



THE CITY CLUB ON BUNKER HILL



In a world where everyone is trying to be politically correct and inclusive, it's almost refreshing to see that some traditions like a private club live on. While you do need a membership, you don't need to know the secret handshake nor does your mother need to be a member of the Daughters of the American Revolution for you to join. The City Club is located on the 54th floor of an office tower in downtown L.A. The view from here is breathtaking. You can see the Pacific Ocean, Hollywood, Pasadena and, oh yeah, all the little people who won't be dining with you.

The club has all the usual amenities you would expect in such a place—a nice bar, a couple of pool tables, staff that are there to anticipate your every need and who do an impeccable job of that, and several themed dining rooms, each named after someone famous—Ronald Reagan, Norman Lear, Tom Bradley among others. For power dining in L.A., this place is where you need to be.

Chef Derek and Sous Chef Enrique both do their best to ensure your dining experience will be memorable. The kitchen staff is a model of international cooperation with folks from around the world, each adding their own spin on some classic American dishes.

We'll start with the lobster and avocado cocktail. It is garnished with papaya and tortilla strips and has a perfect savory/sweet blend of spices. The quality and freshness of the ingredients are apparent from the very first taste.

The next course to grace my table was the beef enchiladas with a homemade mole that was rich enough to afford the dues to join the City Club. The mole was complex in its taste, but simple in its pleasures. The dish was beautifully laid out.

I was absolutely unprepared for the jumbo crab and ahi tartar served with a citrus reduction sauce. The sweetness of the crab, the bite of the citrus sauce, and the richness of the ahi blended together perfectly to create a delight for the senses. It was layer upon layer of beauty and flavor. If you have to eat only one thing here, choose this. Chef Derek is fanatical about using only the freshest ingredients for that day's meals—and that dedication to quality and freshness clearly shows with this dish.

One of the specialties of the house was created by Sous Chef Enrique—braised short ribs cooked birria style. While he doesn't exactly have a pit in which to cook these ribs, the end result is the most tender, perfectly seasoned short rib you'll find in L.A. or



anywhere else for that matter.

You'll find the requisite wines and other libations to go with your meal, of course, and if you time it right, you can even enjoy your favorite cigar on the proper night.

There is a well worn sign posted on the wall in the kitchen here that sums up the attitude of the entire staff: "Quality, quality, quality. Sabor, sabor, sabor." It's been on the wall for as long as anyone can remember and it is the credo by which all the staff must work.

OK, so the City Club isn't the kind of place you'll happen upon when trying to decide where to have dinner with the wife and kids. You do need to be a member after all. However, if you have some well heeled friends or connections who are members of L.A.'s power elite and they invite you to join them for dinner here, do accept the invitation and dress appropriately.

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