

A Taste Of Home On The Sunset Strip

Los Angeles Design Team Jennifer Dyer And Preston Lee Entertains With Chef Noah Rosen

BY STACIE STUKIN
PHOTOGRAPHY BY CAROLINE GREYSHOCK



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LA DESIGNERS ENTERTAIN WITH CHEF NOAH ROSEN



Jennifer Dyer had only moved into her Sunset Plaza home three weeks earlier, but that didn't stop her from hosting a holiday party. Her house was in turn-key condition—including the painted black floors and the sparkling city vistas—so all she had to do was reupholster some of her key pieces and fill in the gaps with her predilection for vintage and custom designed furniture.

The soiree was also an opportunity for the interior designer to celebrate her new firm, Design and Style, co-founded with Preston Lee, a contestant on Bravo's *Top Design* reality show last fall. "It's really been an irresistible coming together," said Lee of his business partner. "Jennifer and I have a similar design aesthetic and while I'm very detail oriented, Jen has a good big picture business sense so it's a nice balance." The design duo invited some of their Los Angeles friends and called in chef de cuisine Noah Rosen and sommelier/misologist Daniel Warrilow from BLT Steak to create a holiday menu.

ABOVE Hosts Jennifer Dyer and Preston Lee serve up a classic BLT hors d'oeuvre: tuna tartare with avocado, soy lime dressing and a crunchy shallot garnish which sommelier Daniel Warrilow paired with a light, mineral rich forward Ferrarolo Etilux di Celso, 2007 from Piedmont, Italy.

LEFT The table setting reflects Design and Style's philosophy that mixes high and low, with grilles from Andriopoulou, the grille from Misouri, and Syracuse china by B. Haviland & C. Paron.



LEFT Chef Rosen's holiday menu included a BLT favorite—steaky and fully pepper crusted venison loin, quills with brown butter and nutmeg and brussels sprouts lardons. BELOW An consultant Merry Norris enjoys the tuna tartare hors d'oeuvre, while (lower left) architect Joey Shimoda and L.A. Mart Design Center's Jeff Sampson take in the view high above the Sunset Strip.



Guests arrived just before sunset and imbibed Warrilow's Ginger Flower Cocktail and toured Dyer's new home. Art consultant Merry Norris admired a living room club chair covered in white apparel hide while Jeff Sampson, marketing director of the L.A. Mart Design Center, complimented Design and Style on their aversion to creating perfectly symmetrical, matched rooms. "We really try to challenge clients not to be so set in their ways," explained Dyer of their eclectic choices. "When everything is perfectly matched, the unique pieces don't stand out."

Meanwhile, chef Rosen didn't miss the comforts of his state of the art restaurant kitchen since he and his wife are avid home cooks. "My feeling is, if you love to eat, then you should love to cook at home," he said, while sautéing farmers' market fresh brussels sprouts with flavorful lardons. "At the restaurant, I'm always trying to

ABOVE Chef Noah Rosen prepares a cranberry-orange chutney and adds orange blossom honey to the brussels sprouts, creating sweet complements to the holiday cheer. LEFT Host Preston Lee greets guests with the camera ready smile that made him such a contender as a contestant on Bravo's *Top Design*, season two.

TOP LEFT Designer Barilay Butera favors the Ginger Flower cocktail created by BLT misologist/sommelier Dan Warrilow which features the clear, crisp flavor of Dutch gin mixed with concentrated ginger, the floral notes of elderflower, and acidic fresh lemon. ABOVE Lee and Dyer eschewed the predictable red and green holiday table for a more elegant gold and coral scheme with Camp Shell dishes by Monmouth and a 24 karat gold lattice pattern of Kyma's rectangular plates.



RIGHT Guests treated with a rare 2005 Reserve Chateau-neuf-du-Pape, Domaine La Barroche, from France's Rhone Valley, a delightful Grenache cuvee lend a perfect pairing with venison, thanks to BLT Steak's wine cellar. BELOW BLT Steak pastry chef Jessica Gonyl created a fatty sweet ginger pear tart with candied almonds, saffron and fresh vanilla bean.



LEFT Joey Shimoda, principal of the Shimoda Design Group, and Nancy Joseph, of the L.A. Mart Design Center, where architect Lee's downtown architecture store.

As the guests sat down for dinner, the sun had set and the dining room, which opens up onto two garden terraces, felt as if it were cantilevered over the Sunset Strip. Stuart Krassow, one of Lee's first clients and an executive producer at FremantleMedia North America, readily admitted he lacks a sense of design, so that's why a few years ago he just gave Lee the keys to his house and said, "Go, do it!" This opportunity turned out to be a dream job for Lee and an even bigger revelation for Krassow: "He made my home environment the best it could be—it's sophisticated, sexy but still very masculine. It made me realize that design can really change your life."

LEFT Joey Shimoda, principal of the Shimoda Design Group, and Nancy Joseph, of the L.A. Mart Design Center, where architect Lee's downtown architecture store.