

frontdesk

L.A.'S ESSENTIAL GUIDE FOR THE AFFLUENT VISITOR

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CHIC MEAT

Raising the steaks on Sunset Boulevard

By Brad A. Johnson

Photography by Jessica Boone



Bone-In Kansas City "Filet"



Roasted Beet and Goat Cheese Timbale

> **NOBODY SAW IT COMING.** BALBOA, THE new steakhouse at the Grafton Hotel, took Sunset Boulevard by surprise last year, for this wasn't a grand old room awash with beefy leather booths and business suits. The antithesis of steakhouse zeitgeist, Balboa is a feng shui matchbox partitioned by bamboo twigs and psychedelic glass, with walls of marble, glass bricks and leather squares, a refreshing mixture of rock-star glamour and post-star chic.

Once seated, a waiter clad in a white butcher coat will present you a hand-forged Sabatier Laguiole knife—a strong suggestion that meat is the best item to order. Balboa's dry-aged steaks are as good as, if not better than, any

other steakhouse in town. The best of the lot is the 35-day dry-aged Bone-In "Filet," a fat slab of prime Midwestern beef cooked to perfection.

Other great steakhouse elements are here too: shrimp the size of Chihuahuas served with Bloody Mary cocktail sauce; sweet, hefty crab cakes; Caesars made-to-order tableside; fine wines and strong, dry Martinis. ☐

BALBOA RESTAURANT & LOUNGE

Grafton on Sunset Hotel, 8462 W. Sunset Boulevard, West Hollywood; 323.650.8383

Hours: Sun.-Thurs. 7am-midnight; Fri.-Sat. 7am-1am
Average price: Appetizers, \$8-\$18; entrées, \$20-\$40 (vegetarian \$16); desserts, \$8; Valet parking: \$3.50