

February 5, 2008

LA MILL COFFEE BOUTIQUE

1636 Silver Lake Blvd. (Effie St.) Map
Los Angeles, CA 90026
323-663-4441

Rating (Key)

13/20

Price

\$\$\$\$\$

Gourmet coffee is this company's raison d'être, but you can also find creative yet casual cuisine.

Cuisine

- [Coffeehouse](#)
- [American](#)
- [Eclectic](#)

Features

- [Heart-healthy dishes](#)
- [Kid-friendly](#)
- [Private room\(s\)](#)
- [Outdoor dining](#)
- [Parking lot](#)

Open

Breakfast, Lunch & Early Dinner Tues.-Sun.

Attire

Casual

Payment

Credit Cards



It's all about the coffee at LA MILL, and you can choose among beans from more than half a dozen places of origin as well as among several methods of preparation including, but not limited to, brewing and espresso, all in state-of-the-art equipment. But there's so much more to this stylish gem. Chef Michael Cimarusti (Providence) created a menu of creative yet casual food---

everything from Tahitian squash soup to an Asian BLT---composed of first rate ingredients that make for destination dining. Signature coffee drinks, which include "liquid tiramisu" and "coffee and a jelly donut," offer exciting new flavors that help set this place apart from all others. Tea lovers are well cared for, too: try the non-alcoholic "mojito," refreshing with its sprig of fresh mint muddled with limes and splashed with club soda and simple syrup. The décor is as unique as the food and beverage---a massive space with clean lines, chairs covered in faux ostrich, shark and crocodile, an enormous brass chandelier and stylish flatware, glasses and plates.



Gayot's rating system works as follows, with the highest possible score being 20. The rankings reflect only Gayot's opinion of the food. The décor, service, ambience and wine list are commented upon within each review.

	Rating of 19/20	Exceptional
	Ratings of 17/20 & 18/20	Excellent
	Ratings of 15/20 & 16/20	Very Good
	Ratings of 13/20 & 14/20	Good
	Ratings of 10/20, 11/20 & 12/20	Average
	Rating of Quick Bites	Quick Meal
No Rating	Not rated because restaurant is new or undergoing changes	

What decides the rating of a restaurant?

What is on the plate is by far the most important factor. The quality of produce is among the most telling signs of a restaurant's culinary status. It requires a great deal of commitment and money to stock the finest grades and cuts of meat and the finest quality of fish. Ask any sushi chef if there's a difference in tuna, and with the flash of his knife he will tell you there certainly is. One extra-virgin olive oil is not the same as another. Ditto for chocolates, pastas, spices and one thousand other ingredients. Quality restaurants also attune themselves to seasonal produce, whether it is local berries or truffles from France. Freshness is all-important, too, and a telling indication of quality. This means not only using fresh rather than frozen fish, for example, but also preparing everything from scratch at the last possible moment, from appetizers through desserts.

What else do we look for in rating restaurants?

Details are telling: If sauces are homogeneous, you know that the kitchen is taking shortcuts. The bread on the table is always a tip-off; similarly, the house wine can speak volumes about the culinary attitude and level of an establishment. Wine complements food, and wine lists and offerings can be revelatory. A list doesn't have to be long or expensive to show a commitment to quality.

Finally, among the very finest restaurants, creativity and innovation are often determining factors.

These qualities, however, are relatively unimportant for simple, good restaurants, where the quality and consistency of what appears on the plates is the central factor. A restaurant that serves grilled chicken well is to be admired more than a restaurant that attempts some failed marriage of chicken and exotic produce, or some complicated chicken preparation that requires a larger and more talented kitchen brigade than is on hand. Don't be taken in by attempted fireworks that are really feeble sideshows.

Our rating system works as follows, with the highest possible score being twenty, based on the system of grading students in France. The rankings reflect only our opinion of the food. The decor, service, ambience and wine list are commented upon within each review.

Restaurants that are ranked 13/20 and above are distinguished with toques (chef's [hats](#)) according to the table above. Renowned for worldwide guidebooks, *Gayot* ranks restaurants in major destinations, including Paris, London and New York. Thus, in our rankings here we are comparing the restaurants in our books to others in major cities. Also, our rankings are relative. A 13/20 (one toque) may not be a superlative ranking for a highly acclaimed (and very expensive) restaurant, but it is quite complimentary for a small place without much culinary pretension.

Note:

When a restaurant is undergoing changes or is new, we give **No Rating**. Also, we rank only those places in the Restaurants chapters, not the choices in Quick Bites.

Prices

Restaurant prices are coded using one to five dollar signs (or pounds, for London reviews). Prices reflect the average cost of dinner for one person, including appetizer, entree, dessert, coffee, tax and tip. Wine and other [beverages](#) are not included.

\$	under \$20
\$\$	under \$35
\$\$\$	under \$50
\$\$\$\$	under \$75
\$\$\$\$\$	\$75 and up

THE TOQUE, CIRCA 1700



Have you ever wondered about the origin of that towering, billowy (and slightly ridiculous) white [hat](#) worn by chefs all around the world? Chefs have played an important role in society since the fifth century B.C., but the hats didn't begin to appear in kitchens until around the 18th century A.D. The toque is said to be of Greek origin; many famous Greek cooks, to escape persecution, sought refuge in monasteries and continued to practice their art. The chefs donned the tall hats traditionally worn by Orthodox priests, but to distinguish themselves from their fellows, they wore white hats instead of black.

The custom eventually was adopted by chefs from Paris to Peking.