEEKLY.COM



LINGER AND MINGLE

AT SEVEN OF THE BEST MUSEUM AND GALLERY RESTAURANTS IN LA

BY CAROLE DIXON



MUSIC

JOY BUZZER FINDS THE BEAT

BY BRETT CALLWOOD



Joy Buzzer

NANCY ADLER

Jed Becker, of NYC power-pop group Joy Buzzer, remembers seeing the English Beat.

Jed Becker: I was pretty excited when I read in the *Voice* that The English Beat would be playing the Peppermint Lounge. At that time the club was at 100 5th Avenue, down in a basement, a small room with low ceilings that held maybe 250 fans.

I was a huge fan of The English Beat. Their albums were on constant replay in my bedroom on Long Island. The energy was crazy, the hooks undeniable, especially on their first album, *I Just Can't Stop It*. It's still one of my all-time favorite records. Yes, there was the infectious skank, but the Beat were terrific songwriters too, with great big hooks and melodies, and lyrics that were both political and sad stories of heartbreak. It was great pop music, but with that insane upbeat that just could not be denied.

I drove into Manhattan with a couple of guys I was in a band with at the time. Luckily I had no problem getting in with my brother's ID — people always said we looked a lot alike. I don't recall if there was an opener or the band hitting the stage, but from the moment they started playing, the entire floor went nuts with an excitement and energy I have never again experienced, jumping, pogoing, bopping, and it never stopped for the whole set. These English dudes landed on a small stage in the greatest city in the world and just destroyed us.

They wore punk tartans, bad complexions, and spiky hair; to me it felt that Martians had landed holding electric guitars, drumsticks, and a saxophone. And it was such a small room, it felt like they were right on top of us. The duo of guitarist Andy Cox and bassist David Steele, who went on to form Fine Young Cannibals, seemed particularly fierce and frightening to me. Front-

ing the band were Dave Wakeling and Ranking Roger, and I just couldn't get over how good they were — so goddam confident. The band was incredibly tight, and the music demanded it. They played through their most recent hits, "Save it for Later" and "I Confess" but it was the grinding madness of "Mirror in the Bathroom" and "Tears of a Clown" off that first album I had come for, and they delivered big time. It was awesome.

I think what makes those truly magical shows feel so special to us is that, during the performance, while you're actually watching it, you think to yourself, "At this very moment, I am in the absolute coolest, most happening spot in all of the city, if not the whole world, RIGHT NOW!" No show I've seen ever gave me that feeling as much as that English Beat show at the Peppermint Lounge.

Joy Buzzer's new album, Pleased to Meet You, is out now. [📀]

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LA WEEKLY



PRODUCTION AND DESIGN
LAURA E. WHITE FOR STREET MEDIA

UNBINGED: RINSE AND REPEAT — REVIEWS OF ‘DUNE: PROPHECY,’ ‘CRUEL INTENTIONS’ AND ‘THE DAY OF THE JACKAL’

BY ERIN MAXWELL



Dune: Prophecy

HBO

Adaptations, revisions, and re-tellings are the focus for this installment of UnBinged, as a trio of new shows revamp familiar stories and classic movies to be repackaged for a whole new generation of audiences. From formative French novels about forbidden fornications to prestigious prequels of sci-fi sagas, here is a look at a few refreshes that may (or may not) deserve your attention.

Dune: Prophecy (HBO)

The spice must flow, and so shall the world of *Dune*, as the landmark franchise expands its horizons with *Dune: Prophecy*, a prequel series that focuses on the

ever-present religious order of the Bene Gesserit. With the series, HBO rolls out the next wave of prestige entertainment by continuing the epic known to contemporary audiences through Denis Villeneuve's current run of *Dune* movies. Inspired by *Sisterhood of Dune* by Brian Herbert and Kevin J. Anderson, the series takes a page from the *House of the Dragon* playbook by focusing on key events pulled from the saga's history. And because it is HBO, there is an extra-neous amount of sex and violence to add a little spice.

More than 10,000 years before Paul

Atreides took his first sip of the Water of Life, sisters Mother Superior Valya and Sister Tule Harkonnen (Emily Watson and Olivia Williams) reformed the Bene Gesserit, a sisterhood of shamanesses who hold sway on the religious, social and political forces that define the Duniverse. Set decades after the war of "thinking machines," *Dune: Prophecy* examines the evolution of the Sisterhood and its goal to breed leaders they can control as they make themselves an indispensable part of every battlefield and throne room. In this era, Emperor Javikko Corrino (Mark Strong) rules over the Great Houses, and while a great many players are working

hard behind the scenes to undermine him and see to their own interests, one mysterious soldier (Travis Fimmel) aims to gain the Emperor's trust with an agenda at odds with the Bene Gesserit, as well as the power to see it through.

Just as Villeneuve's vision of Frank Herbert's sci-fi epic is a cinematic achievement, *Dune: Prophecy* is an equally sweeping and stunning experience. The series is able to visualize the immense scope of the universe and the players within it, conceptualizing the book's larger-than-life abstracts of futurism into bite-sized installments of must-see TV.

Like *House of the Dragons*, *Dune: Prophecy* aims to entice fans through the expansion of the folklore. Curious about the first use of "The Voice," or why no one is using an iPhone 264? *Prophecy* aims to answer those queries, though at times, the story can be bogged down with far too many characters and side stories. However, *Prophecy's* carefully constructed narrative structure does its best to guide fans gently through the familiar-yet-foreign landscape. And as *Dune: Prophecy* is a product of the Home Box Office, expect a spicier story, as the on-screen fornication and brutality are turned up a notch to meet the expectations of HBO's Sunday night audiences.

Dune: Prophecy is a rich experience for Duniverse devotees who live and breathe the inner turmoil of the Great Houses. Despite a slight tone change to fit in with HBO's racier programming, the series captures much of the zest of the big-screen outing, which will thrill those eager to return to Arrakis.

Cruel Intentions (Prime Video)

When Pierre Choderlos de Laclos first wrote *Les Liaisons Dangereuses* back in 1782, did he have an inkling that it would still be getting audiences hot and bothered almost 250 years later? That there would be versions of his text featuring a teen cast? That his creation of the Marquise de Merteuil would be referred to as "cunty"?



Cruel Intentions

PRIME VIDEO



The Day of the Jackal

MARCELL PITI CARNIVAL FILM & TELEVISION LIMITED

Probably not. But goodness, what a crop of pop culture goodies the text has yielded over the years. From Broadway plays to operas to so many screen adaptations, including the beloved *Dangerous Liaisons* with Glenn Close and John Malkovich, Miloš Forman's *Valmont* with Colin Firth, and a completely forgotten *Dangerous Liaisons* series from a mere two years ago. But one of the most celebrated — and the most brat — is 1999's *Cruel Intentions*, on which this new series is based. Kinda. Sorta.

Prime Video's *Cruel Intentions* resets the 1999 drama at the fictional Manchester College as the infamous step-sibling duo once again play their games on an unsuspecting student body. In this retelling, agendas are adjusted and a few new schemes are hatched, but the overall story is intact as Caroline and her stepbrother Lucien (Sarah Catherine Hook and Zac Burgess) cook up a plan to seduce the Vice President's daughter (Savannah Lee Smith), but as part of a plot to save Caroline's sorority.

Written by scribes who think Gen-Zers know what a clam bake is, *Cruel Intentions* holds only a fraction of the intelligence and cheekiness of the original film, but none of the intrigue and the fun. There isn't a lot of amusement in this rapid cruelty. With only a half-baked attempt at the snark that only our lord and savior Sarah Michelle Gellar could deliver, the banal characters bring nothing new to the table.

Ultimately, *Cruel Intentions* dwells in tepid mediocrity with a script that is not as enigmatic as previous incarnations while its characters are pale versions of the devilish well-to-dos that plagued French courts or Manchester Prep. This lackluster series fails to capture the wit or charm of the source material or its clever adaptations. As a result, fans of the original sordid tale and its many remakes are left with an uninspired retelling, void of most of the humor that made the source material so entertaining.

***The Day of the Jackal* (Peacock)**

Espionage, intrigue, and executions galore, one of pop culture's most bewildering guns for hire makes his Peacock debut to a contemporary audience of binge watchers.

Loosely based on the classic

novel by Frederick Forsyth and best known to most cinephiles by the highly-revered 1973 film from director Fred Zinnemann, Peacock attempts to bring one of the most definitive cat-and-mouse thrillers to the small screen with *The Day of the Jackal*. Starring Oscar-winner Eddie Redmayne as one of fiction's most beguiling assassins, showrunner Ronan Bennett attempts to use the small screen to bring depth to the mysterious killer.

A master of his craft, The Jackal is a hired gun who is paid handsomely to shape the world's politics through the scope of his rifle. Cold, calculating and elusive, The Jackal is a phenom in his field — a sharpshooter able to make shots of insurmountable distances and who is damn near impossible to track — his talents are sought out by shady power players looking to remove a few obstacles.

Giving chase to The Jackal in this cat-and-mouse thriller is British intelligence officer Bianca Pullman (Lashana Lynch), a persistent MI6 agent whose doggedness matches the Jackal's vulpine nature. Both are crafty, shrewd and determined when their eye is on the prize. Lynch's Pullman is a good foe to Redmayne's Jackal, creating both balance and heart-pounding moments when she is hot on the trail of her unnamed adversary.

The Day of the Jackal is a well-crafted series that is guided into the contemporary world with the utmost care thanks to exceptional performances and top-notch writing. However, the series tends to overestimate its ability to stretch out a fairly average-sized novel into 10 episodes. To accomplish this, the show builds on the personal lives of both the Jackal and Pullman by inserting family problems and a menagerie of maddening second fiddles. As a result, the series can run a little thin as it attempts to make a multi-course meal out of a tasty snack.

As a whole, *The Day of the Jackal* is a spirited venture that brings one of fiction's most thrilling hitmen into contemporary times, but as a series, it drags. However, its stars bring their A-game, doing their best to keep the outing enthralling despite the story stretching. The end result is a modern-day Jackal that will no doubt appeal to fans of superior spy stories with a personal touch. **A**

LINGER AND MINGLE AT SEVEN OF THE BEST MUSEUM AND GALLERY RESTAURANTS IN L.A.

BY CAROLE DIXON



Just one of Lulu's impressive spreads

COURTESY THE HAMMER MUSEUM

No longer, just mediocre cafeteria food with a Jell-o salad served on a tray, this fall, join a few world-renowned chefs who have opened in world-class museums and galleries across L.A. County, because after all that culture and contemplation, you just might need a good meal to keep going. And, if art is really not your thing, all of these suggestions are destination dining spots in their own right.

Lulu at the Hammer Museum

When iconic Berkeley-based food activist Alice Waters opened her first LA restaurant, Lulu, along with chef and writer David Tanis from Chez Panisse in Berkeley, and Hammer director Ann Philbin at UCLA's Hammer Museum in Westwood a few years ago it was big news. And, thanks to the market-driven, courtyard eatery who advocates for school-supported agriculture, it remains a thoughtful place for a rotating three-course prix

fixe menu that even former First Lady Michelle Obama has enjoyed.

While the menu changes daily under the direction of executive chef, Luis Sierra, one thing they can't remove is the buttery Chicken Milanese, which they will be serving this fall with bitter greens such as broccoli raab or broccolini. Other popular items that are always in rotation include the meatballs and ricotta gnocchi with butternut squash and brown butter with toasted sage. "You can expect more gratins during the colder months that are inspired by Lulu Peyraud and her cookbook 'Lulu's Provencal Table,' - our restaurant is named after her," said Sierra. "I'm hoping to nail down a lobster dish with almonds this fall, or even a seafood stew with lobster and more shellfish."

In addition, the in-house foragers are just starting to bring in chanterelles and possibly black trumpet mushrooms and more root veggies are coming in for fall. According to Director of Operations and Beverage Director, Jesse McBride, "We



A gorgeous sampling of dishes from Fanny's

COURTESY FANNY'S AT THE ACADEMY OF MOTION PICTURES

love using that sweet yet earthy (and crazy-looking) celery root to make a warming soup as the temperature drops. You can almost taste the forest floor on our wild mushroom toast. We also get excited about the incredible array of radicchio - Castelfranco, puntarella, Treviso, and there will almost always be a chicory salad on the menu in the coming months."

Between lunch and dinner (2pm-5pm), they offer an aperitif menu with \$12 bites and drinks. After 7pm Tuesday - Friday they offer \$35 prix fixe at the bar (walk-ins only), and museum members always receive a 10% discount. (Closed Monday.)

Fanny's at The Academy of Motion Pictures

While there have been many changes with the chefs and management since opening, what remains is a chic old-Hollywood-style restaurant that evokes a feeling of a special occasion. The walls are adorned with art by cartoonist Konstantin Kakanias Conef, the Commune designed interiors with feature 'red carpet' red banquettes and chairs, with a new approachable menu, and a partnership with Wolfgang Puck Catering for larger-scale museum events.

The kitchen is now run by executive chef and Korean native Jun Bum Oh who has worked in some of the most celebrated kitchens in Los Angeles from Thomas Keller's Bouchon Bistro in Beverly Hills to Michelin-starred Mélite in Santa Monica, and the Hotel Bel-Air.

No longer focusing on elaborate tableside presentations, or a separate lunch and dinner, the menu is "comfort food with a fine dining quality and execution," informed the chef. Some of the new fall items include a simple fresh fig salad with soft St. Andre cheese from France; a white rice risotto with butter, wafer thin sliced Matsutake mushroom, topped with small squares of

grilled strip loin; and a scallop "Wellington" in puff pastry, with spinach and a Champagne bure bland sauce are standouts.

Talented pastry chef Amanda John is offering "A Clockwork Orange" dessert made with whipped orange grenache, cornmeal pancake, and candied orange peel which is a nod to the Kubrick film and looks like a work of art. Apple strudel is served in the shape of an envelope made with phyllo dough, along with cardamom ice cream, and a feather pen made of white chocolate all resting on top of an excerpt from "The Shooting of Dan McGrew" by Robert W. Service on the bottom of the plate.

You can still find 'the world's best martini' originally created by 'startender' Julian Cox, and there is a happy hour from 3-5 pm (not on Monday and closed on Tuesday) with some good deals on snacks such as Buffalo chicken bites, house wines by the glass or select cocktails. You can always grab fresh pastries from the café counter and linger at a patio table too.

The Restaurant at the Getty

Drive up or take the tram for some of the best views of the Santa Monica Mountains and a world-class art collection. Chef Patrick Florendo - a New York Culinary Institute grad who hails from the Philippines - will be rolling out the fall menu this October. "We are focusing on sustainability and only serving the freshest local ingredients within 150 miles, including our seafood with a focus on a "plant forward" menu, said the chef who worked at Jean-Georges Spice Market in New York and the Wynn in Las Vegas.

There is one surprise dish that you might not expect to see on the traditional Getty menu, which usually includes crispy branzino and handmade pasta, that the team is very excited about unveiling this fall. "We asked Dona Marie,



The Tea Room at the Huntington - Shakespeare Pavilion

THE HUNTINGTON LIBRARY



Winter Menu

COURTESY GABRIEL NOGUEZ



Picturesque outdoor dining at Claire's

COURTESY THE LONG BEACH MUSEUM OF ART

our lead line cook who has worked with us for over 20 years, to make us one of her family recipes that she's been making with her mother for so many years. We adopted this recipe and together came up with a composed dish fitting for our stunning dining room." Look for Marie's blue corn tamale with Raja poblanas, vegetable picadillo, and guajillo braised short rib on your next cultural visit to the Getty Center. (Closed Monday.)

Le Great Outdoor at Bergamot Station

Follow the wafting smell of grilled meats at the open-air picnic spot of Le Great Outdoor which is fully en-

sconced amid the labyrinth of galleries at Bergamot Station in Santa Monica, who are currently celebrating 30 years. After a day of gallery hopping, head to the walk-up counter to order French and Brazilian inspired dishes, from lambchops to fish and seasonal California salads, then take a number to your picnic table. If you want wine, that is ordered at a small side room, with another possible line, but think of this as a bit of a scavenger hunt – much like the destination, and just have fun with it. It's hard to beat a coveted outdoor BBQ on a starry night amid this casual art institution. (Closed on Sunday and Monday.)

Manuela at Hauser & Wirth

Open seven days a week, Manuela in the Arts District has a lovely extended garden patio in the Hauser & Wirth complex that you can enjoy from coffee to cocktails, brunch, or dinner. Chef Kris Tominaga uses seasonal ingredients with a southern comfort twist that explores 'farm to artist' in dishes utilizing open fire and a wood-burning oven used for vegetables, grains, fish, and game.

Top orders include cast iron cornbread with wildflower honey, smoked albacore dip with Carolina Gold rice crackers, shrimp and rice grits with hen-in-the-woods mushrooms and bacon, or roasted Liberty duck breast, and don't miss s'mores for dessert. To accompany the seasonal menu, order local beers on tap, wines, and classic cocktails using house-made bitters and tonics.

With all the hearty food and drinks, do not forget you are in the middle of an art gallery, with specially commissioned works from artists Paul McCarthy, Mark Bradford and Raymond Pettibon, along with an adjacent bookstore, so it is OK to linger after your meal.

The Rose Garden Tea Room at The Huntington

The Huntington Library, Art Museum, and Botanical Gardens in San Marino has undergone a \$7.5 million dollar renovation that expanded the historic Rose Garden Tea Room. Now you can hold out your pinky finger out while nibbling tea sandwiches, scones and sweets, in the new pavilion and outdoor patio amid the garden filled with rose bushes. While tea service can include a glass of Champagne,

there is a new afternoon offering called Wine Down at the Tea Room.

From 3 to 5 p.m. daily (except for Tuesday) ala carte items are available such as charcuterie and cheeses, caviar, smoked salmon with dill cream cheese, rosemary roasted mixed nuts, and you can still get an order of scones. Of course you can enjoy a tea selection, wines, champagne, and even Special-Tea cocktails, such as the Rose Aperol Spritz with lavender, chamomile, and prosecco. This is the best way to end a visit to the vast museum and gardens. If you would like to visit the tea room, you must purchase an admission ticket to The Huntington, but you will not mind taking a stroll after your tea experience.

Claire's at the Museum, at Long Beach Museum of Art

For an unobstructed Pacific Ocean front patio view of the Queen Mary and Catalina Island, visit the meticulously landscaped campus of the Long Beach Museum of Art. The dining area here also surrounds Claire Falkenstein's stunning water sculpture, "Structure and Flow."

This spot is a popular brunch space by day, and an event space by night. This fall enjoy a breakfast croissant with English style scrambled eggs, chives, and Prosciutto with a crisp microgreens mix or a whipped cream cheese toast with ricotta, fig, peaches, along with Salty Butter Honey dressing and caramelized pistachios. You can also go for a juicy burger and a bloody Mary while you watch the waves, and indoor seating is also available inside the historic Andersen House. (Open Thursday through Sunday.)

WHAT'S POPPING UP

Baby Blues BBQ Turns 20 And Golf On The Promenade
BY MICHELE STUEYEN



Rib Plate

COURTESY BABY BLUES BBQ



Wings



Brisket Sandwich



Tacklebox

20 Days of FREE Sides

X	SUN: Dec. 1	Coleslaw	X
	MON: Dec. 2	Banana Pudding	
	TUE: Dec. 3	Creamed Spinach	
	WED: Dec. 4	Hush Puppies	
	THU: Dec. 5	Potato Salad	
	FRI: Dec. 6	Pork & Beans	
	SAT: Dec. 7	Collard Greens	
	SUN: Dec. 8	Cornbread	
	MON: Dec. 9	Corn on the Cob	
	TUE: Dec. 10	Mac & Cheese	
	WED: Dec. 11	Vegan Corn Muffins	
	THU: Dec. 12	Fried Okra	
	FRI: Dec. 13	Sweet Mash	
	SAT: Dec. 14	Baked Beans	
	SUN: Dec. 15	Sauteed Okra	
	MON: Dec. 16	Key Lime Pie	
	TUE: Dec. 17	New Baby Blues BBQ Hat	
	WED: Dec. 18	Fries	
	THU: Dec. 19	Sauteed Spinach	
X	FRI: Dec. 20	New Fried Pickles	X

Who needs an advent calendar when you have 20 Days of Sides at Baby Blues BBQ? In honor of its 20th anniversary, the Venice BBQ joint will offer free sides from Sunday, Dec. 1 through Friday, Dec. 20. A minimum spend of \$15 is required per order. Baby Blues BBQ highlights include hushpuppies, fried green tomatoes, smokin' wings, Memphis-style ribs, baby back ribs, pulled pork, brisket, tri-tip, Gulf Coast catfish, and grilled tiger shrimp. The plant-based section offers country-fried tofu sandwiches, sautéed spinach, baked beans, and vegan corn muffins. Beers like Skyduster Westcoast IPA and Santa Monica Pale Ale are on tap and a selection of red and white wines and rosé are available, too.



COURTESY HOLEY MOLEY SANTA MONICA



Parade of Lights



COURTESY VENTURA HARBOR VILLAGE

Holey Moley Golf Club, from Australian entertainment company Funlab, opens on Friday, Dec. 6, on Santa Monica's Third Street Promenade. The experiential space spans two floors and is 9,748 square feet, featuring a full bar and dining program with whimsical cocktails and a playful take on comfort food. Paying homage to cultural icons from the 80s and 90s, it's adorned with cheeky neon signs and playful decor and has moody indoor/outdoor lounge spaces, a karaoke room, and three immersive putt-putt courses in a multi-sensory environment. There will be 27 themed mini-golf holes over three campy courses, including Friendless Summer, Beware The Drop Bears, Tee Rex, Morning Tee With Granny, and Par for the Corpse.

Lugano Diamonds Split Rock Jumping Tour comes to Santa Anita Park now through Sunday, Nov. 24 with a custom lineup of specialty cocktails. Highlights include the Split on the Rocks with Casamigos reposado tequila, St. George spiced pear liqueur, and a touch of pink guava, the Just Like That made with Grey Goose, Italicus Rosolio di Bergamotto, yuzu, and honey syrup, and a Sunset Spritz made with Lyres Italian Spritz, grapefruit juice, and sparkling nonalcoholic wine, topped with a tart grapefruit garnish. Other NA options include the All Night Long (No combining espresso with Lyres Agave Blanco Spirit and Lyres Coffee Originale. There will also be VIP experiences like curated vendor villages, upscale dining options, and live music from Delilah's band.

From colorful candy-themed boats and sparkling lights to sweet treats and carnival rides, the 48th Annual Ventura Harbor Parade of Lights & Fireworks takes place on Friday, Dec. 13, and Saturday, Dec. 14, followed by a fireworks display. This year's theme, Candy Land, will transform the waterfront into a sugary spectacle, with vibrant boats and holiday cheer lighting up the night sky. There will be live entertainment, LED light performers, the popular faux snowfall, and professional bubble shows by SB Bubble Guy. Sweet treats inspired by this year's theme include kettle corn, candy apples, and funnel cakes. Pop into Top This Chocolate for custom gourmet chocolates, grab whimsical creations at Coastal Cone Ice Cream, and savor French pastries at Le Petit Café & Bakery in the Harbor Village. Visit venturaharborvillage.com for more information. [A]

