

# LAW WEEKLY<sup>®</sup>

JUNE 6 - 12, 2025 | VOL. 47 / NO. 31 | LAWEEKLY.COM

## THE DULAN FAMILY CELEBRATES 50 SOULFUL YEARS

By Michele Stueven



# CONTENTS



## ON THE COVER:

Photo courtesy of DoorDash  
Cover design by Jewel Baek

## ENTERTAINMENT ..... 2

Tech bros behave badly in “Mountainhead” from “Succession” creator Jesse Armstrong.  
**BY ERIN MAXWELL**

## FOOD - WHAT'S POPPING UP ..... 3

Lenny's Deli returns to the Westside, and more.  
**BY MICHELE STUEVEN**

## FOOD ..... 4-7

Dulan's, the beloved Black-owned soul food institution, celebrates 50 years.  
**BY MICHELE STUEVEN**

## ENTERTAINMENT ..... 8

Amazon Prime's Video's new TV series “The Better Sister” struggles to stand out.  
**BY ERIN MAXWELL**

## CLASSIFIEDS ..... 8

# LA WEEKLY

EDITOR IN CHIEF: MARK STEFANOS  
SENIOR EDITOR: MICHELE STUEVEN  
PRODUCTION AND DESIGN  
LAURA E. WHITE FOR STREET MEDIA



## ENTERTAINMENT

# REVIEW: ‘MOUNTAINHEAD’ SCALES THE MODERN MEDIA MACHINE

BY ERIN MAXWELL

In Ayn Rand’s *The Fountainhead*, architect Howard Roark stands as a symbol of individualism by rejecting conformity in favor of self-reliance, vision, and unshakable determination. But what happens when those ideals are warped? When the drive for power and money eclipses the urge to help the greater good? When one’s self-importance replaces true independence? Then you get *Mountainhead*.

Written and directed by *Succession*’s Jesse Armstrong, HBO’s *Mountainhead* follows four megalomaniacal billionaires who meet up for a boy’s weekend of skiing, poker, and mutual reinforcement in an isolated mountain lodge, when all hell breaks loose in the free world, partially due to circumstances of their own making. Included in the collection of cash-holes are host Hugo “Soup” Van Yalk (Jason Schwartzman), the “Richest Man in the World” Venis (Cory Michael Smith), AI innovator Jeff (Ramy Youssef), and father figure Randall (Steve Carrell).

Venis is a Musk-esque figure with the White House’s ear and the social awareness of a bucket. He owns Traam, a social media platform with 4 billion users, whose latest update has sparked global political unrest due to his inability to regulate its use. The platform’s content tools churn out deepfakes and fabricated news, flooding the world with misinformation, igniting political chaos, and fueling violent outbreaks on a global scale.

Armstrong takes the already terrifying issue of disinformation and, like Thomas Paine, pushes it to a ludicrous and grim conclusion by handing global influence to sociopathic tycoons. As deepfakes and misinformation spiral, these detached plutocrats watch the chaos unfold through their screens, unable to tell what’s real. While the world burns outside their modernist mountaintop cage, each man schemes for what the others have, whether it’s control over AI, a key investment, or a shot at immortality. And since they have no moral issue with toppling economies or fueling mob violence, turning on one of their own over a business deal is no big leap.

At times, *Mountainhead* comes off as an



Ramy Youssef, Cory Michael Smith, Steve Carrell and Jason Schwartzman star in “Mountainhead”  
COURTESY HBO

absurdist riff on Jean-Paul Sartre’s *No Exit* for the Patrick Bateman sect. Overall, the execution as a four-hander plays well due to the tight, rhythmic cadence between the actors as the cast performs like a finely tuned, morally bankrupt machine. Each actor escalates the cartoonish villain to glorious heights, but there are times when their toxic masculinity and bro-culture mentality become wearisome to watch.

As a group, everyone brings something unique to the Silicon Valley scumbag soirée. Youssef plays the morally conflicted Jeff, while Schwartzman wrestles with the indignity of being the only mere millionaire in the room. Carrell shines as the group’s “Papa Bear,” a dying man looking for the answers to immortality. But Smith steals the show as the delightfully unhinged Venis, a pseudo-Elon who cannot comprehend the world he manipulates.

*Mountainhead* plays like a chilling what-if scenario that uncomfortably closely reflects the state of the modern world: a handful of oligarchs control the technology, which in turn shapes how the public consumes information, giving them unchecked power over society. Their devotion to wealth, influence, and the art of the flex far outweighs any concern for humanity and its future. With the real-world threat of AI looming and the one-centerers tightening their grip, Armstrong makes a compelling case for revolution, populating his story with loathsome figures who radiate both charm and menace. And while he occasionally pushes their portrayals into near buffoonery, the message remains loud and clear: this is the way the world ends, not with a bang but a fistbump.

“*Mountainhead*” is streaming on HBO Max now. [A]

# WHAT'S UP POPPING UP

Lenny's Deli Returns To The Westside

BY MICHELE STUEVEN



Whitefish Bialy

COURTESY MICHELE STUEVEN

For those Westsiders who miss the legendary Lenny's Deli on Westwood Blvd., a truncated version has come to Santa Monica. Previous owner Lenny Rosenberg and wife Adaeze Nwanonyiri have taken over the [New York Bagel Deli and Bakery](#) on Wilshire, bringing with them some standard favorites and a new oven.

The couple, who also co-own the historic [Bea's Bakery](#) in Tarzana, is re-designing the interior and exterior with up-

scale finishes while maintaining the authentic Manhattan vibe. Multicultural desserts include Italian Rainbow Cookies (in honor of Pride Month), flagels, French toast bagels, and donut bagels. A lot of the new items can be found in their newly released international kosher baking book, *It's A Sweet World International Recipes Around The Globe*.

While you won't be able to indulge in the classic Lenny's Deli turkey dinner, there are plenty of signature sandwiches on your choice of 16 different bagel types, like white fish salad on a bialy, salmon every way, and a list of breakfast items served all day long.

And in more bakery news, [Bob's Well Bread Bakery](#), the must-visit destination in Los

Alamos and Ballard in the Santa Ynez Valley, is coming to Los Angeles for a one-day-only pop-up. Bob's is partnering with the [Calabasas Coffee House](#) on Saturday, June 7, from 9 a.m. and continuing as long as supplies last.

Bakery owner Bob Oswaks will be there to meet and greet guests and will bring an array of Bob's Well Bread signature pastries, breads, and grab-and-go sandwiches to complement the beverage program at Calabasas Coffee House. Featured menu items include:

- Croissants – plain, chocolate, ham and cheese, almond, chocolate almond, pistachio, chocolate pistachio)
- Morning Buns – cinnamon, glazed, and sticky
- Scones

Bob's artisan breads – levain, sesame sourdough, olive fougasse, baguettes, ciabatta, English muffins, rye

Grab-and-go sandwiches

Tickets are on sale now for The [Temecula Valley Balloon & Wine Festival](#) on Friday, June 20 through Sunday, June 22 at Lake Skinner Recreation

Area. Headliners for the festival include ALABAMA, Cody Jinks, and Walker Hayes. Additional performances will include a variety of country artists like Big & Rich with Gretchen Wilson, Mitchell Tenpenny, Jamey Johnson, Wyatt Flores, Russell Dickerson, and Midland.

There will be wine tastings from premier local wineries, a curated craft beer garden, gourmet food, and the evening Balloon Glow, with family-friendly on-site camping available

Feeling beachy? [Marelle Santa Monica](#) and Chef Raphael Lunetta have created a chef collab series called The Guest List. It kicks off on Thursday, June 5, with Chef Alan Wong from Hawaii. The five-course preset dinner menu will incorporate signature dishes and styles of cooking from both chefs, blending California and Hawaiian Regional Cuisine. A special short rib brunch feature will also be available throughout the weekend. Menu highlights include Hawaiian ahi poke, steamed onaga, twice-cooked Kalbi short ribs, and coconut pineapple rum cheesecake. Tickets are available on [OpenTable](#). 📍



ENTERTAINMENT

# THE DULAN FAMILY CELEBRATES 50 SOULFUL YEARS

BY MICHELE STUEVEN



COURTESY MICHELE STUEVEN

**D**ulan's, the beloved Black-owned soul food institution, deeply rooted in the LA community, celebrates 50 years of a local culinary legacy that started when Adolf Dulan opened his first eatery in Los Angeles, Hamburger City in 1975.

It soon became so popular that additional locations sprang up around the city. A few years later, he opened Aunt Kizzy's Back Porch out of one of the burger stands in Marina del Rey, the first soul

food restaurant in the area.

It was back in the days when the crack epidemic was starting to take shape and gang violence was raging. African Americans could not get loans to open a business, and banks weren't lending in that part of LA, so Adolf had to draw on his retirement to purchase an Orange Julius franchise to support his wife and five kids.

The franchise was later stripped away because he felt that the Orange Julius

menu at the time did not appeal to the community surrounding it. He slowly moved away from that menu and started selling chili cheeseburgers, egg burgers, bacon burgers, and pastrami burgers. He also came up with one of the first meal bundles at the time. It was called the Hamburger City special - burger and fries for a dollar.

The lines would be down the block on the first and the 15th of the month, because that was when the welfare checks

came out. Conveniently, there was a check-cashing place in the market behind the hamburger stand. There would be more than 100 people in line to get a burger and fries for a dollar.

"One of my earliest memories of being in the restaurant business was back in the 1970s," son Greg tells *LA Weekly* over an icy glass of lemonade in Dulan's recently remodeled location on Crenshaw Blvd. with the help of Gensler design.

"My dad was drinking wine with a



COURTESY MICHELE STUEVEN



COURTESY OF DOORDASH



COURTESY OF DOORDASH

motley group of people in the parking lot on Martin Luther King Blvd. and Hillcrest in the Crenshaw district. Some of the guys around him were alcoholics. I remember driving up to our hamburger stand as a 16-year-old teenager when it was a brand new business, seeing my dad standing around with these guys who we called winos in those days. I saw him take a bottle of wine, turn it upside down, take a swig, and then hand it to the next guy. I parked my car and was really upset. I said, 'Dad! How can you drink with those nasty guys?!' The bottle went all the way around. He said 'Son, I drink with these guys because when I'm not here, they watch the business and let me know what's going on. That's how I connect with the community. They watch out for me, and they watch out for you. When I drink with these guys, I always take the first sip, so the bottle is empty by the time it gets back to me.' It speaks to how he connected with the community."





FROM LEFT - GREG, ADOLPH AND TERRY DULAN

COURTESY OF GREG DULAN

It was Adolf's style to greet every customer from table to table and introduce himself, a trait his son Greg has inherited. It was that personal touch combined with delicious food that started the Dulan culinary legacy. One of the four Hamburger City stands flipped into the sit-down Aunt Kizzy's Back Porch in Marina del Rey, which closed in 2016. Adolf passed away in 2017.

"When they bounced the idea off of people, everybody said my parents were crazy," says the Brown University graduate who went to Westchester High School. "You're going to put soul food in Marina del Rey? Those white people aren't going to want soul food! They stuck to their guns, and everybody came from everywhere just for the fact that we were in Marina del Rey. They wouldn't necessarily come to the black neighborhood. People would wait for two hours for a table."

But it wasn't all winos and welfare recipients. The Dulan soul food became a favorite that crossed all cultural boundaries.

"One night we were getting ready to close and we got a call from Elizabeth Taylor," says Greg. "I want to come in after you close. We set up a table for her and three guests, and they all ate soul food. She had a taste for fried chicken."

When the former Prince Charles and now King Charles III of England visited Los Angeles in 1994, Greg served him Dulan's signature dishes while the royal visited the Food From The Hood program in the garden of Crenshaw High School.

"He actually ate the food," says Greg. "My only instructions were not to touch him or take pictures while he ate. His exact words to me were 'The food is quite good.'"

The Dulan culinary empire currently

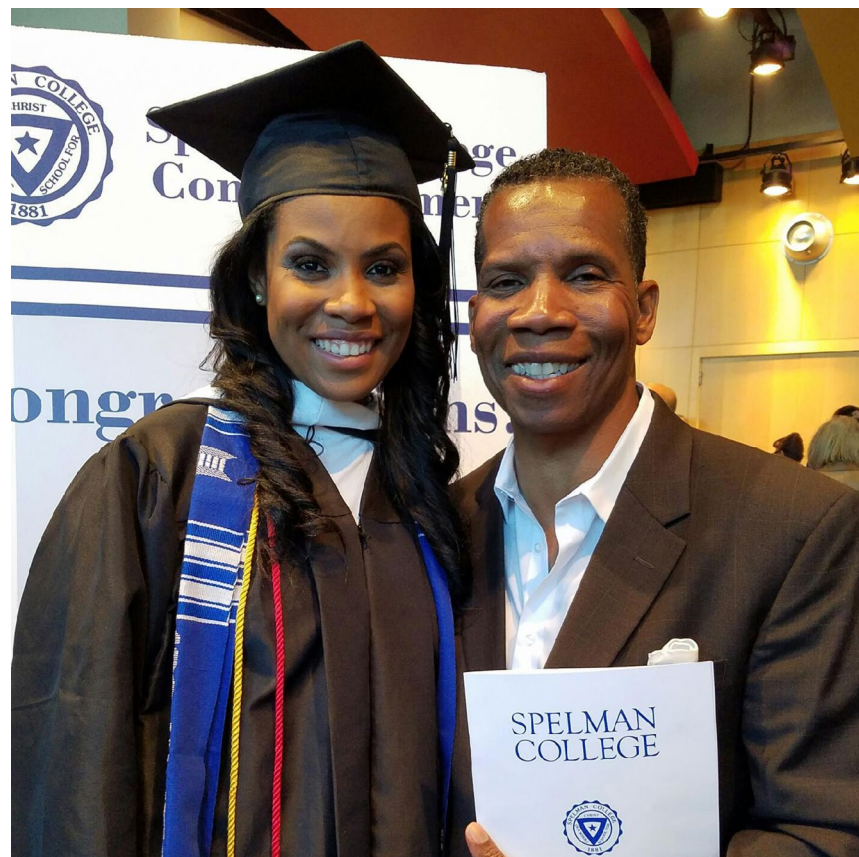
includes Dulan's on Crenshaw and two other locations run by his brother, Terry, on Manchester Blvd. and Century Blvd. You'll see the food truck popping up at SoFi stadium, and the family just launched a prepared food kiosk in the new Vallarta Supermarket at Crenshaw and Slauson, which sells out daily. Menu items include meatloaf, baked chicken, and smothered pork chops, and classic soul food sides like collard greens, candied yams, and macaroni and cheese.

Navigating the current tough times in the restaurant industry, Dulan's also signed an exclusive deal with DoorDash that has helped sustain the business.

"They have increased the views on our website by about 300 more views a day," says Greg. "More importantly, it has increased our revenue by 25%. It's become a large portion of our daily revenue, about 40% of revenue on Sundays comes from DoorDash."

The burning question is, will his children, Brett and Alexis, dash in to take over the family business when Greg prepares for a possible 2028 exit from the day-to-day operations after 30 years?

"Passing along a restaurant business to a third generation is rare," he says. "For years, Brett was a Hell No when it came to the family business. I was surprised when he lowered that to a No. I was shocked recently when he expressed interest in coming in to help run the business. I didn't do this remodel for me, I did it for my children, so if they wanted to carry on the family legacy to another generation, they have the infrastructure to do that. A USC graduate in engineering, Brett currently works for the New York Times, helping build out the AI capabilities at the paper. He's moving back home from Brooklyn in July, so I just might be able to pass the baton." 📺



ALEXIS AND GREG

COURTESY OF GREG DULAN



**TAKE A LEAP INTO THE UNKNOWN WITH DRAGON HEART**

Japanese Animation Adventure directed by Isamu Imakake

- AMC Orange 30 (Orange County, CA)
- AMC Rolling Hills 20 (Torrance, CA)
- Consolidated Theatres Pearlridge 16 (Honolulu, HI)



For more information or tickets: [DRAGONHEART-MOVIE.COM](http://DRAGONHEART-MOVIE.COM)

ENTERTAINMENT

# UNBINGED REVIEW: 'THE BETTER SISTER' STRUGGLES TO STAND OUT

BY ERIN MAXWELL



COURTESY AMAZON PRIME VIDEO

The story of a golden child is a tale as old as time, ever since Abel was the apple of Adam and Eve's eye. Any classic sibling rivalry simmers with a mix of favoritism, resentment, division, and, for extra spice, a little shared trauma and jealousy. In *The Better Sister*, Amazon Prime serves up a drama between two siblings steeped in secrets and lies that ends with a murder. But the real question is: does it deliver?

Chloe Taylor (Jessica Biel) is a best-selling author, the editor-in-chief of a popular magazine, and a mother who seems to do it all with effortless grace. There's even buzz about a political run. Admired by colleagues, her life seems picturesque, except for the occasional online troll. Her husband, Adam (Corey Stoll)? Not so much. At least in the eyes of her peers.

That picture-perfect life comes to an end when Adam is found bludgeoned to death in what looks like a robbery gone wrong. With her Anna Wintour bob and emotionally frosty vibe, Chloe keeps it together, but something's clearly off. And because Adam's teenage son Ethan is still a minor, authorities contact his biological mom, Chloe's estranged sister, Nicky (Elizabeth Banks). A recovering addict and certified disaster, Nicky's return ignites an already tense dynamic. She's Chloe's sister, Adam's ex, and Ethan's mother, a perfect storm of baggage wrapped in a calamity of chaos. As authorities gather evidence that leads to Ethan as a potential suspect, the sisters are forced to put bad blood aside to keep their boy safe.



Based on Alafair Burke's novel, *The Better Sister* dives headfirst into contemporary domestic noir as two women bound by blood, betrayal, and a murdered man must unite to clear their son's name.

Though it boasts an intriguing story at its core thanks to its source material, and a cast full of A-listers, this murder mystery is weighed down by uninspired, emotionally vacant characters who leave little lasting impression. Though the performances are competent, they lack noteworthy moments or emotional breakthroughs, delivering a steady stream of dialogue and drama that feels more procedural than personal. Half the time, the script feels like it was generated by ChatGPT: cold, impersonal and devoid of real human emotion.

The core issue of *The Better Sister* is its lack of engagement. Despite a stellar cast

and strong source material, the series suffers from a sluggish pace and a noticeable absence of urgency or tension. For a mystery, there is a stunning lack of suspense. Rather than drawing the audience into its story, it leads them passively from one plot point to the next, with little incentive to care.

*The Better Sister* is a perfunctory miniseries that will likely satisfy fans of made-for-TV dramas, hitting familiar beats with a capable cast and a storyline that remains faithful to the book. However, compared to today's more elevated options, where bold, complex, and unflinching narratives have become the norm, *The Better Sister* feels more like a throwback to an earlier era of television, content to play it safe rather than push boundaries.

"*The Better Sister*" is streaming on Amazon Prime Video. [L]

## LAWEEKLY CLASSIFIEDS

### EMPLOYMENT & EDUCATION

**Energy Storage Systems (ESS) Engineer.** Req'd: Bach in EE or reldt. \$76,419/yr. Resume: Electri-Tech Services, Inc. 19481 San Jose Ave., City of Industry, CA 91748.

**Public Relations Specialist:** Conduct mkt rsrch, dvlp & execute data-driven public relations campaigns, create content for social media & press mat'ls to promote Genzest. Coord community engagement events & influencer partnerships to enhance brand recog'n. Monitor public feedback & maint a positive brand reputation. Bachelor's deg in Social Science, Communications, Business, or rldt req'd. \$48,610/yr. Send resume to: Genzest LLC, 925 N La Brea Ave, Ste 400, Los Angeles, CA 90038.

**Sr. Software Engineer** (Multiple Positions Available) Req'd: MA Info. Tech, Comp Sci, or similar; & 36 months .NET software dev lmt exper or a BA, Info. Tech, Comp Sci, or similar; & 60 months in .NET software dev lmt exper. Spec. reqmts: proficient in C#, JavaScript, Angular ASP.NET, .NET, MVC Framework, SQL, & T-SQL. Accepts spec. reqmnts thru exper 8/or academics. Telecommute any U.S. location. Software development/design/deployment of MS ASP.NET SaaS applications. F/T. \$176,134 - \$176,134/yr. Governmentjobs.com, Inc. dba NEOGOV, El Segundo, CA 90245. To apply: Shagun Sharma, Talent Attraction Specialist - recruiter@neogov.net Thank you.

**Marketing Specialist:** Req'd: Bachelor's deg. in Marketing, Public Relations, Business Administration, or related. Mail Resume: B - SHARP COLLECTION, INC. @ 1015 S Crocker St, STE S-03, Los Angeles, CA 90021

**Web Developer in Commerce, CA:** Design digital user interfaces for front/back ends of website. Develop & test layouts, interfaces, functionality, & nav menus to ensure compatibility & usability across browsers or devices. Main Worksite 5331 E Slauson Ave Commerce CA 90040; BS Web Developmt, or For'n Equiv. Will accept a single degree, or any combo of degrees, diplomas, or exp det'd to be equiv by a qualified evaluations svc. Strong skills in PHP/Laravel website design/development; SEO Optimization; Digital Mktg; VB.NET Programming; Google Ads Campaigns; Ranking & Traffic Reports; Social Media Mgmt; MS Visio; Photoshop; F/T, \$59,218.00/yr; Email Res w/ copy of ad to: Nu-Botanicals Candle Corp, Attn: Marisol Castro, HR Mgr marisol@indioproducts.com

**Project Engineer:** Req'd: Bachelor's degree in Civil Eng., Construction MGMT, or rel. \$71,510/yr. Mail Res.: Angeles Contractor, Inc., 783 Phillips Dr., City of Industry, CA 91748

**Pastoral Counselor:** Master's in Divinity req. \$52,874/yr. F/T, Resume to Kyusong Park, Cerritos Presbyterian Church, 11841 178th St., Artesia, CA 907019.

