

Hot New Restaurant -- The Royce Wood-Fired Steakhouse

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THR's pick of the week for industry dining sees a top-tier modern chophouse hitting old-money Pasadena.

The Quick Pitch: **The Royce**, once home to **Michael Voltaggio** before he left to open Ink, has abandoned its haute-cuisine menu for a more populist – if just as pricey – approach, the better to attract those staying the night at the 106-year-old Langham hotel in Pasadena. (The entrance is off the lobby.) An American steakhouse in the contemporary L.A. style, it mixes surgically sliced international selections with a mix of starters both old school (lobster bisque) and new (warm kale salad).

The Insider's Dish: Those missing **David Feau**, the talented French chef who'd most recently run the show at The Royce until he left in light of the surf-and-turf-minded conceptual revamp, can now be found cooking at downtown L.A.'s **Le Ka**.

The Must-Order Item: The Global Cut Tasting, a shifting trio of three-ounce cuts sourced everywhere from Pennsylvania to Australia.

The Industry Neighbor: For two weeks each January, during

TCA, the Langham is stocked solid with television critics, network executives and talent.

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