



February 25, 2014



Saturday Brunch at Bagatelle LA

Chic surroundings meets exquisite flavors.



LA is a city built for food, we don't care what anyone else tells you. Every year, culinary masters from all over the globe follow their dreams and find themselves in this smoggy metropolis, ready to tease and tantalize our pallets with their wares. This relentless cycle of new talent presents dazzling new trends, and we're not just talking about beet salad and the rise of the Brussel's sprout (be warned: *celery will be back*). We're talking about trends in service, economics, and culture. And in keeping up with the Joneses, many of LA's elder statesmen have lost their way, which is why we were so refreshed to learn that **Bagatelle LA** is bringing back brunch in a big way. A back-to-basics big way.

Nestled into the **STK**, the chic of the of the lounge has bleeds into the gorgeous Versailles style of Bagatelle, giving way to their wild Sunday club offering, but obstructing the simplicity of being simply a great restaurant. **The minds behind**, Bagatelle recognize this, which is why they launched their new Saturday Brunch. This is the brunch for the foodies, a return to what made this restaurant great. Executive Chef **Robert Liberato** has put together a brunch menu for the Gods, featuring signature dishes inspired by a farmers market driven menu, bringing locally sourced and seasonal touches to the famous Bagatelle classics. What does this mean to you, dear reader? *The best @%#& waffles of your life.*

Traditional brunch fare not your style? Try the **Tuna Tartare** over avocado with a soy citrus vinaigrette. Or maybe the **Smoked Salmon Crostinis**, complete with a beautiful lemon meyer cream cheese. When it comes to the main dish, we don't care what time of day it is, if you're not eating the **Truffle-Roasted Chicken**, we probably aren't friends. The rich aroma alone is enough to bring you to your knees and thank the Brunch Gods from the very depths of your nostrils. The cocktail offerings are sublime. Light, aromatic, champagne-infused goodness is the fashion and their **Death in the Afternoon**, is everything it promises. As far as desserts go, there are plenty of options, but we just can't stay away from a proper chocolate mousse with fresh berries.

For those of you looking for the Vegas dayclub experience, Bagatelle will of course continue their Sunday Funday affair, per usual. But for those of you nostalgic for a brunch atmosphere akin to the Parisian squares and St. Tropez shores, make your rezzies for Saturday and enjoy this beautiful West Hollywood oasis amid the phenomenal flavors cooked up by the Bagatelle team.