

FEAST BETA

BEST KEPT SECRET

By [Carole Dixon](#) 02/17/10 at 11:59AM

Hidden Garden In WeHo



Private Roof Top Club

In the hills behind Santa Monica Blvd. in a building that speeding by could pass for a luxury condo complex, lies one of the cities best kept secrets. Past the art filled lobby and hallways is a fourth floor private roof top garden restaurant - the Private Club at Petit Ermitage - that has lured celebrities from Selma Hayek to Colin Ferrell. As you pass the butterfly painted bar backdrop, Henry the self-appointed 'liaison to your happiness' (i.e. sommelier), will offer you a cocktail and it could be a respitini with Bombay Gin where he slaps the basil with the palm of his hand to bring out the fresh aroma. Fireplaces, cozy rattan sofas and tile tables are strewn about the sectioned alfresco area with kumquat trees, flowers and trellises. Chef Joseph Antonishek used to cook at [L'Ermitage](#) and [Mondrian](#) but in the last few weeks has taken over the kitchen at the boutique-chic property [Petit Ermitage](#), which he refers to as 'the most beautiful dining room in LA.' While chef's new menus are still being developed, you can check out some of his signature style dishes on the tongue and check Aphrodisiac menu through February. Start with 'fork play' of Ménage et Foie with hand crafted foie gras terrine and homemade port wine, verjus and fig jellies. "It gives you the sensation of eating a PB&J sandwich," says Antonishek. Move onto the uni soufflé baked in the shell, topped with spicy jumbo crab fondue. 'Eat Me' offers a 'like water for chocolate' salmon baked in banana leaves atop a red Mexican-chili chocolate sauce. Quail-a-sutra are tiny stuffed birds with saffron cous cous presented in compromising positions. Talk about food porn! Before you ask for a room key, end with the 'dirty Sanchez' tequila hot chocolate combo topped with nuts and the light and delicious bread pudding. The secret, "I use croissants – which gives it that light, airy buttery goodness." We can't wait to see what his spring menus reveal in the next two to three weeks. Stay tuned, and be sure to call ahead.