A Broad Vision for Los Angeles

THE NEW BROAD MUSEUM AND ITS SISTER RESTAURANT, OTIUM, AFFIRM DOWNTOWN’S CULTURAL COOL.

BY SARAH DIGREGORIO

PHILANTHROPISTS Eli and Edythe Broad are as passionate about modern art as they are about their city, Los Angeles. The husband and wife have amassed an exceptional personal art collection that includes more than 2,000 works from 200 important contemporary artists, including Andy Warhol and Jasper Johns. This month, they made that collection public at the long-awaited Broad museum, situated in downtown L.A. in a vaulted white honeycombed building designed by Diller Scofidio + Renfro. It’s a defining achievement for the Broads, who have been working to revitalize downtown for 35 years.

The opening of The Broad is further proof of downtown’s status as Los Angeles’s cultural hub. The four-square-block area surrounding the new museum is home to some of the most important institutions in the city, like the Walt Disney Concert Hall, The Museum of Contemporary Art (MOCA) and the Central Public Library. It’s an astonishingly rich arts community, one that Eli Broad has been dreaming of since 1979, when he became the founding chairman of MOCA.

“My wife and I were always drawn to downtown,” he says. “L.A. was a city full of suburbs, and it lacked a vibrant center. I knew that a great city needed a dynamic nucleus.”

Chef Timothy Hollingsworth created this vegetable tart (p. 65) for Otium, across a plaza from The Broad, top.
“I want to help build the downtown community. I have to live there to understand it.”
—TIMOTHY HOLLINGSWORTH

Now it has one. Downtown, you can hear Beethoven’s 9th, take in an exhibit on black gay identity, check out one of the earliest examples of Art Deco architecture, and see works by Basquiat, Lichtenstein and Koons. And not only that: You can also eat grilled Santa Barbara spot prawns, lamb belly with kumquats or hay-smoked potatoes. In the past several years, pioneering chefs have brought exciting food downtown at restaurants like Ari Taymor’s Alma and Neal Fraser’s Redbird.

With the opening of The Broad, chef Timothy Hollingsworth, formerly of the French Laundry in Napa, has become the newest downtown player. He’s been tapped to run Otium, the restaurant affiliated with the museum. Hollingsworth’s inspiration comes from the dinners he ate growing up in a family of seven. “I want to bring the experience of family dinner to a restaurant that still focuses on presentation and the best ingredients—but in a comfortable way,” he says. That means he’s cooking supersimple, homey dishes, heavy on the vegetables (grown on the roof), making frequent use of two giant wood-fired grills and serving almost everything on big platters. He sears garlic-marinated lamb chops over olive or almond wood and then serves them with quick-pickled Chinese eggplant and yogurt (p. 64). He tosses squash with ricotta and pomegranate molasses. And he makes a rustic autumn tart that’s piled crazily high with vegetables (p. 65).

Otium is located on a pedestrian plaza planted with olive trees, directly across from The Broad. Eli Broad says that the museum will offer outdoor art programs there. It’s more evidence of downtown’s revival. Hollingsworth embodies that both professionally and personally: He moved into an apartment across the street from Otium, so he can walk to work.


Grilled Zucchini with Ricotta and Pomegranate Molasses

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WINE Lively, fruit-forward Sonoma Sauvignon Blanc: 2014 Hanna.

Grilled zucchini, a home-cook staple, gets infinitely more interesting dressed with ricotta and pomegranate molasses.

¼ cup pumpkin seeds
2 lbs. medium zucchini or yellow squash, quartered lengthwise
¼ cup extra-virgin olive oil
Kosher salt and pepper
1 cup fresh ricotta cheese
¼ cup pomegranate molasses
2 Tbsp. loosely packed tarragon leaves, chopped

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Grilled Lamb with Pickled Eggplant Salad and Herbed Yogurt Sauce

Active 1 hr; Total 1 hr 45 min plus 8 hr marinating; Serves 4

This dish is another example of Hollingsworth’s ability to spin simple homestyle dishes into something extraordinary.

**LAMB**
- ½ cup extra-virgin olive oil
- ¼ cup fresh lemon juice
- 1 Tbsp. minced garlic
- 1 Tbsp. minced rosemary
- 1 Tbsp. minced thyme
- 12 baby lamb chops (3 lbs.)
- Kosher salt and pepper

**YOGURT SAUCE**
- 1 cup whole-milk yogurt
- 1 tsp. finely grated lemon zest plus 1½ Tbsp. fresh lemon juice
- 1⅛ tsp. finely chopped thyme
- 1⅛ tsp. finely chopped rosemary
- Kosher salt and pepper

**SALAD**
- 1 cup Champagne vinegar
- ¾ cup sugar
- ⅛ cup fresh orange juice
- Two 12-oz. Japanese or Chinese eggplants, cut into ½-inch dice
- 1 English cucumber, chopped
- ¾ cup pitted mixed marinated olives
- 2 cups baby arugula
- Kosher salt and pepper

1. **Marinate the lamb** In a baking dish, whisk the olive oil with the lemon juice, garlic, rosemary and thyme. Add the lamb and turn to coat. Cover and refrigerate for 8 hours or overnight, turning occasionally. Bring the lamb to room temperature before grilling.

2. **Make the yogurt sauce** In a medium bowl, whisk the yogurt with the lemon zest, lemon juice, thyme and rosemary. Season the sauce with salt and pepper.

3. **Make the salad** In a saucepan, combine the vinegar with the sugar, orange juice and 1 cup of water; bring to a boil over moderately high heat. Add the eggplant and cook for 2 minutes. Off the heat, let the eggplant cool completely in the liquid, about 45 minutes. Drain well.
**Free-Form Autumn Vegetable Tart with Bacon Marmalade**

4. Light a grill or preheat a grill pan. Remove the lamb from the marinade and season with salt and pepper. Grill over high heat, turning once, until charred on the side and medium-rare within, about 6 minutes total. Transfer the chops to plates and let rest for 5 minutes.

5. In a bowl, toss the drained pickled eggplant with the cucumber, olives and arugula. Season the salad with salt and pepper. Serve the lamb with the salad, passing the yogurt sauce at the table.

MAKE AHEAD The pickled eggplant can be refrigerated for up to 3 days.

WINE Spicy, lightly smoky, full-bodied Shiraz: 2013 Paringa.

**Free-Form Autumn Vegetable Tart with Bacon Marmalade**

1. Make the marmalade In a large skillet, cook the bacon in the oil over moderately high heat, stirring occasionally, until browned and crisp, about 8 minutes. Using a slotted spoon, transfer to a paper towel–lined plate to drain.

2. Pour all but 2 tablespoons of the fat from the skillet into a heatproof bowl. Add the shallots to the skillet and cook over moderately low heat, stirring, until softened but not browned, about 3 minutes. Add the vinegar and brown sugar and cook over moderately high heat, stirring occasionally, until the vinegar is reduced by half, about 2 minutes. Whisk in the chicken stock and cook until reduced to a thick syrup, about 5 minutes. Stir in the bacon and whisk in ⅛ cup of the reserved bacon fat. Let cool until thickened slightly, then season with salt and pepper.

3. Make the crust Preheat the oven to 350°. In a stand mixer fitted with the paddle, combine the flour, sugar and a generous pinch of salt. At medium speed, gradually add the melted butter and the egg until a dough forms. Turn the dough out onto a lightly floured work surface, gather up any crumbs and press the dough into a disk. Working on a sheet of parchment paper, roll out the dough to ⅛ inch thick. Slide the dough onto a floured baking sheet and parchment paper; transfer to a rack to cool.

4. Meanwhile, make the topping On a large rimmed baking sheet, toss the mushrooms with the brussels sprouts, pearl onions and oil. Season generously with salt and pepper. Bake for about 35 minutes, until the vegetables are tender and lightly browned. Let cool slightly.

5. Transfer the crust to a platter and spread half of the bacon marmalade on top. In a large bowl, toss the roasted vegetables with the escarole, Swiss chard, shaved carrot and radicchio; season with salt and pepper. Pile the vegetables on the crust and serve.

WINE Berry-rich Santa Barbara Pinot Noir: 2013 Foxen Santa Maria Valley.

**Free-Form Autumn Vegetable Tart with Bacon Marmalade**

**TOAST**

1. cup torn tender escarole leaves
1. cup torn Swiss chard leaves
1. cup shaved carrot (from 1 medium carrot)
1. cup torn radicchio

**CRUST**

1. cup all-purpose flour
1. Tbsp. sugar
Kosher salt
4. Tbsp. melted butter
1. large egg, beaten

Egg wash: 1 large egg beaten with 1 Tbsp. milk

**TOPPING**

⅔ lb. chopped mixed mushrooms, such as chanterelle, oyster and cremini
½ lb. small brussels sprouts, halved
4 oz. pearl onions, peeled
2. Tbsp. canola oil
Kosher salt and pepper
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