

# RIOT HOUSE EVOLVES

## ANDAZ LEADS PERSONAL STYLE REVOLUTION

by JOSHUA LURIE

On January 8, Chicago-based Hyatt Hotels & Resorts will rechristen the Sunset Strip's notorious "Riot House" as Andaz, naming the cutting-edge hotel after the Hindi expression for "personal style."

Janson Goldstein, a design firm owned by Mark Janson, Hal Goldstein and Steven Scuro, refashioned the 14-floor building. "The approach was always this unique setting overlooking LA and the hills," says Goldstein. It was also important to "deal with the history."

In 1963, Gene Autry's Hotel Continental debuted on a former poinsettia field. Four years later, Hyatt assumed control of operations, and the Continental Hyatt House became fashionable for touring rockstars. During the hotel's "Riot House" days, Led Zeppelin tour manager Richard Cole famously rode his motorcycle down the hall and Rolling Stones guitarist Keith Richards mooned Strip-goers before tossing a TV out the window. To change the image, Hyatt rechristened the venue Hyatt West Hollywood in February 1997.

At Andaz, a personal host helps guide guests through their entire stay to ensure a pleasant experience. Every employee is a host, acting as doorman, bellman, receptionist, concierge, butler



at the Santa Monica Farmers' Market. He'll emphasize a seasonal menu and make charcuterie in-house, including melt-in-your mouth pig neck confit seasoned with herbs and garlic. For dessert, expect apple pie, fresh sorbet and ice cream. Wine consultant Bonnie Graves assembled a seasonal list of 60 California wines, including biodynamic and organic options.

A polished stainless steel back bar separates the dining room, captures reflections and serves as a "horizontal chandelier." The bar area hosts banquet seating in an enclosed glass box, which brings the hotel to the street, and vice versa.

Beau duBois, a Hyatt West Hollywood veteran, concocted six cocktails that display his personal style, including the Mister Plant, named for Led Zeppelin's singer. He infuses No. 209 gin with tangerine, soda water and agave. Beers are strictly from California, and all are bottled. Teetotalers can enjoy rosemary lemonade and peach-lavender iced tea.

Outside, Jacob Hashimoto's 11-foot sculpture showcases thousands of hand-painted metal disks of varying sizes and colors, which Goldstein considers "organic and psychedelic at the same time," referencing the property's '60s heritage.

No less than 257 rooms face either the Sunset Strip or the Hollywood Hills (for increased intimacy). On the south side, Goldstein enclosed the balconies with glass, creating functional sunrooms that overlook Sunset Boulevard. For a more opulent experience, book one of 20 corner rooms, highlighted by the deluxe "Riot House" suite.

The rooftop pool features stunning 270-degree views, a ring of bronze fiberglass planters and custom day beds with giant cushions. Guests are given the option of shielding themselves with a canopy — if that's their *andaz*.

8401 Sunset Blvd., West Hollywood | [www.myandaz.com](http://www.myandaz.com)

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and valet. Upon entering the hotel, don't expect to find a lobby or front desk. Instead, the Andaz Lounge features low seating, a communal table and a colorful, inspiring wall mural.

The lobby flows seamlessly into RH, the hotel's restaurant, which has a black-on-cream mosaic entrance resembling a DNA double helix. Pass the wine wall and exhibition kitchen to arrive at the 100-seat dining room.

Sebastien Archambault, RH's executive chef, was living in Corsica when mentor Jean-Francois Rouquette asked, "Do you want a challenge in California?" Archambault immediately flew to Los Angeles and was blown away by the amazing color and variety