



# THE BALTAIRE EXPERIENCE

BRENTWOOD'S SWANKY NEW STEAKHOUSE BRINGS IN THE OUTDOORS  
AND CREATES A WARM, AMBIENT SPACE FOR LINGERING

WRITTEN BY MICHELLE LYN  
PHOTOS COURTESY OF KRISTIN TEIG

The dining scene on San Vicente is abuzz over Coral Tree Cafe's new neighbor, Baltaire. Owned by the same team, the latter is an elegant transformation of an old Cheesecake Factory—a space that is already proving to be a new favorite in town. The boxy exterior exudes privacy and exclusivity, but any perceived pretension dissipates once you walk through the door.

Service is king here, as genuine, welcoming enthusiasm instantly greets guests.

During the day, a large skylight and floor-to-ceiling glass accordion doors, which lead out to a massive terrace peppered with lush herb and citrus trees, flood the room with natural light. Combined with a retractable roof and outdoor fireplaces, an enchanting garden perfect for midday cocktails emerges.

Enter the dining room and mid-century modern decor and amber lighting transports and invites you back in time to indulge in the full Baltaire experience while overlooking the glass-enclosed kitchen gleaming with white subway-tiled walls.

Servers clad in white blazers, meanwhile, swirl around tables, expertly preparing dishes tableside. Also big at Baltaire is presentation and decadence, as evidenced in the petrossian caviar and blini tray or shellfish plateau served over ice.

While modern in approach, Executive Chef Travis Strickland revives certain time-honored traditions with the aforementioned tableside service, featuring dishes such as sautéed Dover Sole, presented in a French copper pan, filleted and deboned in front of guests. Other highlights include A5 Japanese Wagyu, a bone-in filet, Porterhouse, and 35-day, Dry-Aged Côte de Boeuf for two—all served with new takes on iconic steakhouse sides (think lobster mac and cheese).

"In developing the menu, my main priority was to strike a balance between elegant and approachable dishes our neighborhood guests and visitors would crave and enjoy every day," says Strickland.

And that, they do. Always busy, the new haute spot is popular with celebs—funny couple Judd Apatow and Leslie Mann dine here on the same night as Fergie and Josh Duhamel. Although celeb-spotting may be the norm in Brentwood, Baltaire makes the masses feel just as special.

For an experience that is even more memorable, throw caution to the wind and let your server surprise you with several courses, as long as Sommelier David Vaughn is on hand to pair each one with something from his enviable wine list.

"When crafting the beverage program at Baltaire, I wanted to create a menu that pushed the limits but still offered something for every palate or occasion," says Vaughn, who skillfully balances the restaurant's menu with modern interpretations of classic, Prohibition-era cocktails, incorporating house-made syrups and infused spirits.

The perfect place to sit and sip one of these cocktails is the lounge adjacent to the dining room. Comfy leather couches, rich dark woods and a fireplace prove the perfect accompaniments to live music played on a baby grand piano.

With three unique ambiances in one space, Baltaire has something for everyone, regardless of what time of day you swing by. As the restaurant just started serving brunch, make a reservation and stay awhile.

BALTAIRE

11647 San Vicente Boulevard, Los Angeles, CA 90049 | 424.273.1660 | [Baltaire.com](http://Baltaire.com)

