



los angeles.
lifestyle + luxury. tuesdays . thursdays.

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january 2006

hot beef ingestion.

by the time next week rolls around, sundance will be over, your buns will be frozen, and the roosevelt will have opened yet another eat-and-be-scene resto - **25 degrees**.

in keeping with the meat market theme (the restaurant dakota, not the tropicana bar), this spot might be considered an upscale burger joint. translation: in-n-out it's not. instead you can top yours with shelbourne farms cheddar, or big woods blue. (and a burger without fries is like heath without jake - boo hoo.) so these fries will be served up with gourmet dipping sauces, though we're sure you can get your heinz, pleb. the cabaret chic design comes from roosevelt and dakota designer dodd mitchell. (how does he find the time?)

and you're probably wondering where they got the name. the change in mercury between l.a. and sundance? wrong. the number of degrees between you and reese? wrong again. try the difference in temp between medium rare and well done.

25 degrees

roosevelt hotel
7000 hollywood boulevard
between highland
and la brea
323.785.7244
opening february

