



JUST LIKE HOME

DUPLEX LENDS STYLE AND SUSTENANCE TO
A NEARLY HUNDRED-YEAR OLD RESIDENCE

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Between the marble counter tops, shelves lined with hand-marked jars of house-made pickles and sauces, and the seasonal, farm-to-table food being cooked-up inside, you could say the commercial kitchen at Duplex feels homier than most. Except in this case, home means an ultra-glam, two-story modern residence from the early 1900s, covered in ivy and towering panes of glass and sitting just west of the Beverly Center.

Designed by Thomas Schoos, the sumptuous interior of Duplex feels much unlike your typical LA restaurant. A massive black bull's head crowns a simple wood fireplace flanked by rose leather wingbacks. A plush couch is dotted with furry pillows while a crystal chandelier drops dangerously low in the background. It's a homespun version of Hollywood swank that evokes a 60s-70s hunting lodge, while a few modern touches keep the whole thing grounded in 2012.

Either way, you could easily envision gorgeous women flitting about in colorful silk Caftans or even tiny mod cocktail dresses, and the dark wood bookshelves just beg to be a backdrop for dapper men in smart suits holding neat glasses of whiskey. Wait...is this an episode of *Mad Men*? Oh, right—we're here to eat. Like the decor, the food toes the line between traditional and contemporary, focusing on whole, ancient grains and heirloom vegetables sourced from farms with

sustainable practices. It's on-trend California cooking with a respectful nod to old-world Mediterranean.

We checked, and yes, "small" is still the most popular size for plates these days. Accordingly, Duplex has some great 'lil share-ables. Grilled peaches are paired with sweet creamy burrata, balsamic vinaigrette, and fresh pesto; the crab cake is perfectly complemented by a complex citrus aioli; and a sweet and sour rhubarb mignonette balances briny oysters. For something slightly more substantial, opt for a flatbread or a pasta dish. The meatball, Fresno chili, broccoli di cicco and asiago is perfect for meat lovers who like a little kick, while another with sunchoke, arugula, mushroom and black-truffle drizzle keeps things deliciously vegan. But if you never learned to share, the hearty entrees are equally appealing; a Berkshire pork chop sits atop garlic-mascarpone polenta, while soft shell crab gets a Japanese treatment, tempura-fried and served with sesame ponzu sauce.

Duplex's cocktail list focuses on fresh fruits and house-made syrups with all spirits accounted for, and the dessert menu includes molten chocolate-filled beignets, ricotta cheesecake and a rotating selection of fresh ice creams and sorbets. Aside from lunch, dinner, brunch and drinks, Duplex is designed to host events and private parties. Just sprinkle some family photos throughout and maybe you can convince your friends that this *is*, in fact, your home.

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