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Fountain Coffee Room at Beverly Hills Hotel to host chef-curated pop-up dinners

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Deep inside the iconic Beverly Hills Hotel, the Fountain Coffee Room has been pleasing diners, 19 at a time, since it opened in 1949. Its walls decorated with the hotel's Martinique pattern palm leaf wallpaper, the space's retro, curving counter features only 19 stools. For the first time in its history, the Fountain Coffee Room will host a pair of chef-curated pop-up dinners, prepared by the hotel's creative executive chef Kaleo Adams. The dinners are scheduled for 8 PM on February 18 and again on February 19, 2015.

The meals are paired with a series of wonderful wines from Domaine Anderson, a winery in the beautiful Anderson Valley of Northern California, three hours north of San Francisco. The grapes are sourced exclusively from their 50 acres of Anderson Valley vineyards, giving them complete control over the winemaking process, from growth to bottling.

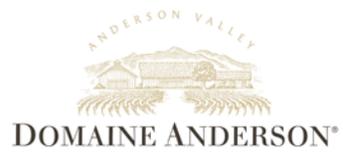
The hotel hosted a tasting dinner, offering a preview of the forthcoming pop-ups. Dinner at this fancy diner started with a delightful amuse bouche and my bouche was quite amused. Chef Adams (and his capable team) took Japanese A5 beef (the best Wagyu cut) and delicately grilled it. The slices were served with a cup of Matsutaki tea, a broth infused with the famed Matsutaki mushrooms. The beef was served atop a fresh bao bun with some young ginger and shiso. To drink, we enjoyed some Brut Rose from Roederer Estate, also grown in the Anderson Valley. As always, the sparkling wine tasted better as it was served in a magnum bottle.

Next was the first course, tender Nantucket Bay scallops (the only non-local ingredient of the night) served with wonderful winter citrus, tomatillo and sea beans. Two white wines were served with the scallops, both 2012 Domaine Anderson Chardonnays. While both featured grapes from the Anderson Valley, the self-named bottle included grapes from vineyards throughout the area and the Walraven Vineyard edition included grapes from that one, single vineyard in the Valley.

It was then time for the main course, a perfectly prepared, grilled Snake River Farm pork loin, served with swiss chard and crosnes (Chinese artichoke). The pork was joined seamlessly with two 2012 Domaine Anderson Pinot Noirs, as before one with grapes from the entire area and one from a specific vineyard (Dach).

Dessert was next, a special carrot cake, made with crispy Nantes carrots and compressed pineapple. The cake was paired with a rich 10-year tawny Quinta de Ervamoira port from Ramos Pinto.

The chef-curated, four-course, pop-up dinners are priced at \$149 per person, which includes the dinner and the wine pairing. Dinners are scheduled for Tuesday and Wednesday February 18 and 19 at 8 PM. Reservations can be made by contacting the hotel. With only 19 seats per dinner, the space is sure to fill up



fast with eager LA foodies. The experience is enhanced with the super-luxury service of the Beverly Hills Hotel and the amazing attention to detail every staff member seems to pride themselves in.

