

EMILIEN CRESPO

SOUL OF LOS ANGELES

A GUIDE TO 30 EXCEPTIONAL EXPERIENCES



JONGLEZ PUBLISHING



#01

THE POST-MODERN LUNCH

Vespertine may be 'the most talked-about restaurant' in Los Angeles, but at \$330 per person (excluding drinks), you could be forgiven for giving it a pass.

But if you're still determined to sample the superb cuisine of its chef, Jordan Kahn, you're in luck. He has just opened an even more adorable little gem right across the street: Destroyer.

Open every day for breakfast and lunch, Destroyer offers exquisitely delicious bowls of food and dishes served on custom-made ceramics.



DESTROYER
3578 HAYDEN AVE, CULVER CITY,
LOS ANGELES, CA 90232



MON - FRI: 8am / 5pm
SAT & SUN: 9am / 3pm

No reservations, walk-in only
+1 (310) 360-3860

destroyer.la





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DRINK FROM A RARE SPIRITS SELECTION

Old Lightning is a speakeasy like no other. Beyond its secret door, it offers a phenomenal collection of over 1,000 rare spirits. And taking snapshots is off limits: To keep the magic of discovery alive, phones are confiscated at the door. What better way to be a bit more present in the moment and forget about the Instagram post that would make your so-called friends green with envy?

This bar is the dream come true for its two bartenders, Steve Livigni and Pablo Moix. They spent decades collecting spirits in estate sales, old suburban liquor stores, and bankrupt bars, designing Old Lightning down to the smallest detail, having the wallpaper custom-made and carefully curated the collection of vintage spirit ads.

They now work with distilleries to make their own spirits.

 **OLD LIGHTNING**



MON - FRI: 7pm / 2am

Email: info@oldlightning.com
for mandatory reservations
and address (Venice Beach)






#09

THE PERFECT CALIFORNIAN HOME

There it is, the picture-perfect house ... the one that made everyone on the planet want a house with a pool in the Los Angeles hills: The Stahl House. The photographer of the house, Julius Shulman, probably didn't realize the impact his images would ultimately have on modern design.

When you're actually there, the Stahl House is smaller than you may have expected. Nonetheless, Case Study House #22, designed by Pierre Koenig, is still incredibly photogenic sixty years after its construction. It was made for a family with 'champagne tastes and a beer budget,' using inexpensive materials of the time.

Booking in advance on the website weeks ahead is essential if you want to visit the house during the day or during the coveted sunset hours.

 **STAHL HOUSE**
CASE STUDY HOUSE #22



Afternoon and evening tour

Mandatory paid advanced reservation on their website: stahlhouse.com

They will give you the address upon reservation (West Hollywood)



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WANDER AROUND A BREATHTAKING GARDEN

California's turn-of-the-(last)-century boom owes a lot to one of the richest men of his era, Henry E. Huntington, who helped develop the railroad there.

In Pasadena, you can visit his magnificent villa and, in particular, its sublime gardens. Encompassing some 120 acres – including a Chinese Garden, Desert Garden, Japanese Garden with its gorgeous collection of bonsai, Rose Garden, Herb Garden, and Shakespeare Garden – it's so vast you probably won't manage to explore it all in just one day.

Huntington's own fine art collection is scattered in buildings throughout the property and includes great 18th-century English portraits, American and European art, letters, manuscripts and rare books, with a particular emphasis on science.



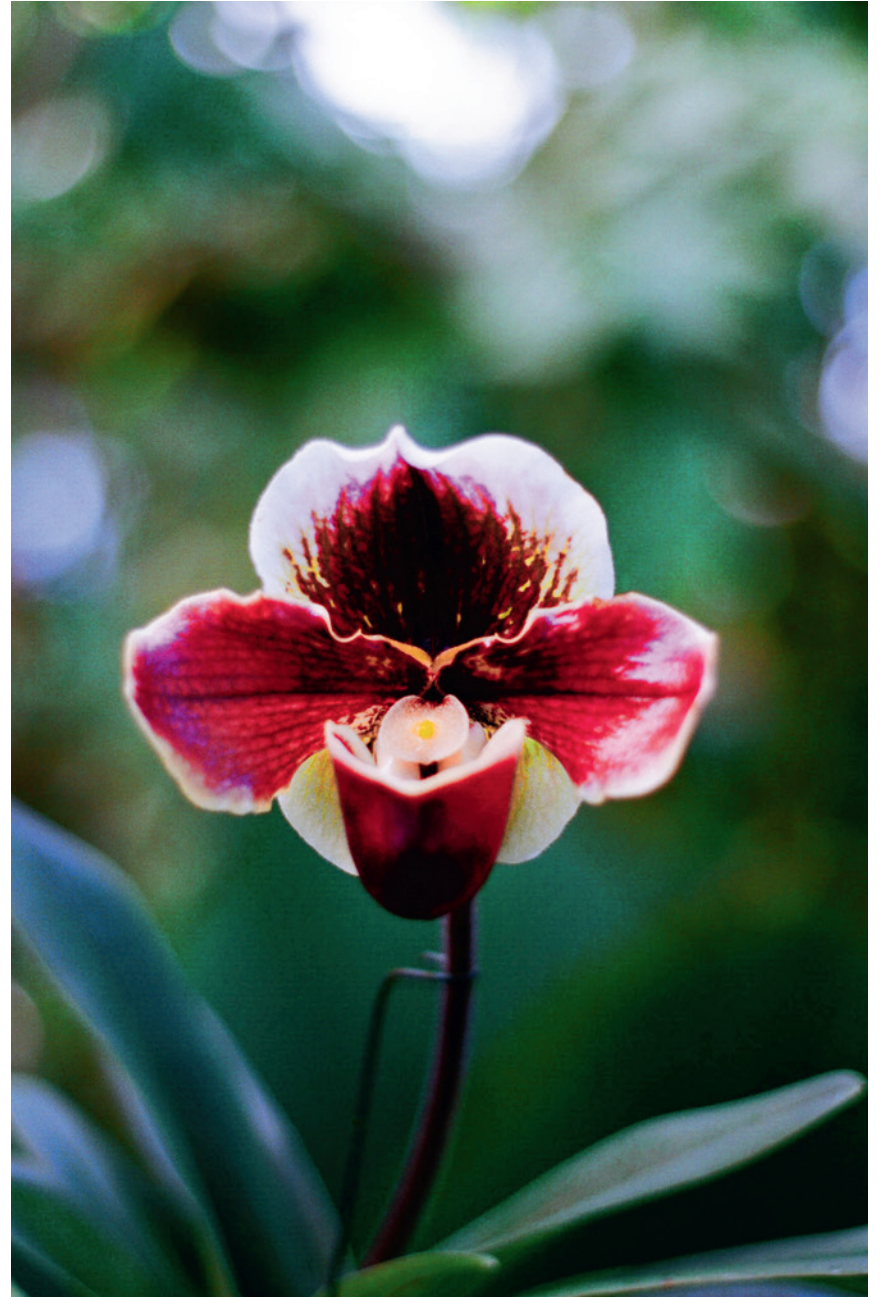
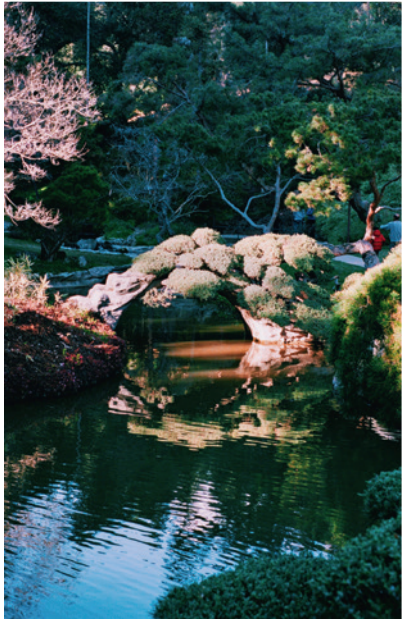
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DAILY: 10am / 5pm
(except TUE)

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huntington.org





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EAT YOUR BURGER THE CALIFORNIAN WAY

Despite its healthy reputation, it was Los Angeles that invented the fast-food burger restaurant, a natural fit with the city's car-forward culture. McDonald's can certainly take credit for exporting this idea, but In-N-Out Burger is the chain that has won the hearts and stomachs of LA locals, critics, and chefs alike.

Unlike McDonald's, which famously uses franchises, In-N-Out Burger owns all its restaurants and maintains high quality standards, including the fact that the meat is never frozen.

At any time, day or night, you can find an endless line of cars waiting at In-N-Out's drive-throughs, while their competitors nearby remain empty. But so you don't end up looking like a burger bumpkin, we recommend respecting the fine art of ordering right (see next page) ...

IN-N-OUT BURGER
7009 SUNSET BLVD,
LOS ANGELES, CA 90028
(and many other locations)



SUN - THU: 8am / 1am
FRI & SAT: 8am / 1:30am

No reservations, walk-in only

in-n-out.com



THE SECRET MENU AT IN-N-OUT

In-N-Out is known and celebrated for its simple offering: burgers, fries, soda, and shakes. That's it.

But you would seriously miss out if we didn't tell you something that every Californian already knows: they have an extensive 'secret' menu that you can also find online.

Here are some of the most requested ones:

'Double double animal style':

2 patties, 2 cheese slices, animal style (with their signature burger spread made from mayonnaise, ketchup, relish, and vinegar) with caramelized onions.



'Grilled cheese':

sandwich with two slices of cheese and optional add-ons such as spread, tomatoes, lettuce, chopped chilies, and onions.

'Fries animal style':

fries with 2 melted cheese slices on top with animal-style spread and caramelized onions.



'Neapolitan shake':

milkshake with chocolate, vanilla, and strawberry flavors mixed.



'Protein burger':

with lettuce leaves instead of a bun.





LOS ANGELES
POPULATION: 19 MILLION
NUMBER OF RESTAURANTS: 29,600

WE TESTED 1,700 PLACES
AND INCLUDED ONLY THE 30 BEST

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