

DAILY CANDY

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Who Wants to Be Lamillionaire?

Lamill Coffee



The best part of waking up?

Depends on what's in your cup. Starting today, it's Lamill. The boutique coffee roaster's Silver Lake outpost is now open.

Toile walls, embossed-croc chairs, and tables for two are lit by gold chandeliers. But the main attraction? The drinks: espresso shots (19 grams, 165°, 8.75 bar, 1.75 ounce), French press, and Clover cups for the purists; rosemary water with coffee spheres and Coffee and a Cigarette (cafe con panna with tobacco-infused whipped cream) for the avant garde.

Lunchtime brings Providence chef Michael Cimarusti's savories like pumpkin soup with coffee maple Urfa chile creme fraiche; frisee aux lardon with coffee vinaigrette; and Asian pork belly with arugula, tomato, and preserved black beans, a.k.a. ABLT.

With goods like this, better make it a double.

Lamill Coffee, 1636 Silver Lake Boulevard, between Effie Street and Berkeley Avenue, Silver Lake (323-663-4441 or lamillcoffee.com).