

Larchmont

GRILL

MENU

Larchmont Grill serves classic and contemporary American dishes with innovative, globally inspired twists. Sophisticated yet approachable, meat, poultry, seafood, salads, sandwiches, pastas, dessert and brunch fare feature creative touches and unique flavor profiles. Special Spa and Studio meals, nightly specials, and weekly wine pairing nights are among the creative offerings that keep the menu fresh and exciting.

CHEF

Chef Adelfo Francisco brings expertise in French, Italian, Latin and American comfort cuisines, and 23 years of experience in lauded kitchens such as David Slay's La Veranda, Engine Co. 28, Spago and Patina.

LOCATION

Set in a 3000 square foot, renovated 1930s era Craftsman home in LA's historic Larchmont District, Larchmont Grill is located at 5750 Melrose Avenue (at Lucerne).

HISTORY

First converted and re-zoned from residence to restaurant space in 1982, Larchmont Grill has been owned and operated by Sean Bates and Mark Donofrio since May of 2007.

SPACE

Larchmont Grill's four dining spaces and bar have a total seating capacity of 165, and feature a neutral palette, in tones of butter, mushroom and sage, creating a warm, inviting backdrop for casually elegant dining. Large windows bring in warm, diffused light during the day and a fireplace provides warm ambience at night. Tables dressed with white linens, and tall, upholstered banquettes help complete the homey vibe.

Downstairs, the Fireside Dining Room and bar consists of two rooms, both with views of the crackling fire. The intimate, American oak bar is adjacent to the front room (originally the house's living room), flowing into another cozy space that overlooks patio dining. The Covered Patio Dining Room is fan-cooled on warm days and heated in the evening. Al fresco but almost entirely enclosed, it's an open-air room perfect for business lunches, weekend brunches and romantic, candlelit dinners.

On the second floor, the Terrace Dining Room's large, open indoor space and outdoor private dining terrace feature views of the Hollywood Hills. Accessible by private entrance, both spaces can be reserved (together or separately) for private events.

ACCOLADES

Larchmont Grill has received exceptionally high ratings for both food and service from Zagat, as well as consistently stellar reviews in consumer and community resources such as Open Table, Citysearch, Metromix and Yelp. Specific accolades include:

- 2008 Zagat Survey of Los Angeles / Southern California Restaurants – “Notable Newcomer”
- 2009 Zagat Survey of Los Angeles / Southern California Restaurants – “Best Service” list
- 2008 Open Table User Survey - #1 “Neighborhood Gem” in Hollywood

HOURS

Lunch: Monday-Friday, 11:30 AM-2:30 PM
Dinner: Tuesday-Sunday, 5:30-10:00 PM
Brunch: Sunday 10:30 AM-3:00 PM

EVENTS & PARTIES

Special events and private parties are enthusiastically and flawlessly executed. Complete holiday take-home meals can be ordered with 48 hours turnaround. Studio catering services available by arrangement.

CONTACT

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LARCHMONT GRILL. . . DELICIOUS REINVENTED.

At Larchmont Grill, reinvention in dining is our philosophy. From the renovation of a Hollywood Craftsman bungalow into four warm, cozy, American bistro-style dining areas, to the deliciously creative, globally inspired twists our chef puts on classic dishes, Larchmont Grill has reinvented itself while also reinventing the sophisticated, approachable dining experience in Los Angeles.

In a warm, cozy setting, with friendly, reliable service, guests of Larchmont Grill enjoy delicious, upscale fare. Classic dishes and contemporary American offerings are crafted with touches of ethnic flavors to satisfy a variety of palates and appetites. Wine is a passion at Larchmont Grill and guests are welcomed – and encouraged – to ask lots of questions of our knowledgeable staff. We will suggest something that can bring a new and exciting flavor combination to a meal but there’s no stuffy sommelier or judgments passed so diners have an opportunity to learn about and enjoy the wine.

Larchmont Grill is owned and operated by Sean Bates and Mark Donofrio, both of whom spent decades working in food and wine, with dreams of finding the perfect space to open their own restaurant. In May 2007, after long stints with well-known LA eateries and restaurateurs, including Joachim Spilchal’s Patina Group, Marix, and the Ritz Carlton Group, the duo were ready to realize their dream and bought Larchmont Grill, which originally opened in August 2006 to lukewarm reviews. Applying their specific areas of expertise -- Bates with kitchen and operations, Donofrio with wine and front of the house -- and installing Executive Chef Adelfo Francisco, the new Larchmont Grill partners set out to inspire Los Angeles diners with a creative mix of new flavor profiles applied to familiar and favorite dishes. A complete redecoration of the interior and exterior spaces with careful attention paid to the comfort and emotional experience of patrons was also a priority. The overall dining experience is why so many LA diners say that a meal at Larchmont Grill is like having dinner in someone’s home.

The new Larchmont Grill was most warmly welcomed early on by the Hancock Park and Larchmont Village communities, both having lacked a restaurant close to home that could satisfy their more upscale dining desires. In a matter of months, a retinue of production companies, studio chiefs and celebrities based at nearby Paramount and Raleigh studios had discovered Larchmont Grill. Word has spread within the entertainment community, who find us a welcome respite, and quiet lunch or dinner meeting spot, free from the “industry vibe” and prying lenses of paparazzi.

With overwhelmingly positive reviews from respected consumer resources including the Zagat Guide, Open Table, Citysearch and Yelp, Larchmont Grill’s “best-kept secret” status is now in jeopardy but skillful management ensures there’s never too long a wait for a table.

Located at 5750 Melrose Avenue, Larchmont Grill is open for lunch Monday through Friday from 11:30AM – 2:30PM, Dinner Monday through Friday from 5:30-10:00PM, and Saturdays and Sundays for brunch from 10:30AM-3:00PM.

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SEAN BATES, CO-OWNER

Sean Bates has spent most of his life making sure people eat well and enjoy themselves. Growing up in Bricktown, New Jersey, a coastal cottage town, Sean worked in many eateries favored by generations of Manhattanites on weekend and holiday escapes. As a young teen, Sean eagerly worked alongside his father and uncle at their restaurant. There he learned to perfect and perform in every capacity of the trade – from dishwasher to prep, cook to bartender. While he loved food, Sean was a social butterfly at heart and most enjoyed time behind the bar, laughing and mingling, ensuring guests enjoyed themselves.

After graduating high school he sought a more exciting, fast-paced atmosphere and moved to the big city. In New York, Sean tended bar at the Limelight, one of the hippest nightclubs in Manhattan. In the city, Sean quickly developed a talent for finding some of the best, most diverse dining available on his tight budget.

Developing a keen interest in international fare, Sean left NY for an extended stay with a friend in Paris. There, he had ample opportunity to enjoy and observe some of the finest cooking, food service and hospitality in the world. He spent a year abroad, immersing himself in food cultures of the UK, Belgium, Denmark, Germany and Spain, among others.

Returning to the states in 1989, Sean oversaw all bar operations and food and beverage training for the world-famous Coronado Bay Resort in California. In 1991, with a great deal of travel and practical experience under his belt, Sean returned to school to get a degree in Business Administration. While attending school, Sean worked as special events coordinator for Hilton Hotels. Next, he accepted a position at The Grand Hotel on Mackinac Island in Michigan. As Convention Manager, Sean oversaw all aspects of lodging, meal service, private parties and travel arrangements for everything from weddings to corporate events. A move to Chicago in 1994 allowed Sean to refine his high-end hospitality expertise, joining the Ritz Carlton to manage their lounge and room service division. That year, the hotel received the most prestigious accolade in the industry, Michelin's highest-rated hotel in the country.

Sean's hotel experience served him well when he went back to his first love: restaurants. As General Manager, Sean opened Rhapsody, a fine-dining restaurant in Chicago's Symphony Center. As part of the center's renovation, Sean spent 1996 facing new challenges, from construction through opening day, creating the perfect ambience and exceptional standards of quality and service. Sean wasn't able to enjoy Rhapsody's success for long, as a necessary relocation to Los Angeles came within a month of opening.

Opening Rhapsody and working with its star chef, Steven Chiapetti, proved invaluable in LA. Joachim Splichal, one of the city's most highly respected chefs, hired Sean to manage new projects for his prolific and very profitable Patina Group, a multi-property and catering empire. With Joachim, Sean served as jack-of-all-trades in expanding the Patina brand. Sean shouldered great responsibilities, including the remodel of Pinot Blanc in Napa, negotiations for developing new venues at the LA County Museum of Art, managing construction of Pentimento restaurant and café at the museum, and eventually managing all special events and food and beverage on site.

In 2001, after five years with Patina, Sean joined Vicky Shemaria at Marix Tex Mex Café. Managing the wildly popular West Hollywood restaurant and bar known for its "kick-ass" Margaritas, Sean liked Vicky's approach to creating a fun and exciting menu that inspire a restaurant's culture. Working alongside Vicky for several years and watching her succeed doing something she loved, Sean absorbed her entrepreneurial spirit and confidence, and began working toward opening his own restaurant.

In May 2007, Sean was ready and opened Larchmont Grill with business associate and friend Mark Donofrio. Bringing many years of experience in food, beverage and hospitality to the fore, Sean and Mark have worked to create in LG a one-of-a-kind restaurant that reinterprets classic American bistro fare with global influences and offers a fine dining experience in a warm, approachable setting. At LG, Sean easily moves between kitchen, back office and front of the house roles. His enthusiasm for flavors, quality and ambience is evident....and sometimes, he still finds a moment to slip behind the bar to share a laugh and mingle.

Sean studied business and hospitality administration at Arizona State University at Tempe, and is certified in food handling by the County of Los Angeles.

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MARK DONOFRIO, CO-OWNER

Mark Donofrio held his first restaurant job at the tender age of 16, and has spent the years since working in some aspect --and worn a wide variety of hats -- in food service and fine dining. A true foodie from the start, his early goals were simply to always earn enough money to eat at the best restaurants. As he gained more experience and expertise in the industry, Mark's love for the restaurant business grew and he dreamed of owning his own establishment.

He began his career as a pizza counter boy at small Italian restaurant in his hometown of Cherry Hill, NJ, where he worked his way up to management, learning the basics of restaurant operations and service. In college, Mark continued to work in food, while also serving as restaurant critic for the campus newspaper. After graduation, Mark moved to New York, where he managed several small restaurants around the city for six years, while working as a model and actor.

Landing in Los Angeles in 2002, Mark was employed in public relations and in the entertainment industry for a few years, while working toward his goal of restaurant ownership. He also spent several years consulting for respected chefs and highly rated eateries, in both New York and Los Angeles. A "hired gun," Mark helped turn around failing enterprises, re-launching brand presence, refining menus, re-staffing and developing strategy for openings.

In May 2007, Mark was finally ready to realize his dream and opened Larchmont Grill with business associate and long-time friend Sean Bates. Their first restaurant together, Mark and Sean have worked to create in LG a one-of-a-kind restaurant that reinterprets classic American bistro fare with global influences and offers a fine dining experience in a warm, approachable setting. At LG, Mark spends a great deal of time and effort developing the restaurant's wine cellar. Working with the chef, he develops special menu pairings and enjoys introducing new wineries and vintages to diners.

With his deep passion for wine, Mark has studied oenology and wine pairing flavor profiles, and is currently studying for sommelier certification. He holds a degree in Communications from the American University in Washington D.C and a culinary certificate from the Epicurean Culinary School of Los Angeles.

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ADELFO FRANCISCO, CHEF

Chef Adelfo Francisco is a veteran of some of the most exacting kitchens in Los Angeles. Cooking for over twenty years in highly-regarded restaurants, including Wolfgang Puck's Spago and Joachim Spilchal's Patina, Chef Adelfo brings to Larchmont Grill not only masterful gastronomic abilities and the highest standards of quality, but a passion for great food that feeds the heart, as well as the palate.

A native of Oaxaca, Mexico, Chef Adelfo began his career inspired by the freshest produce and ingredients from local farmers. Working in high-end restaurants there, he developed deep-rooted locavore instincts that he brought to Los Angeles in the 1980s. With few contacts in LA, he basically had to begin his career again, working in lower level kitchen positions while eagerly learning what California farms and purveyors had to offer, and creating delicious dishes with the day's fresh crop.

In 1997, Chef Ed Kasky at Engine Co. 28, a classic American grill, recognized Chef Adelfo's passion and talent. Chef Kasky took him under his wing and offered him the Line Chef position. There he had the chance to test his wings with managing the crew and creating new dishes for the menu at the bustling downtown eatery.

After a couple years at Engine Co, Chef Adelfo was hired simultaneously at Spago and Patina. By day, he'd cook for the entertainment industry crowd who power-lunched at Spago and at night, he executed elegant dinners at Patina. Under Puck's and Spilchal's tutelage, Chef Adelfo further refined expertise in New American, French and Italian cuisines, California fine dining and creative presentation.

In 2003, Chef Adelfo was ready to run his own kitchen and sought an opportunity in a more intimate kitchen where he felt the love and passion for the food produced was evident on each and every plate. He landed at Dusty's, a popular bistro in Silverlake, where both an ethnically diverse crowd and laid-back community coexist. At Dusty's, he was able to create new dishes and put his own spin on French, Italian and American classics.

In 2007, Chef Adelfo's former Patina co-worker Sean Bates was getting ready to take over Larchmont Grill. Sean and his partner Mark were acquiring a restaurant that had received unfavorable reviews and knew a huge revamp was in order. Having followed Chef Adelfo's career – and enjoying his food over the years – Sean offered him the kitchen at LG.

With his experience in a variety of cuisines and kitchens, and the passion for freshness and local ingredients, Chef Adelfo has brought fine dining into a new realm at LG. Elegant in style with a casual approach, he infuses new flavor profiles and global influences to American classics and changes menus frequently to showcase seasonal fare.

Creating an approachable, familial kitchen atmosphere is something in which Chef Adelfo enjoys. Customers often pop in the LG kitchen to say hello or pay compliments, which always makes his day.

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