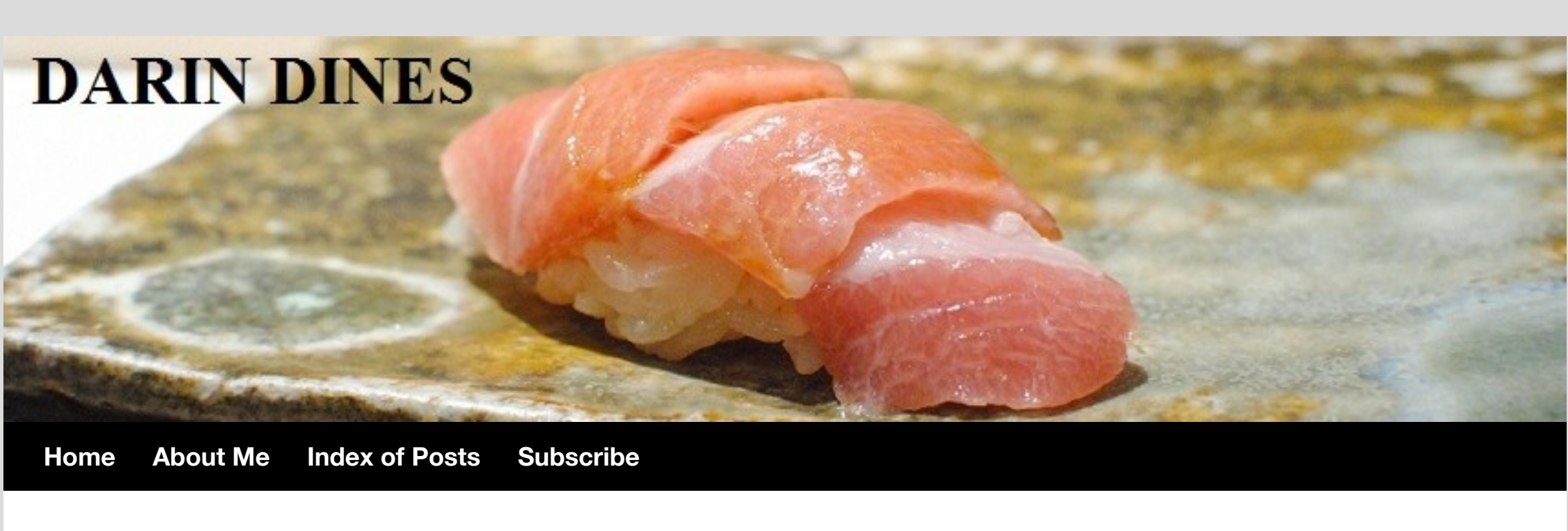


# DARIN DINES



[Home](#) [About Me](#) [Index of Posts](#) [Subscribe](#)

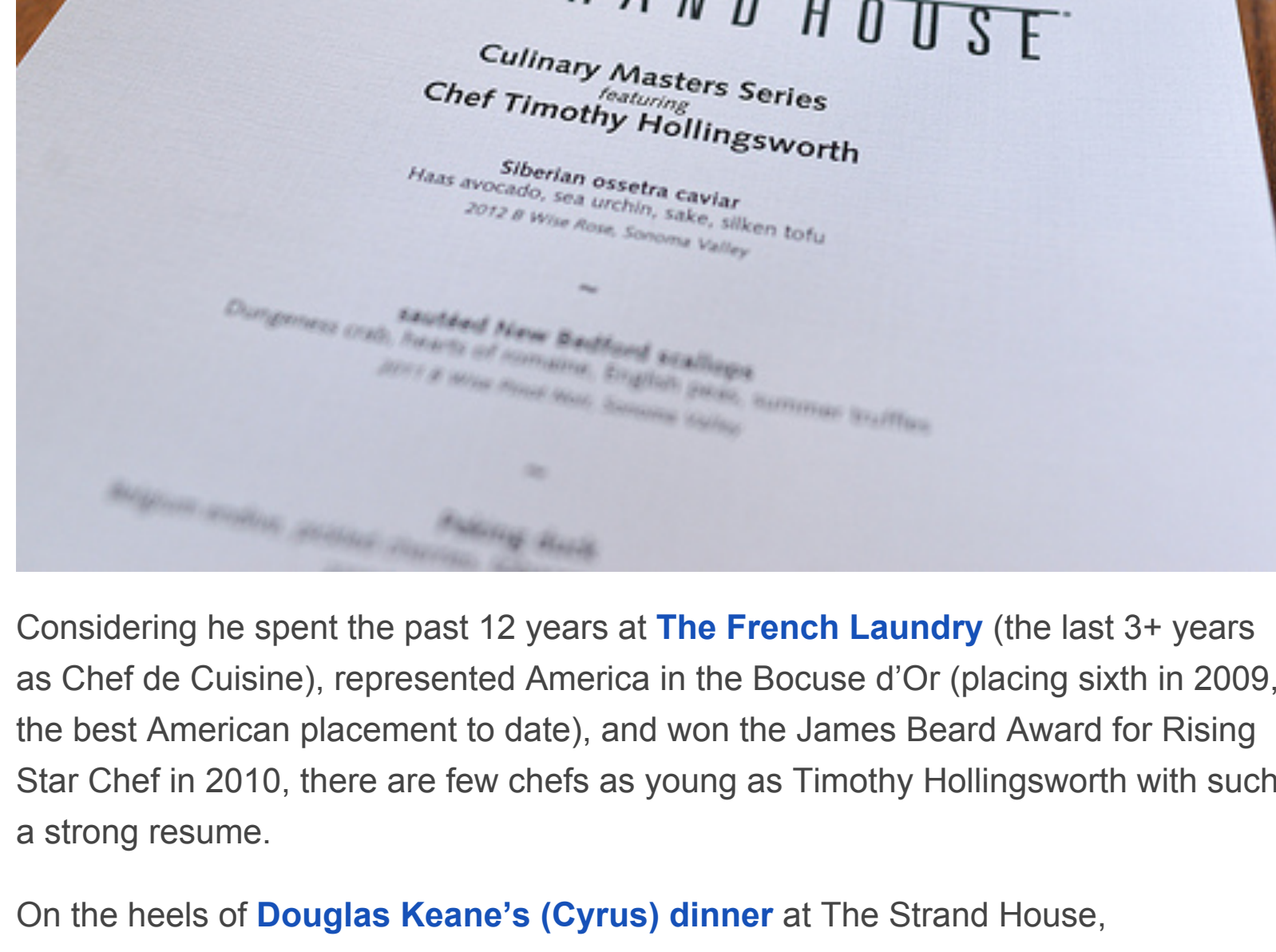
[Home](#) → [Dining Out](#) → [Timothy Hollingsworth @ The Strand House \(Manhattan Beach, CA\)](#)

← [Nozawa Bar at SUGARFISH \(Beverly Hills, CA\)](#) [Hakkasan \(Las Vegas, NV\)](#) →

## Timothy Hollingsworth @ The Strand House (Manhattan Beach, CA)

Posted on [May 22, 2013](#) by [Darin](#)

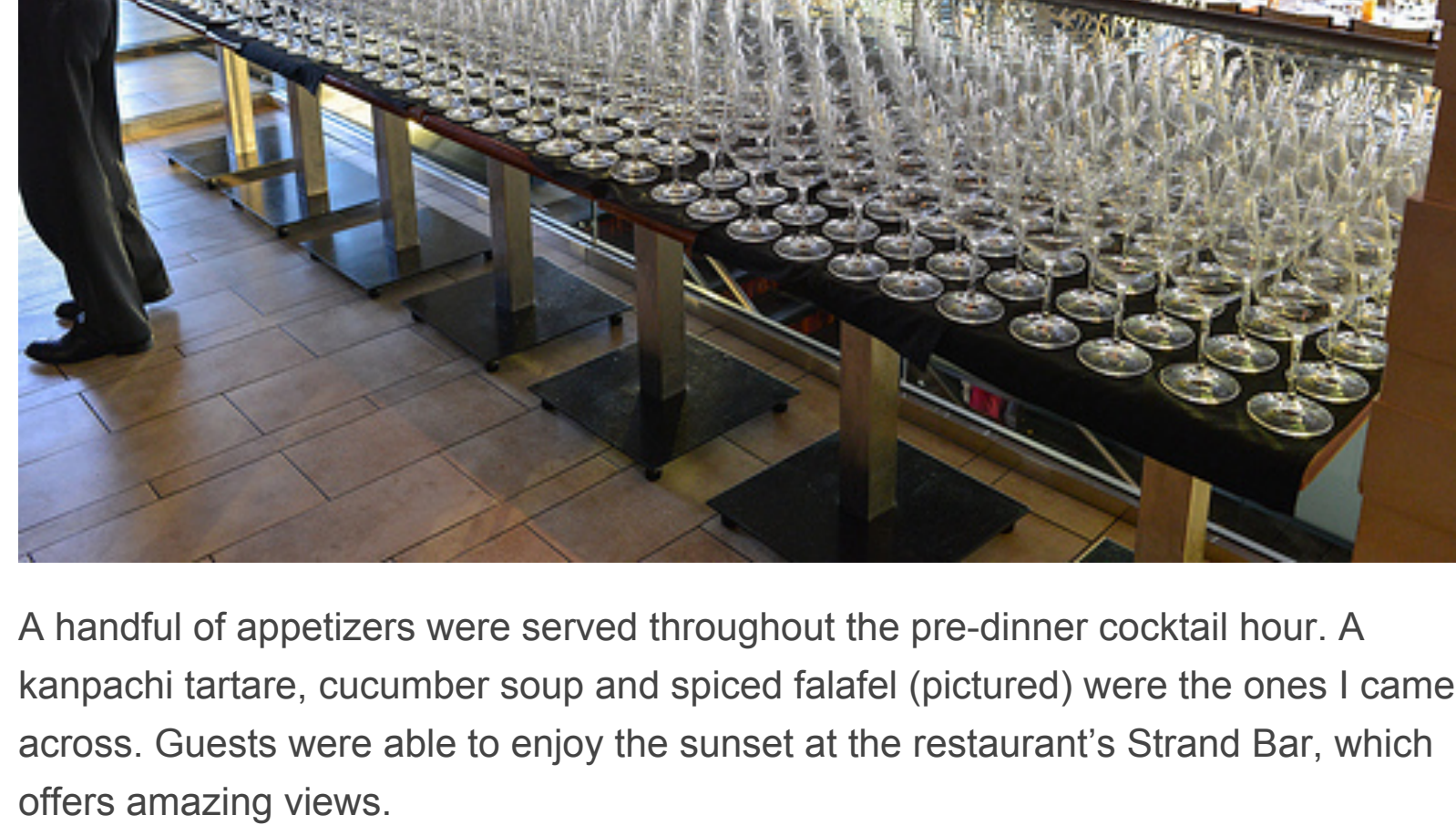
**Timothy Hollingsworth**  
**The Strand House: Culinary Masters Series**  
117 Manhattan Beach Blvd  
Manhattan Beach, CA 90266  
*Dining date: 5/20/13*



Considering he spent the past 12 years at [The French Laundry](#) (the last 3+ years as Chef de Cuisine), represented America in the Bocuse d'Or (placing sixth in 2009, the best American placement to date), and won the James Beard Award for Rising Star Chef in 2010, there are few chefs as young as Timothy Hollingsworth with such a strong resume.

On the heels of [Douglas Keane's \(Cyrus\) dinner](#) at The Strand House, Hollingsworth was the next guest of the monthly Culinary Masters Series. Having just recently moved to Los Angeles, Hollingsworth will act as a consulting chef on The Strand House and sister properties ([The Zislis Group](#)) while figuring out what his own concept will be.

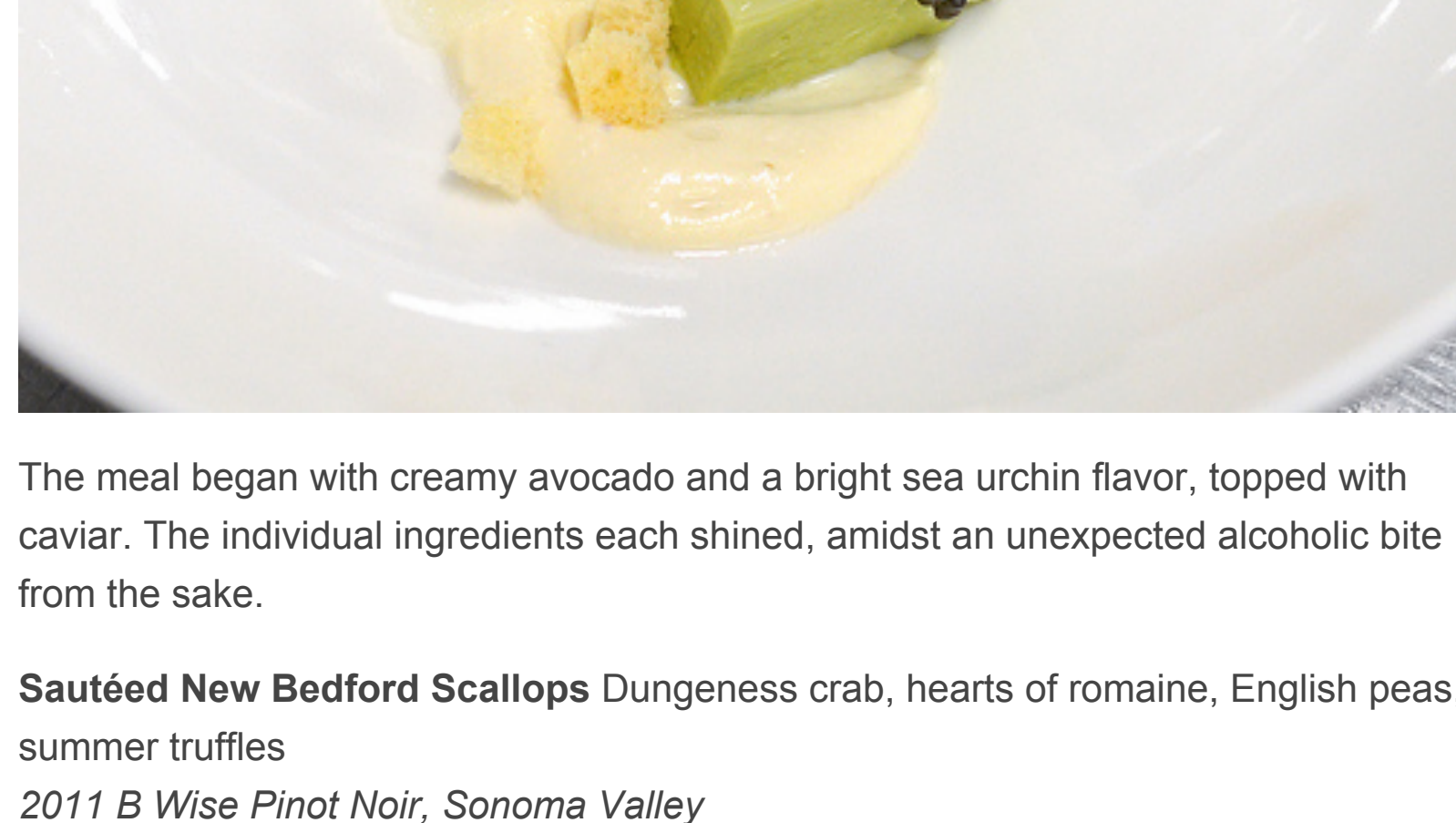
Being a huge fan of The French Laundry, I was excited to be a part of Hollingsworth's first post-TFL meal. I wasn't the only one; the dinner sold out in just a few hours – we were lucky to be one of the first ones off the waiting list. The menu was five courses, inclusive of wine pairing by [B Wise Vineyard](#), for \$200. A brief look around the dining room clearly indicated that plenty of wine would be served this evening – a solid indicator of a good evening ahead.



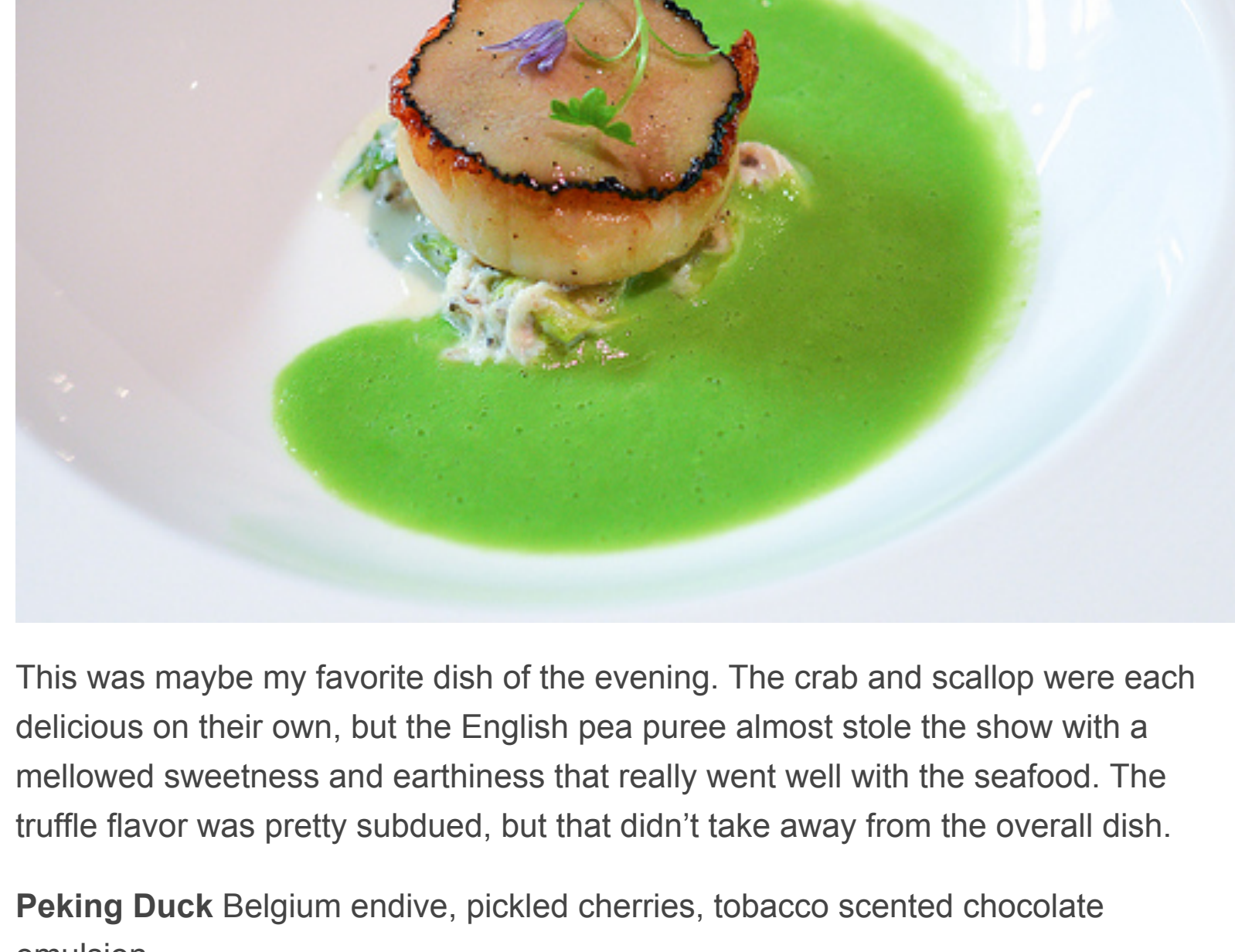
A handful of appetizers were served throughout the pre-dinner cocktail hour. A kanpachi tartare, cucumber soup and spiced falafel (pictured) were the ones I came across. Guests were able to enjoy the sunset at the restaurant's Strand Bar, which offers amazing views.



**Siberian Osetra Caviar** haas avocado, sea urchin, sake, silken tofu  
*2012 B Wise Rose, Sonoma Valley*

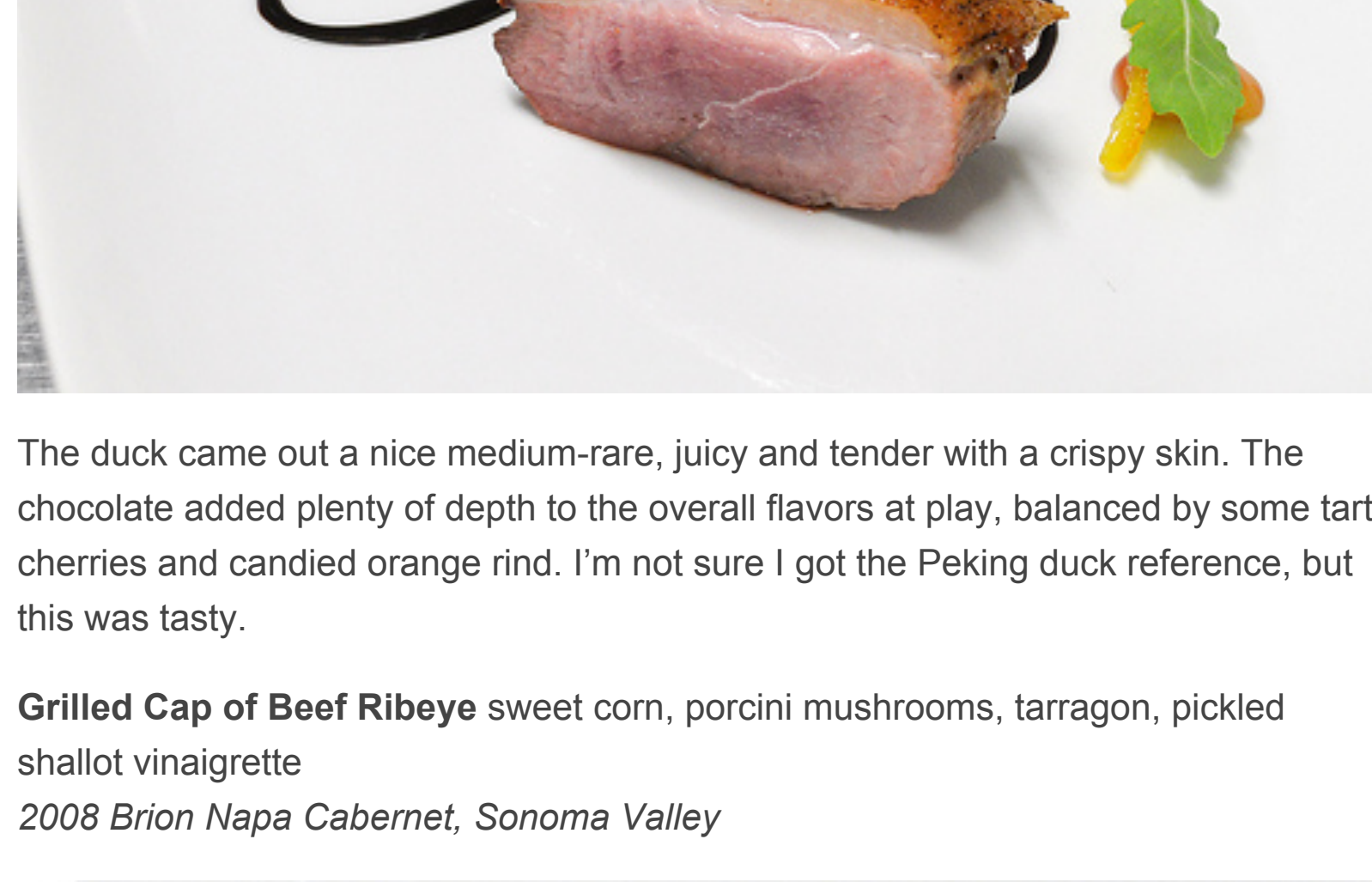


**Sautéed New Bedford Scallops** Dungeness crab, hearts of romaine, English peas, summer truffles  
*2011 B Wise Pinot Noir, Sonoma Valley*



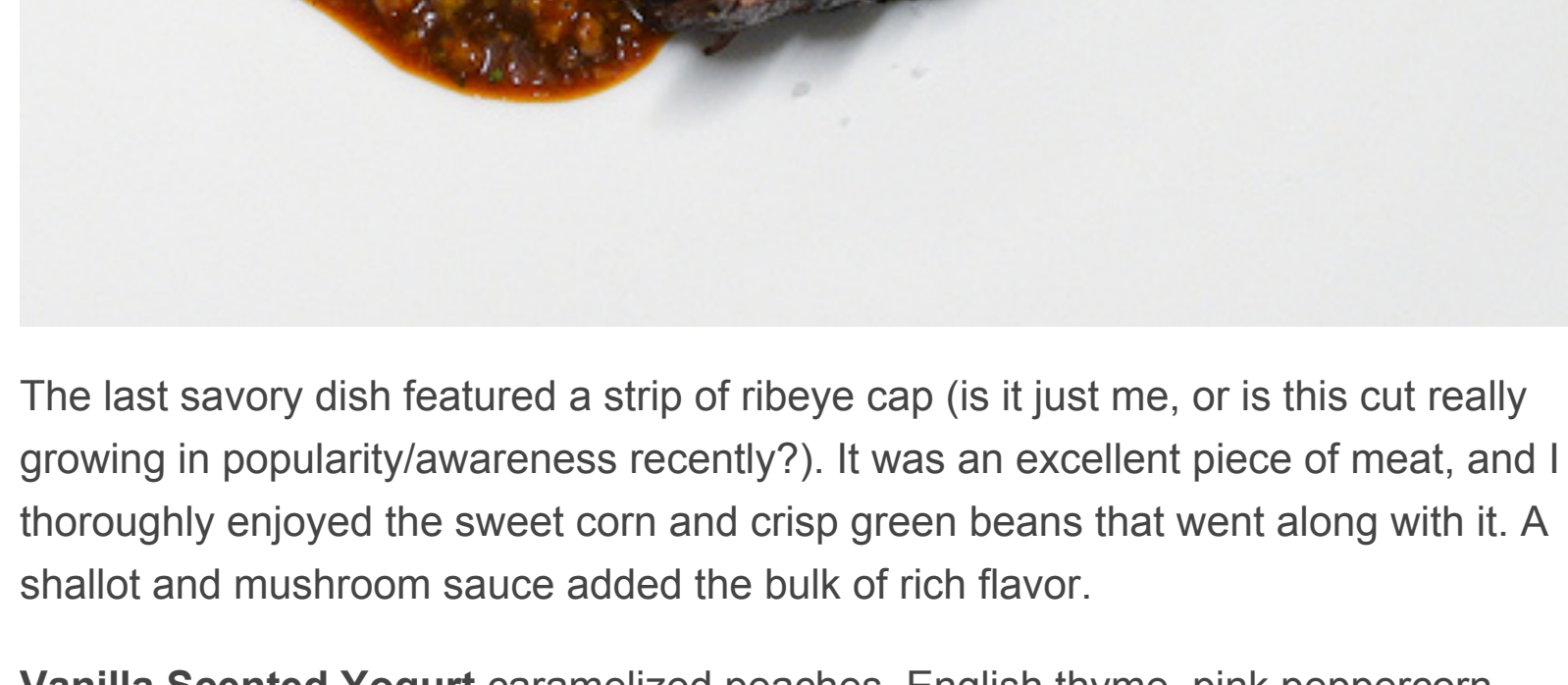
This was maybe my favorite dish of the evening. The crab and scallop were each delicious on their own, but the English pea puree almost stole the show with a mellowed sweetness and earthiness that really went well with the seafood. The truffle flavor was pretty subdued, but that didn't take away from the overall dish.

**Peking Duck** Belgium endive, pickled cherries, tobacco scented chocolate emulsion  
*2010 B Wise Syrah, Sonoma Valley*



The duck came out a nice medium-rare, juicy and tender with a crispy skin. The chocolate added plenty of depth to the overall flavors at play, balanced by some tart cherries and candied orange rind. I'm not sure I got the Peking duck reference, but this was tasty.

**Grilled Cap of Beef Ribeye** sweet corn, porcini mushrooms, tarragon, pickled shallot vinaigrette  
*2008 Brion Napa Cabernet, Sonoma Valley*



The last savory dish featured a strip of ribeye cap (is it just me, or is this cut really growing in popularity/awareness recently?). It was an excellent piece of meat, and I thoroughly enjoyed the sweet corn and crisp green beans that went along with it. A shallot and mushroom sauce added the bulk of rich flavor.

**Vanilla Scented Yogurt** caramelized peaches, English thyme, pink peppercorn streusel  
*NV Chandon 'Etoile' brut, Sonoma/Napa*



The lone dessert featured this yogurt, which wasn't very tart (which I definitely preferred). The sweet peaches were delicious, complemented by a lot of thyme, while the streusel added a crunchy texture. Simple and light.

Hollingsworth's cooking showed off the highly-seasonal, flawlessly-executed style that I expected. I know I'm not alone when I say I'm curious to see what other projects Hollingsworth pursues; a [casual Mexican restaurant](#) is something that's been thrown out there, clearly a departure from what he's been doing the past 12 years. However, if this meal was a taste of something to come, I'm definitely looking forward to it.



Google Custom Search  
Search

### Follow/Contact Me

Contact me via email  
Subscribe to my blog  
[Instagram](#)  
[Flickr](#)  
[TasteSpotting](#)

### Find me on Facebook

Tweets  
Darin @DarinDines 19h  
New post! USDA Prime and Australian wagyu steaks at @RoyceLA - darindines.com/2014/07/13/  
Darin @DarinDines 10 Jul  
Ribeye at @RoyceLA instagram.com/p/qTDEAeiZ3  
CARNEVINO 10 Jul  
Thank you @DarinDines for the beautiful pics of our Ricotta and Egg Ravioli.  
Tweet to @DarinDines

### The Archives

- ▶ 2014
- ▶ 2013
- ▶ 2012
- ▶ 2011
- ▶ 2010
- ▶ 2009

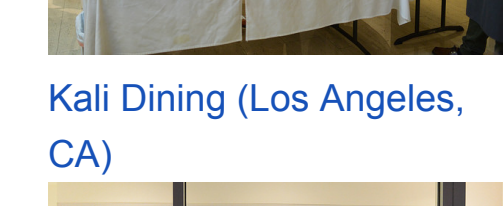
### Categories

- Dining In
- Dining Out
- Festivals
- Japan
- Nevada
- Northern California
- Other
- Southern California
- Taiwan
- United Kingdom

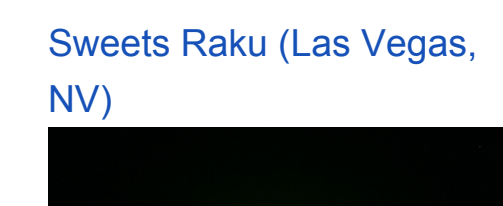
### Latest Posts



[The Royce \(Pasadena, CA\)](#)



[Carnevino \(Las Vegas, NV\)](#)



[Tokyo Fried Chicken Co. \(Monterey Park, CA\)](#)



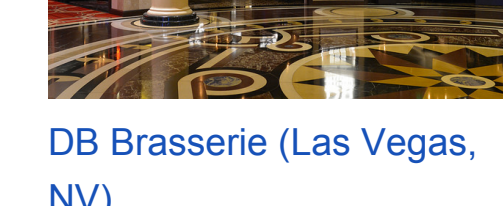
[Bachi Burger \(Las Vegas, NV\)](#)



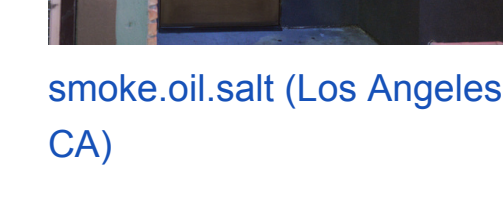
[Kali Dining \(Los Angeles, CA\)](#)



[Sweets Raku \(Las Vegas, NV\)](#)



[POT \(Los Angeles, CA\)](#)



[Yusho \(Las Vegas, NV\)](#)



[Guerrilla Tacos \(Los Angeles, CA\)](#)



[Choco Chicken \(Los Angeles, CA\)](#)

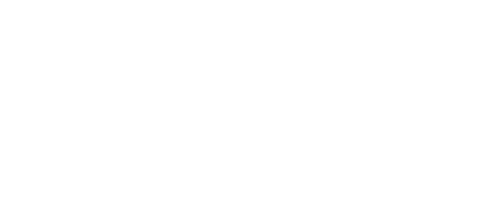
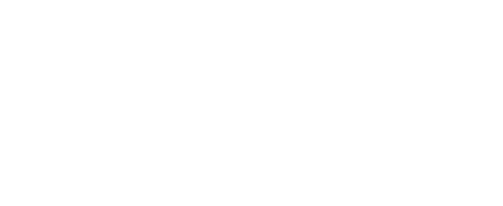
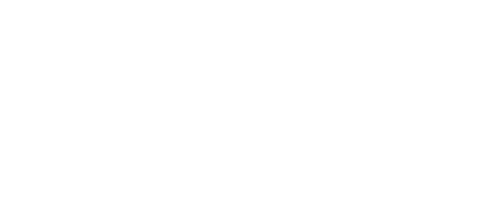
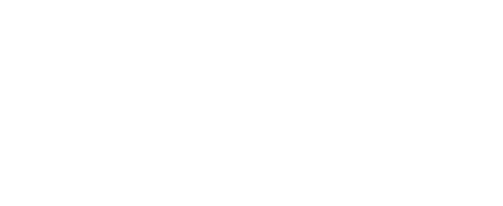
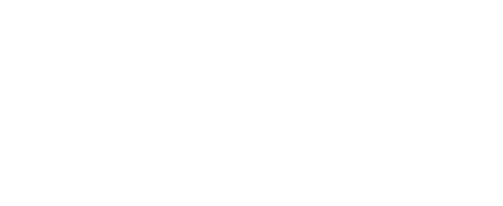
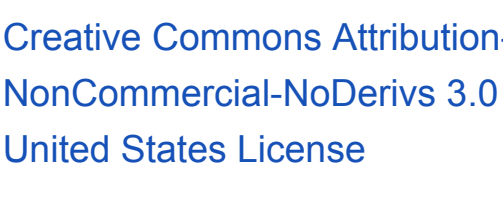
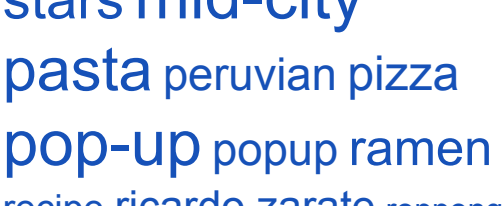


[DB Brasserie \(Las Vegas, NV\)](#)



[smoke.oil.salt \(Los Angeles, CA\)](#)

### Find me on Flickr



### Tag Cloud

- american
- beverly hills
- burger
- chinese
- collaboration
- dim sum
- Downtown
- dumplings
- french
- fried
- chicken
- ginza
- italian
- japanese
- kaiseki
- latin
- liddle
- tokyo
- lefebvre
- manhattan beach
- mexican
- michelin
- starred
- michelin three star
- michelin two star
- mid-city
- pasta
- peruvian
- pizza
- pop-up
- popup
- ramen
- recipe
- ricardo
- zarate
- roppongi
- santa monica
- seafood
- sous vide
- spanish
- steak
- sushi
- Thomas Keller
- truffles
- underground dining
- vietnamese
- west hollywood
- west la



This work is licensed under a Creative Commons Attribution-NonCommercial-NoDerivs 3.0 United States License