

July 08, 2015

A Yard Day's Night

A Canyon-Inspired Hideaway for House-Smoked Pork



Okay.

You were right.

Macramé was bound to be the city's next big restaurant trend.

Exhibit A: *The Front Yard*, a '70s-hued Valley retreat for cocktails with some smoked pork from Bacara's former chef de cuisine, now open at the Garland in North Hollywood. ([Check out the space](#) and [the menus](#).)

Imagine Helen Roper were a gifted Westside restaurant designer instead of an oversexed Westside landlady managing a dwelling rife with riotous miscommunications. She too might've brought in some macramé, wicker furniture, day-glo mason jars and plaster stalactites. But really, they're tasteful stalactites.

This will be a nice off-the-road retreat for a number of situations. Nutella-stuffed french toast with a pre-NBC breakfast michelada. Short rib burgers with adobo fries and house-smoked-pork quesadillas for lunch with ABC. Some *Oaxa-can Happens* (mezcal, Madagascar vanilla, agave and Thai chili) with linguine and Dungeness crab post-Disney appointment.

Or maybe you'll just dine with a date before hitting Idle Hour. May we suggest the vast patio by the burbling fountain under a canopy of trees hung with glowing lights?

It's patio-shaped.

The Front Yard Slideshow



