

Beverly Hills Restaurants Offer a Taste of Fall Fashion Week

Dishes and drinks inspired by runway trends will debut during Cuisine & Couture, a stylish culinary series running Sept. 7 to Oct. 15

JASMIN ROSEMBERG • SEP 5, 2023



*Pink water dumplings from Mr. Chow, which pair with the pink Highroller cocktail.
Courtesy of Mr. Chow*

Food in [Beverly Hills](#) has never looked better. During Cuisine & Couture — a fashionable twist on restaurant week running Sept. 7 to Oct. 15 — favorite dining destinations across the city will offer dishes “dressed” in fall trends.

“With its incredible art collections, fine restaurants, design-focused hotels and almost all of the couture houses represented along Rodeo Drive, the city is one of the most beautiful in the world,” Julie Wagner, CEO of the Beverly Hills Conference & Visitors Bureau, tells *Los Angeles*. “To celebrate that beauty, we developed our Cuisine & Couture series to focus on some of the best creators in our city and the intersection of some of the art forms you’ll find in Beverly Hills.”

As renowned chefs such as Gucci Osteria’s Massimo Bottura, Evan Funke and Daniel Boulud move into the neighborhood, food and fashion are colliding more than ever. The first iteration of Cuisine & Couture launched earlier this year to celebrate the Met Gala, and following Fashion Week, the next one will coincide with Awards Season. Says Wagner, “Through this series, chefs have fun with their talent by producing dishes that celebrate the year’s biggest fashion events.”

Here’s a taste of the dishes and drinks making their debut during Beverly Hills’ Cuisine & Couture: Fashion Week.



Black Truffle Gnocchi at THEBld Restaurant and Bar at the Beverly Wilshire hotel.

[THEBld’s Black Truffle Gnocchi](#)

This decadent dish — made with truffle cream sauce and parmesan cheese, and topped with black truffle snow — reflects the dark, romantic nature of fall clothing.

The Blvd Restaurant and Bar at Beverly Wilshire, A Four Seasons Hotel, 9500 Wilshire Blvd., [theblvdrestaurant.com](#)



The Anna Sui Pink Me Up cocktail at Crustacean Beverly Hills.

Courtesy of Crustacean Beverly Hills

Crustacean's Anna Sui Pink Me Up Cocktail

The playful beverage with hibiscus-infused tequila, pamplemousse, maraschino and pineapple honors designer Anna Sui - who's a favorite of the Asian females at the helm of Crustacean - as well as Sui's penchant for pink.

Crustacean Beverly Hills, 468 N Bedford Dr., crustaceanbh.com



The Live King Crab 'Louie' at CUT, Beverly Hills.

CUT's Live King Crab 'Louie' Cocktail

This bright dish at Wolfgang's classic steakhouse features Hokkaido uni, calamansi, avocado and a horseradish emulsion - and evokes the pops of red prevalent in this season's fall fashion.

CUT, Beverly Hills at Beverly Wilshire, A Four Seasons Hotel, 9500 Wilshire Blvd., wolfgangpuck.com/dining/cut-beverly-hills



Langoustine Papillote from the Waldorf Astoria Beverly Hills' new ground-level restaurant Espelette Beverly Hills.

Espelette Beverly Hills' Langoustine Papillote

For this dish, Espelette's chef Steve Benjamin approached the langoustine (crustaceans) the way one would dressing for the runway. He started with a statement silhouette, then added orange and green dots to reference the bold colors of fall collections.

Waldorf Astoria Beverly Hills, 9850 Wilshire Blvd., waldorfastoriabeverlyhills.com



*The Samba Squeeze Martini from Fogo de Chão Brazilian Steakhouse.
Courtesy of Fogo de Chão Brazilian Steakhouse*

Fogo De Chao's Samba Squeeze Martini

This season's fashion palettes inspired this colorful martini, which boasts an equally bold flavor. The drink combines zestful blood orange and mildly sweet guava with honeyed St-Germain Elderflower Liqueur, accessorized with fresh blueberries.

Fogo de Chão Brazilian Steakhouse, 133 N. La Cienega Blvd., fogodechao.com



*The Paloma Especial cocktail at The Hideaway.
Photo by Rob Stark*

The Hideaway's Paloma Especial

This twist on the traditional Paloma cocktail utilizes Cocchi Americano (a quinine-flavored aperitif wine) and celebrates how streetwear designers and Italian fashion houses have been collaborating for Fashion Week.

The Hideaway, 421 N. Rodeo Dr., thehideawaybeverlyhills.com



*Pink water dumplings from Mr. Chow.
Courtesy of Mr. Chow*

MR CHOW's Pink Water Dumplings and Highroller Cocktail

Chanel and Valentino inspired the hot pink color of these dumplings, which are filled with lobster and shrimp and wrapped in thin gluten-free dough. Pair them with the equally-pink Highroller tequila cocktail – a bright nod to [Chanel's Chance Eau Tendre](#) eau de parfum.

Mr. Chow, 344 N. Camden Dr., mrchow.com



*Camellia Flower "Vacherin" dessert from Spago
Courtesy of Spago*

Spago's Camellia Flower "Vacherin" Dessert

Karl Lagerfeld, Chanel and the white camellia flower served as a starting point for this artful dessert. A black and white motif is executed through blackcurrant sorbet, black honey, blackberries, white camellia flower meringue and a poppyseed marble marzipan cake – which touches upon Lagerfeld's German background.

Spago, Beverly Hills, 176 N. Canon Dr., wolfgangpuck.com/dining/spago



The Chicita de Ayer cocktail at Spanish restaurant Tatel Beverly Hills.

Tatel's Chicita de Ayer Cocktail

Spanish restaurant Tatel's delicately presented cocktail is aptly inspired by Spanish luxury brand Loewe. Made with Tres Generaciones Blanco, Lo-Fi Gentian and egg whites, the lovely libation is topped with a floral finish.

Tatel Beverly Hills, 453 N. Canon Dr., wolfgangpuck.com/dining/spago

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