



## Workshop Kitchen + Bar

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See map: [Google Maps](#)



### More About Workshop Kitchen + Bar:

It doesn't take much to get your buns to Palm Springs—mid-century style, fabu spas, warm weather, Trina Turk, poolside bliss. Well here's one more reason: Workshop Kitchen + Bar. The place is headed up by Michael Beckman, the Chef-Owner, who not only has a way with food, but a way with words. He went from English Lit to Octopus Carpaccio and he's a genius at both. So let's just say Michael arrives with a seasoned background, which also includes studying at a Michelin-starred resto in Burgundy. But back to the desert where Chef and his team—Joseph Mourani, Mark Kessler and Lonny Abugow—are making waves. The menu is made up of seasonal bites, natch with all of the Ingreds sourced from SoCal. At best the food can be called "playful," but you'll just call it "damn good." Sink your pearly whites into duck fat fries, braised veal cheek with white chocolate mashed potatoes, shaved fennel salad, meyer lemon tarts and a lot more—just depends on the time of year. And the time of day because the Workshop does brunch. Lobster breakfast burrito, perhaps? The look is as fine as the food. From the outside it's all throwback, colonial, but once you walk inside its modern magic. The architectural wonder was done up by Soma Architects from NYC. And what they did was nothing short of amazing. They transformed the space into a mecca of "industrial chic" with steel, concrete, dripping light fixtures, a 27' cathedral ceiling offset by oversized windows, warm wooden walls and very defined lines. But don't mistake modern for cold, the place is warm and abuzz with life, thanks to a community table acting as the spin of the resto, a cozy bar and cheeky succulents adorning the table tops. So, who's driving?