



SAN FRANCISCO

TARTINE MANUFACTORY, Charles Hemminger, Hemminger Architects

“Many chefs and restaurateurs have a keen sense of design,” Charles Hemminger says. “It’s a misconception that interior designers and architects are in a vacuum. It’s a dialogue that goes on.” Through his work at places that land at the top of any S.F. food pilgrimage itinerary, such as State Bird Provisions, Outerlands and Cala, the architect knows how to translate culinary creatives’ visions into three dimensions.

“The initial idea with Chad [Robertson] and Liz [Prueitt] was to create a workshop that’s an extension of the whole Heath project,” he says of Tartine Manufactory, a restaurant, bakery and cafe from the couple behind Tartine Bakery, set inside the Heath Ceramics complex—a project for which Hemminger’s firm collaborated with Commune Design. The challenge and opportunity was to “let people come in and see the production. They want to feel a part of the vibe of people working, the smells, the visuals.” To wit, at the center is the literal and figurative heart of the Manufactory operation: a giant oven. tartinemanufactory.com; Hemminger Architects, 415-378-7046.

Architect **CHARLES HEMMINGER** collaborated with **COMMUNE** to help bring the sights and smells of **TARTINE MANUFACTORY** to life.

NEWPORT BEACH

GRATITUDE, Wendy Haworth

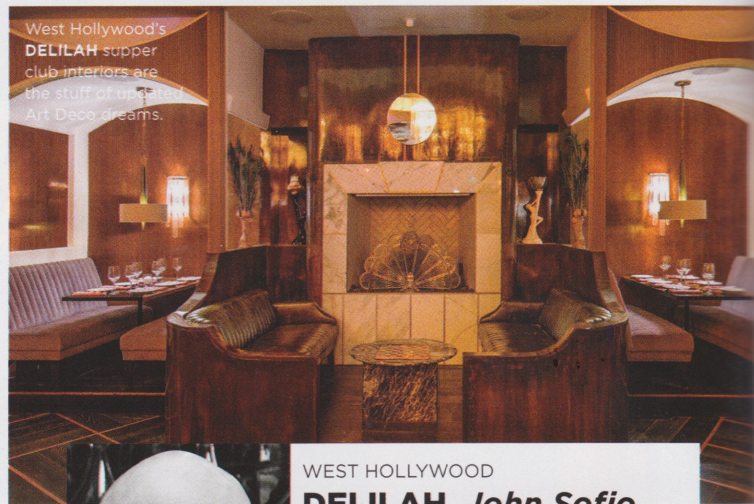


Arguably no restaurant group better reflects the grain bowl-dominated times we’re living in than Love Serve Remember. CEO Lisa Bonbright brought Wendy Haworth on board to design the group’s Venice location of renowned vegan eatery Cafe Gratitude in 2012,

and they’ve been together ever since, creating a sophisticated visual sense to go hand in hand with the restaurants’ plant-based menus. There’s “a vocabulary” that Haworth has established in approaching the interiors of sister restaurants (including the West Hollywood hot spot Gracias Madre): natural upholsteries, one-of-a-kind goods (macrame wall hangings, pottery) and earthy elements. Gratitude, a more upscale concept in Newport Beach, showcases Haworth’s preferred bright palette and the handmade components she sources (origami lighting fixtures by The California Workshop, Matthew Ward ceramic planters). Haworth’s other recent projects include neighborhood restaurant Winsome in Echo Park and the highly anticipated Felix on Abbot Kinney from chef Evan Funke, plus a forthcoming Gratitude in Beverly Hills. cafegratitude.com; wendyhaworthdesign.com.



GRATITUDE’s interiors in Newport Beach bring an ideal mix of laid-back, breezy and sophisticated design, with one-of-a-kind components.



West Hollywood’s **DELILAH** supper club interiors are the stuff of aspirational Art Deco dreams.



WEST HOLLYWOOD

DELILAH, John Sofio, Built, Inc.

John Sofio is keenly aware of his weakness for Jazz Age fantasy, and the cliches that could come with it. “I wanted to avoid your typical Gatsbyesque room, and create a

modern version of Art Deco today,” says Sofio about envisioning and constructing the deluxe Delilah supper club in West Hollywood. The founder of design-build firm Built, Inc. took an intensive field trip to a landmark that’s loaded with treasures and steeped in romantic lure: the Queen Mary in Long Beach. In addition to the famed ocean liner, Sofio drew inspiration from the compact bar swathed in green-hued stone at the Parker Palm Springs, and from as far away as Frank Lloyd Wright’s famed columns in the Johnson Wax Headquarters building in Wisconsin. To achieve Delilah’s contemporary polish, “every corner, every detail is pulled together,” he explains. It helps that Built, Inc. fabricated almost all the components in-house for Delilah—not to mention The Nice Guy, the new Peppermint Club and the other evocative rooms he’s shaped. delilahla.com; builtinc.com.