

Glass of Win

adventures of a food loving, globe-trekking geek girl extraordinaire

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<http://www.glassofwin.com/2014/03/05/brunch-bagatelle-west-hollywood/>

Brunch at Bagatelle – West Hollywood



Brunch at Bagatelle

First of all, shame on all of you for not telling me that Kee Wah Bakery in Monterey Park sold my favorite Portuguese dessert, Pastel de Nata. I first came across these delicious morsels in Ossington, Toronto while exploring and happened upon a Portuguese bakery. I fell in love, especially with Pastel da Nata, the egg custard tarts. The closest Portuguese bakery is in Sherman Oaks – which may as well be Toronto for me. Ah, well, right? WRONG, apparently. While picking up supplies for karaage chicken at the 99 Ranch Market, Nani and I popped in the Kee Wah Bakery to discover a wonderland of sweet and

savory baked goods. The regular custard cups weren't anything special, but the Pastel da Nata was tasty. Not the joy I experienced in Ossington, but pretty damn close.

Pastel da Nata is where it's at

Anyway, I was invited to sample brunch at Bagatelle to experience the premiere of "Saturday Brunch LIVE." The new addition to the food-infused weekend programming will feature an eclectic rotation of live musicians every week. Bagatelle first came on my radar at the [24th annual Beverly Hills Vintage Bouquet Food & Wine Event](#). A clean, bright and thoroughly chic establishment in West Hollywood, Bagatelle specializes in contemporary French cuisine, with a kitchen helmed by Chef Robert Liberato.



Dining Space *photo courtesy of Bagatelle*



Bar Area – *photo courtesy of Bagatelle*

It was definitely a rough-cut of how I expect the live musicians aspect to work on subsequent Saturdays. The songstress at Bagatelle seemed quite out of place, as if she belonged in an evening lounge. Her effort was admirable, but she was trying to work the crowd like a night club or piano bar. She simply *did not work* in this atmosphere.

If my opinion counts, there is a distinct European vibe I feel management ought to boldly embrace – songbirds with a soul and discography like Edith Piaf would do infinitely better. I realize this brunch was just a start to test the waters – which is why my honest feedback is called for in this crucial moment when the kinks are being ironed out. I am in fact listening to Edith Piaf as I type this and nodding; for the staff reading this post, [give this gorgeous collection a listen](#) and tell me that kind of voice doesn't fit at Bagatelle. If Piaf is wrong, I do not know who would ever be right.



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Blood Mary

Simple and straightforward, with no bells and whistles to detract from the main focus of the beauty of the quintessential brunch cocktail.



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Beef Tartare

hand-cut filet mignon, quail egg, capers, crispy shallots, petite herbs salad

My friend Nani, who accompanied me to Bagatelle, and I are still learning about one another's taste in food. We're anal retentive about our Asian food, love our chicken extra crispy, and our garlic plentiful. So it was a delightful surprise when, after a brief glance at the menu, Nani perked up at the beef tartare – something which I go bananas for, too. Our appetizer arrived on a plank with mixed greens, and crispy crostini's and a tiny jar with our tartare. We mixed up our delicate quail egg and assembled our goods for a creamy, meaty indulgent beginner. Definitely a winner, I wouldn't hesitate to order the beef tartare again.



Bagatelle Waffles
caramelized bananas, whipped crème fraîche, organic maple glaze

One of the house specialities, and Nani's favorite entree of the day, the waffles added a hefty dose of sweetness in our cacophony of savory. We ate half of it upon its arrival to our table and returned to it after our two egg dishes were complete. The only drawback to this dish was simply not enough bananas – everything else was a crispy on the outside, fluffy on the inside perfection. I would not have stopped Nani if she had lifted up the plate and licked up the maple glaze.



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Soft Boiled Eggs & Caviar
sturgeon caviar, crème fraiche, toast

One of the new menu items, the one I was most looking forward to as I'm a sucker for quality caviar. Sad to say, this dish fell flat because the eggs were anything but soft boiled. They were overcooked and heavy, rendering them inedible. The caviar, however, was perfection.

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Lobster Eggs Benedict
sautéed lobster, soft poached hen egg, hollandaise, English muffin, mixed greens

I think it's fairly well documented how into Eggs Benedict I am, and crustacean based Eggs Benedict is a particular weakness of mine. The hollandaise was classic, creamy and perfectly balanced, not embellished with a twist (as I so loathe), the egg soft boiled and sunshine liquid runny, and the lobster meat was plentiful and rich. I would definitely recommend and order this dish again.



Sangria Rosé of Bagatelle
Bertaud Belieu Rosé Wine, Svedka, peach, lemon juice

A light, refreshing and thoroughly feminine drink, I enjoyed the juxtapose to the bloody Mary. I could taste both peach and vodka as it was equal parts boozy and fruity.



Valrhona Chocolate Mousse
64% Valrhona Tainori Chocolate, raspberry sauce, foam, vanilla chantilly

Though we were totally stuffed, who can resist dessert? Not us. The decadence of the chocolate mousse was the proverbial cherry on top, rounded out with berries and vanilla chantilly (which we would not have complained if there was more of!).

All in all, a scrumptious way to spend a leisure Saturday – and with locations in New York, Las Vegas, San Paolo, St. Barth, St. Tropez, and Miami, a Bagatelle brunch is just around the corner!

Bagatelle

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