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10 Festive Thanksgiving Feasts at LA Restaurants

by Merrill Shindler



Celebrate Turkey Day at Méliisse.

Can't take another year of your mother-in-law's burnt turkey? We don't blame you. If you're thinking of grabbing your Thanksgiving feast out, read on for 10 options for where to stuff your face.

Bistro Garden: This upscale Continental goes all-American with a [three-course](#) Thanksgiving meal of cream of wild mushroom and chestnut soup; a choice of turkey, filet mignon and fillet of sole; and a dessert selection that includes chocolate and pumpkin house soufflés (2–8 PM; \$62 for adults, \$38 for children; 818-501-0202).

Breeze: All afternoon, this hotel Californian offers their annual "Thanksgiving Essentials" buffet of, among many other things, oven-roasted tom turkey, herb-cruste prime rib, goat cheese bread pudding, scalloped Yukon Gold and sweet potatoes, iron skillet succotash, freshly shucked blue points and citrus-marinated shrimp – and, of course, pumpkin pie (noon–7 PM; \$65 for adults; \$25 for children; free for children under three; 310-228-1234).

Cleo: They call their Thanksgiving meal "Cleopatra's Feast" (though we're fairly certain she didn't actually celebrate Turkey Day in the shadow of the pyramids) at this Modern Mediterranean in the Redbury Hotel (with seatings at 1, 3, 5 and 7 PM), which is offering a family-style sit-down meal. Start with meze like spanakopita and dolmades before moving onto a roasted turkey spiced with za'atar and preserved and bebere-cruste prime rib, with sides like cumin-and-honey-roasted heirloom carrots and harissa-glazed green beans (\$65 for adults, \$32 for children five–12; 323-962-1711).

Comme Ça: Chef David Myers is offering a family-style meal to go that includes whole turkey with thighs confited in duck fat and sage; braised Tuscan kale and onion soubise; butter lettuce salad with lemon shallot vinaigrette; mushroom fricassee with roasted chestnut; housemade scones with jam; garlic bread; and pumpkin tart with chantilly cream (\$160 feeds four to six; 323-782-1104).

Culina: This Modern Italian in the Four Seasons Beverly Hills is serving an [all-day Thanksgiving buffet](#) that includes "Flavors from the Sea" and a carving station, plus other stations devoted to dim sum, salad, eggs Benedict, Belgian waffles and pies (\$95 for adults, \$47 for children; 310-860-4000).

Fogo de Chão: This Brazilian all-you-can-eat churrascaria is celebrating the holiday with its usual menu of beef, beef and more beef for those who like to feel stuffed, but don't want to do it with tryptophan-heavy turkey meat and calorie-laden stuffing (open all day; lunch \$48.50 per person, dinner \$58.50 per person; 310-289-7755).

L'Ermitage Hotel Beverly Hills: This elegant hotel offers a Thanksgiving brunch buffet (from 11 AM to 3 PM) featuring a carving station with roasted turkey, horseradish-cruste prime rib and rosemary-and-brioche-cruste salmon, along with candied sweet potatoes, truffled mashed potatoes, chorizo cornbread dressing and Brussels sprouts. Your sweet tooth should be well-sated with a selection of pumpkin pie, lemon meringue pie, apple pie and chocolate custard profiteroles (\$75 per person, plus \$20 for bottomless mimosas, Bloody Marys and Bellinis; 310-278-3344).

Mélisse: For those who want to spend Turkey Day at the top-rated French restaurant in the Zagat's LA Restaurants Survey, Josiah Citrin's esteemed establishment is offering a [three-course prix fixe](#) that includes pumpkin soup with black trumpet mushrooms, seared foie gras with raisin clafouti, and roasted free-range turkey with a chanterelle stuffing and pomegranate gravy; all entrees come with three sides (3–7:30 PM; \$89 adults, \$42 children; 310-395-0881).

Napa Valley Grille: There will be a [three-course prix fixe](#) served at this wine-intensive Westwood Californian from noon to 8 PM, with options that range from autumn squash bisque with gingersnap

gremolata to a natural Diestel turkey prepped in a lemon verbena brine and beer-braised short ribs with baby Bermuda onions and melted leeks (\$49 per person; 310-824-3322).

Terranea Resort: There are three sit-down meals served at this oceanfront resort hotel – an à la carte option from 5:30 to 10 PM at the upscale [Mar'Sel](#) restaurant (with the turkey entree with cranberry sauce, stuffing and green beans going for \$36); a buffet from 1 to 9 PM at the family-friendly Catalina Kitchen (\$65 for adults, \$25 for children); and a slightly grander buffet (with seatings at noon, 12:30 PM, 3 PM and 3:30 PM) in the Catalina Ballroom (\$75 for adults, \$35 for children; 310-265-2836).