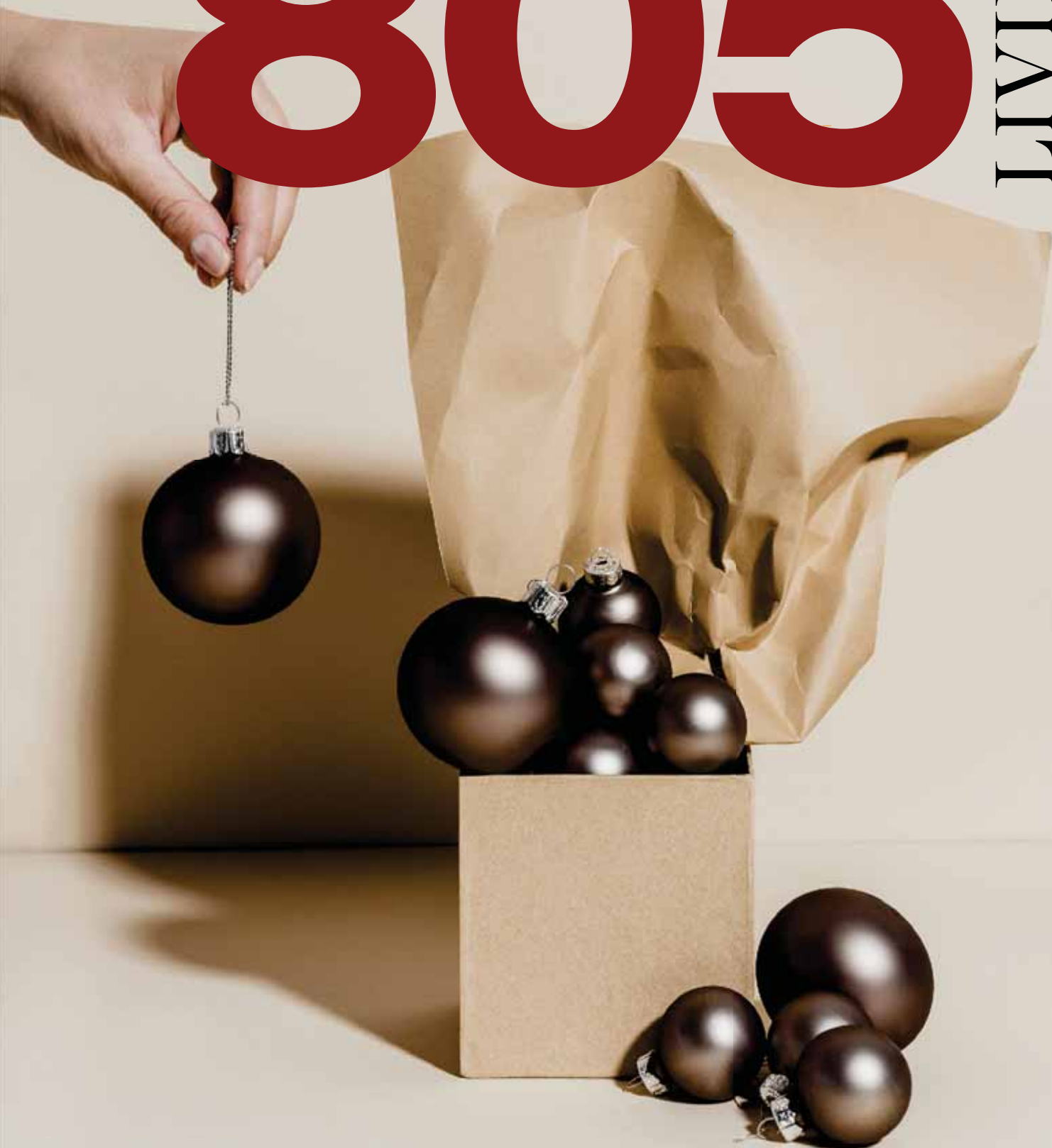


805 LIVING



The Holiday Issue

All in a Day's Menu

A NEW MARKET-RESTAURANT HYBRID RISES IN AGOURA HILLS SERVING CONTEMPORARY AMERICAN FARE FROM MORNING TO MIDAFTERNOON.



Sunrose California Eatery owners Marc and Carie Hernandez (above) focus on daytime fare, like a sweet potato version of Patatas Bravas (opposite, top) and the Dutch Baby pancake (left), served in a hot skillet. Chef de cuisine Travon Oliver (top, right) oversees the creation of each dish. The sunroom (right) is bathed in natural light.



A bright, new spot in Agoura Hills, **Sunrose California Eatery** (thesunroseca.com) in Whizin Market Square debuted in October. Housed in a versatile space, it's a café, market, bar, and restaurant—serving breakfast, brunch, and lunch by day—that transforms into a community-focused event space in the evening.

Husband-and-wife owners Marc and Carie Hernandez share decades of experience in the restaurant industry. Prior to this, their most recent project was the 2006

launch of the second Brent's Deli location in Westlake Village. They also share a love of brunch. "Our intention is to bring an elevated breakfast and brunch experience to the area," says Marc. "I've been in this business for 35 years, and I know what a challenge it is to have a work-life balance. So, it was also important to us to create an environment that allows workers to spend time with family in the evenings." He notes that the concept provides the flexibility to use the space at night for private events, local organization get-togethers, guest chef pop-ups, wine dinners, and supper clubs.



The eatery’s sleek wood-paneled interior, designed by Los Angeles–based Studio Paul Chan, combines relaxed California beach vibes with warmth and refinement. The airy dining room offers seating at an L-shaped bar, around light-colored wooden tables, and on couches in a lounge area. An adjoining sunroom porch with a glass wall and ceiling features banquette seating and a cheerful floral mural by artist Liesel Plambeck. Just outside the restaurant entrance, a light-filled atrium feels almost tropical, with tables, lush plants, and a fountain.

The creative seasonal menu from culinary director Scott Boggs is composed of breakfast and brunch dishes and Roman-style flatbreads, which are served daily from 7 a.m. to 3 p.m., as well as “Later in the Day” items offered after 10 a.m. “We really wanted to focus on the daytime hits,” says Boggs, who grew up in Westlake Village. “There is a little bit of everything, so whatever you feel like, you’ll be able to find something interesting.” Boggs’ culinary background includes positions with the Thomas Keller group, at Suzanne Goin restaurants in Los Angeles, and at San Francisco’s Tartine bakery, and southern California locations of Blue Bottle Coffee. He is joined by chef de cuisine Travon Oliver, who formerly held the same position at The Rose Venice restaurant in Los Angeles.

Among the breakfast and brunch standouts are the signature powdered sugar–dusted Dutch Baby Pancake, served in a hot skillet with maple syrup, seasonal fruit, and whipped Chantilly cream; and the Burrito, made with scrambled eggs, bacon,

crispy potatoes, cotija cheese, roasted tomato salsa, and crème fraîche. Selections served after 10 a.m. range from Curry Buttermilk Fried Chicken with tzatziki, pickled red onions, and cucumber to Patatas Bravas, crispy Japanese sweet potatoes dressed up with Aleppo honey, whipped ricotta, and pistachio dukkah. For the Miso Chicken Salad, shredded greens are enhanced with roasted chicken, scallions, fresh ginger, miso dressing, and toasted sesame seeds.

Desserts strike just the right sweet note. The Bread Pudding is a case in point. Made with a mix of house-made brioche, country bread from San Francisco’s Tartine Bakery, and cinnamon and nutmeg–spiked custard, it’s studded with banana and sultanas (dried white seedless grapes), topped with crème anglaise, and drizzled with whisky-caramel sauce.

The beverage roster, created by front-of-house and beverage manager Maximilian Wicke, includes coffee drinks, tea, juice, and other nonalcoholic drinks as well as wine, local beer, and cocktails. “In developing brunch and lunch drinks, we wanted light but flavorful cocktails to match the uplifting, lively, and bright vibe of the place,” says Wicke. “It was a creative challenge and a lot of fun.” Some sips reflect the season, such as the Sunrise Martini made with New Amsterdam gin, seasonal house-made jam, honey, and fresh lemon juice.

The adjacent counter-service café and market, open daily from 7 a.m. to 3 p.m., offers grab-and-go items, house-made pastries, and coffee drinks—including specialties, like the rosemary latte, created with house-made syrups. Shelves display an evolving selection of gifts and home goods ranging from candles and books to ceramics and jars of Japanese barbecue sauce. ♦

Maximilian Wicke (below, left) serves as both front-of-house and beverage manager. The Sunrise Martini (below, right) is flavored with seasonal house-made jam.

