3Twenty Wine Bar

320 S. La Brea Blvd.

Los Angeles, CA. 90036

  
  
I don't know where to start. We had a great evening at 3Twenty Wine Bar with my husband and friend for my husband's birthday. 3Twenty is located near the corner of LaBrea and 3rd Street. There is street parking but it is a busy street. They have a valet lot right next door.   
  
The ambiance is very pleasant and comfortable. It is a small and intimate space with nice lighting. The artwork is always changing. Interesting local artists display their art for sale. The chairs are modern but comfortable which provides a contrast to the more European feel to the wine bar. The wait staff was very good. She checked on us often enough but didn't rush us. The busboy came by frequently to fill our water glasses.

We met the owner, Edgar. My first contact with him was when he answered the phone when I called to make reservations. He was very personable and friendly. We could see his passion for wine and for his restaurant. We had a pleasant conversation with his wife. They are very nice people and they made us feel welcomed.  
  
The selection of wines is a little overwhelming but you can't say they don't have something for everyone's taste and price range. We saw wines from $2 to $12 for a 2 oz. pour. We mostly chose wines in the middle of the price range. They have a selection of Old World and New World wines. I stayed with New World wine, mostly from California (my comfort zone), and I was not disappointed. The guys had a wine from Croatia that they enjoyed.

When you arrive, you are given a credit card that keeps track of the tastes. In my opinion, the enomatic machines are too impersonal. I would prefer a server pouring the wine and tell us about it, rather than read the tasting notes. The bottle is displayed under the machine but the bottle becomes secondary to the machine. It was difficult to remember what we tasted (not because we had too many) because we were too focused on the machine. I'd like to have a paper pad, sort of like an order pad at a sushi place, so that I could check off or make notes about the wines we tried.  
  
The food was delicious. We ordered small plates for the 3 of us to share. We were not disappointed with anything. We started with a burrata, olive tapanede and garlic plate. We really enjoyed the burrata. It was flavorful and creamy. Next, we had the tiger prawns wrapped with crispy bacon (yummy) and the steak with Roquefort butter. Again, great! The star was the Roquefort butter for the steak. Decadent! We were getting full at that point but everything was so good, we decided to order one more item. At the suggestion of our server, we tried the braised lamb poutine. Awesome! The lamb was so tender and flavorful and was served on a bed of crispy thin fries- add in some goat cheese and you have a dish that is to die for!  
  
We were pleased with our experience on every level. It wasn't until we got into the car that we realized we were there for two hours. As they say, "Time flies when you are having fun!" And we did. We will be back. Too bad they aren't in our neighborhood!