



[GOURMET]

BAY CITIES ITALIAN DELI

You're going to have to wait for that sandwich. Good thing you can grab some truffle oil, burrata, and handmade pasta while you hang around at one of the city's finest Italian markets. » 1517 Lincoln Blvd., Santa Monica, 310-395-8279 or baycitiesitaliandel.com.

CLARO'S ITALIAN MARKETS

Open since 1948, this grocer sells just about every type of olive. The deli case bursts with prepared foods, and aisles of imported balsamic vinegars, olive oils, pastries, and cookware beckon. » 1003 E. Valley Blvd., San Gabriel, 626-288-2026.

JOAN'S ON THIRD

This culinary wonderland is a dazzling mix of cheese shop, bakery, gourmet market, and deli. Sandwiches and salads to-go are hits, too, but the cupcakes are tops. » 8350 W. 3rd St., L.A., 323-655-2285 or joansonthird.com.

LA BREA BAKERY

Set out a dish of La Brea house-cured olives and a local goat cheese or two alongside a rustic loaf, and consider your dinner guests "appetized." » 624 S. La Brea Ave., L.A., 323-939-6813 or labrea bakery.com.

MONSIEUR MARCEL

The name may be French, but the generous displays hold everything gourmet, no matter the provenance: Italian herbs and salami, California cheeses, Hungarian paprika, and Swiss chocolate. » Farmers Market, 6333 W. 3rd St., L.A., 323-939-7792 or mrmrmarcel.com.

MOZZA2GO

The take-out annex to Osteria Mozza stocks only the Italian pantry staples deemed good enough to win the Mozza seal of approval: olives, pastas, cheeses, peppers, and other delicacies. » 6610 Melrose Ave., Hollywood, 323-297-1130 or mozza2go.com.



Half Baked

L.A.'S FASHIONABLE LARDERS PUT THE "MADE" IN HOMEMADE BY CAROLYNN CARREÑO



ONE OF THE BEST DINNERS

you will get at my house," says chef Nancy Silverton, "is roasted chicken from Pollo a la Brasa and a selection of sides from Carousel." The co-owner of Mozza is referring, respectively, to the Ko-

reatown institution that turns out one of the city's most succulent fire-roasted birds and a Glendale Middle Eastern restaurant with stellar tabbouleh, hummus, and *muhammara*, a red pepper dip.

Surprised? Don't be. There's no shame in using takeout to supplement a home-cooked meal—especially when leisure time, let alone time to prepare, is scarce. In addition to stalwarts like Joan's on Third (see sidebar) and Julienne (2649 Mission St., San Marino, 626-441-2299 or juliennetogo.com), several places have opened in the last year—with more on the way—that cater to our desire to get restaurant-quality food from our own kitchen. The *au courant* term for this melding of a gourmet shop with an upscale deli is "larder." Silverton's new Mozza2Go (see sidebar) sells hot foods and stocks some of the restaurant's ingredients, including porcini-rib-eye rub, fennel pollen, and *origano di Sicilia*, the oregano used in Nancy's Chopped Salad.

Among the first to use the term locally was the Larchmont Larder (636 N. Larchmont Blvd., L.A., 323-962-9900 or larchmontlarder.com), where regulars stop by for vinaigrette, tomato sauce, chicken stock, bacon fat, fava bean puree, caramelized onions, cookie dough—you name it. Bring your own casserole dish, and the staff will fill it with the necessary ingredients, including homemade noodles, for you to make lasagna at home.

The bustling new food emporium Bottega Louie (700 S. Grand Ave., downtown, 213-802-1470 or bottegalouie.com) has a grab-and-go grocery case containing homemade soups and baked pastas such as *penne pomodoro*, macaroni and cheese, and noodle kugel. A card with specific heating instructions accompanies entrées such as veal milanese, potpies, fried chicken, and individual meat loaves.

When chef Suzanne Goin and partner Caroline Styne opened Tavern, their latest restaurant, they turned the front portion of the fine-dining destination into the Larder at Tavern (11648 San Vicente Blvd., Brentwood, 310-806-6460 or tavernla.com). Goin's braised short ribs, chicken thighs with mustard bread crumbs, and the popular bacon-wrapped dates from A.O.C. (her and Styne's small-plates spot) can be served piping hot from your dining room table—just turn on the oven.



PAstry CHEF-OWNER
CANDACE NELSON
SPRINKLES
CUPCAKES

"Avocado oil is one of my pantry staples. It's great for summer salad dressings and for intensifying the flavor of guacamole. The best part is, it's even healthier than olive oil." Find it at Surfas (see page 139).

