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CGI animation. All of this is narrated by a live, professional actor (I remember when the casting notices went out) as you relax in comfortable, stuffed reclining seats (kiss those hard wooden headrests goodbye). Planetarium show costs \$5 and must be purchased the day of your visit.

There's a lot to do so wear comfortable shoes and plan to spend most of the day.

Yes, the *admission* to Griffith Observatory is still free, but there's a rub. At least during its opening months, there will be no parking for Observatory visitors at the top of the hill or on the adjacent roadways. You must have a timed-entry reservation (\$8 per person), which includes handicapped accessible bus transportation from one of three parking facilities (see locations at right).

For information or to make reservations visit www.GriffithObservatory.org.

By phone:
Information 213-473-0800
Reservations 888-695-0888

For information about becoming a Friend of the Observatory visit www.friendsoftheobservatory.com or call 213-473-0879

Hours:

Tues-Fri—Noon -10 p.m.
Sat-Sun—10 a.m.-10 p.m.

Closed Mondays

Parking:

1. *Hollywood & Highland Orange Court* (cost of parking not included in reservation fee)
2. *Griffith Observatory Satellite Parking Lot* in eastern Griffith Park (free parking).
3. A limited number of timed-entry reservations are available free-of-charge, 48 hours in advance. Parking for this service is at the *Greek Theatre*. While these free reservations are specifically set up for hikers and bicyclists, anyone may take advantage of these reservations if available.

—Kurt Reichenbach is using the space of his regular column, "I Saw it, I Liked it," to share his trip to the Griffith Observatory with the *Beachwood Voice* readers. Kurt thanks Nina Marsh for inviting him on this field trip, and Melissa Devor, Director of Development for the Friends of the Observatory, for her enlightening tour as well as furnishing much of the information used in putting this article together.

Left: The roof observation terrace and the main dome. All photos by Kurt Reichenbach

Extra NOSH

LUNA PARK: WILD AND CRAZY WEEKEND BRUNCH FARE!

By Rona Edwards

Located near the corner of Wilshire and La Brea, Luna Park has been delighting diners for more than 4 years. Owner A. J. Gilbert, originally from San Francisco, wanted to create a comfortable yet fanciful, somewhat kitschy, space to enjoy hearty international cuisine with a twist.

I've eaten at Luna Park for both dinner and lunch and found their menu interesting if not daring. There's a sense of humor that makes it all enjoyable and the food is quite good. They're also known for their lively bar and creative libations. This, however, was the first time I had Sunday Brunch there.

Though famous for their Mojitos and exotic concoctions, I opted to start with a "Make Your Own Champagne Cocktail." A glass of Prosecco Sparkling Wine (an Italian sparkling wine) arrived with a sidecar of Fresh Orange Juice for me to mix myself. While I realize it's a crime to use good Champagne in a mimosa, I couldn't help wishing the champagne was just a little better grade of Prosecco. However, it's a great way to begin a meal.

The selections for brunch are fun, unique,

and above all, delicious. I tried the *Four Flavored French Toast Skewer*, consisting of Blueberry,

egg battered sandwich of ham, turkey and Gruyere cheese—almost like a breakfast pannini. My

Fontina, Gruyere and Breakfast Potatoes!

For the more traditional diner, Executive Chef JJ Needham cooks up a conventional breakfast with *Here*—2 Eggs, Bacon, Ham, Potatoes and Toast or a cowboy brunch with *There*—2 Fried Eggs, Baked Beans, Ham, Grilled Tomato and Toast. You can also order lunch items, like

was mighty tasty. But the perennial long-time Luna Park favorite is *Make Your Own S'Mores*.

The shabby chic atmosphere coupled with the whimsical artwork on the walls and the chandeliers seemingly hanging mid-air only add to the ambiance and creative fare. Try to secure one of the private little booths with the curtains and voila: It's bordello panache! Above all, don't limit your visits to Luna Park for just lunch or dinner. The brunch is inventive and a great way to start your day of rest!

LUNA PARK: KITCHEN AND COCKTAILS:
672 S. La Brea Avenue, Los Angeles, CA 90036
(323)934-2110;
www.lunaparkla.com
Lunch: M-F 11:30 a.m.–5:30 p.m.

Dinner M-Thur: 5:30 p.m.–10:30 p.m.

Dinner Friday & Saturday: 5:30 p.m.–11:30 p.m.

Dinner Sunday: 5:30 p.m.–10 p.m.

Brunch Weekends: 11:30 a.m.–3 p.m.

All major credit cards accepted.
BEST BETS: Chilaquilles (\$9.50), *Four Flavored French Toast Skewers* (\$9.00); *Deep Fried Apple Pie* (\$7.25); I'm also a fan of their skirt steak for dinner (\$15.25).



Above: Luna Park on LaBrea Avenue
Right: Luna Park exudes "a shabby chic ambiance." Photos by Rona Edwards



Strawberry, Vanilla and Chocolate Pound Cakes (yes, pound cakes!) with assorted toppings, cleverly assembled like a kebab (with fresh banana and strawberries substituting for vegetables) and guaranteed to satisfy the sweetest tooth.

If that's too sweet for you, try the *Monte Cristo*, an

favorite, however, was the *Chilaquilles*—Fried Tortillas with Spinach, Tomato, Beans, Avocado, Feta and Eggs.

If you want more of a breakfast feel but still want to be gutsy, try the *Quasi Tutto*—an egg casserole with Italian Sausage, Broccoli Rabe, Sundried Tomatoes, Mushrooms, Red Pepper, Cheddar,

warm goat cheese fondue, various salads and sandwiches.

If you have room for dessert, pastry Chef Lei Shishak prepares *Dominio Cake*—Light and Dark Chocolate Mousse served with Chocolate Ice Cream and *Deep Fried Apple Pies with Caramel Sauce and Vanilla Ice Cream*, which