

100 YEARS OF FILM



The Langham Huntington, Pasadena has been the backdrop for the silver screen for more than 100 years, with classics like *Parent Trap*, *Charlie Wilson's War*, and *Saving Mr. Banks* filmed on property over the years. Through the end of 2020, the resort is celebrating its storied film legacy with private 90-minute walking tours led by journalist and photographer Jared Cowan, who has written extensively about Hollywood filming locations for *Los Angeles Magazine* and *LA Weekly*. The tour explores both hotel interiors and exteriors with insider insight from filmmakers. A recent filming included in the tour is Netflix's Hollywood miniseries *Bombshell* and *Westworld*. **1401 S Oak Knoll Avenue, Pasadena, langhamhotels.com/pasadena**

BEACHFRONT BLISS



The recently redesigned rooms at Malibu Beach Inn are so spacious and well-appointed that in-room dining has always been popular. With more guests than ever opting to dine in the safety and comfort of their rooms, the boutique beach resort has introduced an elevated option for those booking an oceanfront suite. Enjoy a personalized four-course meal complete with wine pairings on your private terrace while watching the sunset over the Pacific. Chef Ryan Caldwell prepares favorites like shrimp ceviche on house-made tostadas followed by petite filet and diver scallop surf and turf customized to suit your dining preferences. **22878 Pacific Coast Highway, Malibu, malibubeachinn.com**

PHOTO BY TODD RITONDARO

CHAMPAGNE TASTE

In West Hollywood, Kimpton La Peer Hotel has adjusted to an increased demand in room service by launching a secret in-room dining menu pairing elevated versions of fast food favorites with Veuve Clicquot. Along with Veuve Clicquot's iconic yellow label champagne, 2008 La Grand Dame is also available for those wishing to splurge. For breakfast, pair Veuve with cheesy English muffin sandwiches filled with eggs and avocado, smoked salmon, or chicken sausage. Come evening, chow down on beef sliders with truffle fries or crab and sausage fried rice, all served in Veuve Clicquot's signature orange takeout containers. **627 N La Peer Drive, lapeerhotel.com**

GEMSTONE JOURNEY



Gemist is a modern, direct-to-consumer jewelry brand that lets customers physically try on pieces in the comfort of their homes before purchasing. For the holidays, the L.A.-based startup is opening its first pop-up shop at Fred Segal on Sunset Boulevard, bringing the customizable and interactive Gemist experience to life. Shoppers can design and try on an assortment of styles, colors, and metals to craft the perfect piece with diamonds, aquamarines, moonstones, and more. A never-before-seen modular design will be revealed for rings, earrings, and necklaces along with a new line of designs exclusive to the pop-up. **8500 Sunset Boulevard, gemist.co**



SECLUDED SUSHI

Two-star Michelin omakase Sushi Ginza Onodera has reopened with just one seating of up to eight guests per night for Los Angeles' most exclusive sushi experience. Dining parties are socially distanced and partitions separate guests and chefs, who are wearing masks, face shields, and gloves. During the holidays, monkfish liver – known as the foie gras of the sea – is in season, cooked in red wine as a prelude to a picturesque parade of nigiri. For sushi lovers, the return to omakase is long overdue. The restaurant is also available for private buyouts if you wish to have executive chef Yohei Matsuki's undivided attention for the evening. **609 La Cienega Boulevard, sushiginzaonodera.com**

