

LOS ANGELES **CONFIDENTIAL**

INN EXCESS!

LA'S LUXURY
HOTELS GO
ALL OUT AND
OVER THE TOP

**MIRACLE
MILESTONE**

JAY LENO
ON THE NEW
PETERSEN
AUTOMOTIVE
MUSEUM

**FERRAGAMO
AT 100!**

PLUS
BRENTWOOD DELUXE
CURTIS STONE'S MAUDE
GUCCI, BULGARI, CHANEL!

COUNTDOWN TO OSCAR

**KATE
WINSLET**
DOES SILICON VALLEY



come sleep with me

Welcome to Shangri-La-La Land. In a city famous for fantasy, our haughtiest hoteliers want to seduce you with over-the-top-of-the-line amenities. Want a personal psychic? Check. Wolfgang Puck on call? Check. How about a towel-down by the world's cutest cabana boy? For LA's inn crowd, too much of a good thing is apparently never enough.

BY ERIN MAGNER

STAY..

Nip/Tuck-in! The suites of L'Ermitage will be the toast of Beverly Hills when the hotel reopens following a face-lift, early next year.



SUITE DREAMS

At these newly restyled hotel penthouses, megamansion comforts make wayfaring superstars feel blissfully at home.

Egyptian cotton sheets? Snooze. Full-marble bathrooms? Been there, done that. When it comes to crafting a jaw-dropping hotel suite, the obvious amenities are, apparently, no longer enough. Rather, LA's newest showpiece spaces go beyond just high thread counts and heated floors, boasting extras usually reserved for the homes of Grammy winners and pro athletes. At the newly remodeled **W Los Angeles—West Beverly Hills** (from \$399; 930 Hilgard Ave., LA, 310-208-8765; wlosangeles.com), the freshly minted Extreme Wow suite boasts a 10-person screening room decked out in floor-to-ceiling gold tufted leather; guests can request any movie to play on the 75-inch screen. When renovations are complete at **L'Ermitage Beverly Hills** (from \$725; 9291 Burton Way, Beverly Hills, 310-278-3344; viceroysresorts.com/beverlyhills) in early 2016, all suites will include dressing rooms fit for a Kardashian (or Jenner), complete with walk-in closets with space for 20 pairs of shoes and high-tech indoor-outdoor lighting. And perhaps most impressively, when **The Beverly Hills Hotel** (from \$515; 9641 Sunset Blvd., Beverly Hills, 310-276-2251; dorchestercollection.com) introduced



VIEW FROM THE TOP

TODD ORLICH

General manager,
Montage Beverly Hills

After a four-year detour at Montage Laguna Beach, Todd Orlich returned in 2014 to the brand's Beverly Hills property, where he'd served as opening manager seven years earlier. It's been a welcome change of pace for the Kansas City native, who says, "Beverly Hills is quicker than Laguna Beach; people are here to do business. The hotel needs to be flawless in every sense, and our guests expect us to be as authentic and hospitable as family."

Claim to fame: "We're the newest [major luxury] hotel in Beverly Hills, so we have the largest guest rooms, the largest spa, the right technology.... And we've got a garden adjacent to the hotel that's absolutely stunning." **On luxury:** "This is an ultra-luxury destination where people are coming from around the world; at the front desk alone, we have more than 20 different languages spoken. When someone's greeted in their native tongue, their stress goes away." **Only in LA:** "We once arranged a private helicopter tour that went up to a private mansion in Malibu, then down the coast to Catalina Island, where the guests landed on a megayacht and had a custom-shirt fitting from Brioni. When they came back, we took them over to Spago; where Wolfgang [Puck] was waiting at the door." **The Bite Stuff:** "Our executive chef will fly in ingredients from [anywhere in the world] to prepare custom-dinners for guests—we call it FedEx Fusion." 225 N. Canon Dr., Beverly Hills, 310-860-7800; montagehotels.com/beverlyhills

DINE...



Scarpetta at the Montage competes with Spago across the street with modern, sophisticated Italian, like this chestnut soup, perfect for fall. **BELOW RIGHT:** A selection of shaken and stirred offerings from K-Town cocktail kingdom The Walker Inn's *Wet Hot American Summer*-inspired menu.

FLASH FOOD

The first rule of LA's increasingly theatrical hotel dining scene: Don't forget your camera/iPhone.

"If it's not posted on social media, it didn't happen"—you might say that's the rallying cry of the digital age, particularly when it comes to food and travel. So perhaps this is why forward-thinking LA hotels and resorts are becoming laser-focused on creating highly experiential (and highly photogenic) dining and drinking adventures, all of which appeal to guests whose vacation snaps are destined for the masses rather than dusty photo albums. Take **Terranea** (rooms from \$395; 100 Terranea Way, Rancho Palos Verdes, 310-265-2800; terranea.com), for example. From December 2-4, the resort will be hosting an intimate culinary-immersion weekend, during which guests will visit a farm, pick produce, and cook a meal with Executive Chef Bernard Ibarra; additional workshops in honey and sea-salt harvesting, as well as dessert and liquor pairings, are also on offer. "We want to share and teach our guests about nature on a highly personalized level," Ibarra says of the ecofriendly property. The Spa at **Beverly Wilshire's** (rooms



from \$555; 9500 Wilshire Blvd., Beverly Hills, 310-275-5200; fourseasons.com/beverlywilshire/spa) "Taste of Beauty" experience (from \$1,500 per person) combines a 90-minute Natura Bissé skincare treatment with a seven-course dinner by master chef Thomas Bellec. Each dish is inspired by the colors, aromas, and sensations of the spa sojourn—for instance, an effervescent exfoliation could translate to a fizzy or acidic ingredient on the plate. Over in Koreatown, guests of **The Rooms at The Walker Inn**—housed within the new **Hotel Normandie** (605 S. Normandie Ave., LA, 213-388-8138; hotelnormandiela.com)—get preferential access to the private, 27-seat Walker