

PHOTOS THIS SPREAD
FROM LEFT Hotel
Californian facade;
Blackbird interior.

USA

HOTEL
CALIFORNIAN



California

WHERE ON EARTH

Welcome to the

HOTEL CALIFORNIAN!

by ELYSE GLICKMAN



HOTEL CALIFORNIAN

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USA

SERVES 1

Helluvagoodnight

CREATED FOR Blackbird at Hotel Californian by mixologist Devon Espinosa.

| | | | |
|--|------------------------------------|---|--|
| Charles Goodnight Bourbon 2 oz | Averna Amaro 1 oz | Reagans Orange Bitters 1 dash | Luxardo Italian Cherry for garnish |
| | Agnostura Bitters 1 dash | | |

- 1 STIR** all ingredients and pour into a chilled coupe.
- 2 GARNISH** with one Luxardo Italian cherry.

Entertainment Group, which first took root in 1996 as Foley Family Wines and grew into an international portfolio of wineries before moving into luxury hospitality, sports venues and other related businesses.

When the 121-room/suite property made its debut (or, more precisely, comeback) in 2017, a lot of the buzz centred on the transformation executed by Hollywood A-list interior designer Martyn Lawrence Bullard, who juxtaposed the original Spanish Colonial Revival architecture with smart Moroccan/Spanish influences. In addition to Bullard's custom furnishings and appointments, the rooms include luxury mattresses and exquisite sheets, along with a Nespresso coffee maker, high-definition television, Malin & Goetz toiletries, free wifi, and access to other amenities such as the hotel's tech and game library, Tesla and standard EV car chargers, and usage of custom Hotel Californian bicycles during the stay.

The hotel's exotic flavour runs through all three buildings. In the State Building, guests can enjoy a taste of the good life, California-style, at the Majorelle Spa and Tan-Tan rooftop pool bar. The Goat Tree, in the Mason Building, is powered by a rotation of fancy coffee and tea drinks, oven-fresh pastries and cold-pressed juices. The breakfast menu includes an authentic shakshuka (a Middle Eastern skillet breakfast with »

WE ALL KNOW about the advantages of coming from or being on the “right side” of the tracks, and at this moment, Santa Barbara’s Funk Zone happens to be on it. The revitalized neighbourhood is poised to lead the wine-country adjacent beachfront town into a new century where restaurants and wine tasting rooms will shine in ways visitors and business owners would have never thought possible almost a century ago.

The Hotel Californian is effectively the cornerstone of this food and wine-forward enclave, especially as the historic hotel now occupies three city corners at the intersection of State and Mason Streets. After an earthquake leveled the city (including the property’s original structure), the hotel was rebuilt in 1925 and opened soon after. The Spanish Colonial architectural style was adopted by builders and architects at the time, effectively transforming the mission settlement and agricultural town into a destination where Hollywood elites, captains of industry and well-to-do tastemakers could escape into a milieu that was at once exotic and familiar.

Through its first century, fine dining establishments, enduring seafood restaurants, sushi bars, taquerias (including La Super-Rica, Julia Child’s favourite), and wine bars pouring Santa Barbara County’s finest drew visitors from across the country and around the world. In anticipation of a new century and the success of the Funk Zone’s transition from industrial area to hot destination-within-a-destination, The Hotel Californian was acquired by Foley



SERVES 5-6

Bacon Wrapped Pork Tenderloin with Butterscotch Braised Apples & Sweet Corn Relish

A *RECIPE* by Travis Watson, Hotel Californian Executive Chef.

Bacon Wrapped Pork Tenderloin

Pork Tenderloin 1
Bacon 8-10 slices
White Pepper to taste

- LAY** out a 24 inch length of plastic wrap. Shingle the bacon on top of the plastic with just a small bit of overlap to each piece of bacon. Season the pork tenderloin with white pepper and lay 1 inch from the bottom of the bacon slices.
- USE** the plastic wrap to help wrap the pork tenderloin with the bacon. Once the pork is wrapped, roll the bacon wrapped pork in the plastic wrap to make it as tight as possible. Refrigerate overnight.
- TO** cook; in a warm pan large enough to fit the tenderloin, heat on medium. Sear the pork on the seam side first, and then slowly cook the tenderloin on all side until bacon is crispy and delicious. When the bacon is crispy, the pork tenderloin will be about medium. If you like your pork cooked through, put the pork in a pre-heated 350°F oven until desired doneness is achieved.
- ALLOW** the pork to rest for 8-10 minutes.

Butterscotch Braised Apples

- Granny Smith Apples** 4 peeled and diced
Butter ¼ cup
Salt 1 tsp
Brown Sugar ¼ cup
Crème Fraîche 2 Tbs
- IN** a large sauté pan, heat butter over medium high heat.
 - ONCE** butter is melted and has not changed colour, add apples and sauté for 5 minutes.
 - ADD** brown sugar and salt. Cook (about 3-6 minutes) until the brown sugar has melted and begins to look like an amber caramel.
 - TURN** off heat and add the crème fraîche. Stir in the crème fraîche to make a homogenous mixture.

Sweet Corn Relish

Sweet Corn 4 ears, kernels cut off
Fresh Edamame 1 cup
Shallot 1, minced
Garlic 1 clove, minced
Grapeseed Oil 2 Tbs
Salt and Pepper to taste
Roasted Red Pepper 1 small, diced

- IN** a medium sauté pan, over medium high heat, add 2 tablespoons of grapeseed oil.
- ADD** the first four ingredients and cook until the edamame is tender.
- ADD** the roasted red bell peppers.
- SEASON** with salt and pepper.

«poached eggs in a rich, spicy tomato sauce that can be sopped up with fresh pita), and an original smoked salmon toast. Djinn, the lobby-adjointing library lounge, is a hub for live music and craft cocktails by Devon Espinosa, who established his reputation at several top bars in Hollywood.

Executive chef Travis Watson has forged a distinctive food and beverage program that mirrors the elegant, worldly decor. Watson creates exquisite share plates for The Society: State & Mason to accompany

pours and flights of wines from the extensive Foley Family Wines portfolio. Full-service restaurant Blackbird, meanwhile, has become a guest and local favourite, as well as a bigger showcase for Watson's talents. On an almost monthly basis, oenophiles can attend wine dinners where Watson's creative mains are paired with selections from one of Foley's premium wineries to dive deeper into the nuances of the vineyards' bounties and terroir with the winemaker.

Watson applies more than 20 years of international culinary experience to Hotel Californian, from honing his skills as an apprentice to Chef Georges Paccard of Michelin-starred La Ciboulette in Paris to serving as Executive Chef at Rancho Bernardo Inn & Spa in San Diego.

"I think there are two things that really stood out about Chef Georges during my time with him," he recalls. "First, his insistence on perfect ingredients. There was a small herb garden behind the restaurant



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PHOTOS THIS SPREAD FROM
TOP Majorelle Spa;
Funk Zone; Hotel
Californian pool.



ELYSE GLICKMAN



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that Chef Georges maintained. Every morning he hand picked the herbs for the day. He would be in full whites, at sunrise, picking herbs for dinner service. He believed that the herbs were at their best as soon as the sun came up. That dedication was incredible to me. Second was his attention to detail. He was an absolute perfectionist. He told me that if you treat ingredients like they don't matter, they won't."



HOTEL CALIFORNIAN



SERVES 1

Midnight in Morocco

CREATED BY Devon Espinosa for Djinn, Hotel Californian's signature bar.

| | | |
|-----------------------------------|---------------------------------------|---|
| Volcan Tequila Blanco 2 oz | Lime Juice ¾ oz | Scrappy's Firewater Bitters 1-2 dashes |
| Violette ½ oz | Marashino Luxardo Liqueur ¼ oz | |
| Orgeat ½ oz | | |

- BUILD** all ingredients, shake, and double strain into a brandy snifter or double old fashioned glass with an ice sphere.
- GARNISH** with white edible flowers.

Watson sees a lot of that dedication in the purveyors and food artisans he turns to regularly for his provisions. The work ethic Chef Georges modeled for him is another key reason for his success. He feels the combination of the two gives him the freedom to establish his singular vision as a chef and as a leader for his very capable team.

"Because of our location, I am afforded some of the best seafood and produce in the world," he says. "It would be criminal not to draw from the bounty of Santa Barbara and the central coast. Our restaurants will only be as good as the product we get so our partners are as much of our success as any other aspect of our business. We are in constant communication as to what is in season, what's local, what's new and what's next." T&T

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www.hotelcalifornian.com

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