



The Cranky J is one of the top new cocktails at the Front Yard.

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Inside and Out, LA's the Front Yard Combines Comfort and Glamour

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The Garland Hotel restaurant has new chefs and a new menu

The Front Yard, the chic modern restaurant in the Garland Hotel, is welcoming 2017 with a new staff and a new menu. Larry Greenwood has taken over the kitchen as executive chef and Jacob Smith was hired as chef de cuisine. Greenwood, who previously worked at LGO Hospitality and BOA Steakhouse, replaced executive chef Chris Turano, who is now at WeHo's **Cavatina**.

Dine in the Front Yard's cozy circular booths, at the lively bar, or al fresco by the outdoor fireplace. The interior is adorned with a few '70s-inspired art pieces and light fixtures, but the atmosphere is romantic and intimate on the patio with twinkling lights above and cozy blankets to share.

The new menu features playful cocktails, like the Cranky J, with Nolet's, St. Germain, lemon juice, sage, and Champagne or the Blackberry Sage

Shrub with vodka, St. Germain, violet liqueur, and lime. Appetizers include chorizo deviled eggs; charred shishito peppers; a jar of grape jelly, chicken liver pâté, and toast; and tuna tartare tacos.

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The Front Yard

Mains include a nice variety of dishes, but the standouts are halibut with porcini dust, flatiron steak with chimichurri, peas and carrot gnocchi, and whole branzino. A variety of flatbreads include pepperoni and peppers, feta and broccolini, sriracha and crispy chicken, and fig and prosciutto.

For dessert, grab the strawberry shortcake or the panna cotta with peaches and enough spoons for the table.