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LA Eats :: Lamill

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EDGE Contributor

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For several weeks, I had noticed a line snaking out of a storefront on Silver Lake Boulevard and couldn't quite induce the source. (A New York driver like me can't take his eyes off the road for more than a nanosecond for disaster to ensue.) What the hell was going on?

Well, mystery solved: the hubbub is centered around **LAMILL**, for which the plaudit "unique" hardly seems strong enough. In a world of clichés, this restaurant/takeout/coffee emporium is sui generis in every way. Well done!

Happily, there's ample parking on premises—a big boon on ever-busier SLB (as we locals call the Boulevard). But the big news is that there are many pedestrians on what is becoming a groovy little pedestrian strip. Thus, the huge panoramic window that fronts one of LA's curviest, coolest streets does much to help create a 'scene-and-be-seen' environment for LAMILL.



The company is first and foremost a premier distributor of some of the finest coffees in the world. VP Greg Torres informs that, when planning the restaurant, coffee and tea were to take center stage, and in this LAMILL succeeds with élan.

Indeed, be prepared to study up: there are five distinct brewing systems, each more novel than the next. The Clover system, which brews a single cup via an infused grounds design, is the basic cuppa here; a fresher cup of java cannot be found. (There are only 250 such machines in the world, and this is the only color-coded one, Torres informs.) An eight-ounce coffee is \$3.50, alas; and while this column is not the place for a discussion of gentrification, we longtime Eastsiders rue the passing of native bohemia. (Onyx Coffee House and Exene Cervenka's erstwhile store seem like charming remnants of our punky past.)

Eat, drink, and be fairy at the coolest coffee klatsch in town

Chemistry majors will want to experience the Siphon Brew. Though our waiter had a bit of a problem with the admittedly intricate device, he was so cute and charming (with, refreshingly—and unlike most Angelenos—a sardonic sense of humor), we felt no pain.

Actually, we thought the results were fine, though Torres deemed them "overbrewed." We drank up, and did the same with our next offering, the perfect product of a French press.

Open as of this writing from 7am to 7pm, the menu is coffee-centric, as well should be the case. Egg dishes are good, with Dungeness Crab (\$12) and Huevos "Blanchet" (\$12) supertasty but also supersmall-not for big appetites, these. Hearty eaters will want to do the ABLT (\$16)-a pork belly, arugula and tomato with preserved black bean panino served with Yukon gold potato chips that are worth going to war for. We didn't try, but had our eyes on, the Yuzu Kosho Caesar salad (\$12); that's for next time.

Kinda' like Crème brûlée (\$9), is a witty and yummy presentation featuring bananas, seasoned with vanilla salt, balsamic-caramel and Marcona almonds. (This Romance languages major had such a good time that he volunteered his copyediting services: there were major issues with spelling and accent placement of foreign dishes.)

Only we grammar dorks mind that, of course. Normal folk will revel in the whirly social scene, divine décor, and fabulous food- plus, of course, the best coffee you'll ever drink- all of which grace this dazzling new addition to the Silver Lake scene.

Lamill

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