

Client: Grace

Publication: Los Angeles Times

Date: January 17, 2008

Circulation: 779,682

# Los Angeles Times



## THE FIVE THIS WEEK: EATING EVENTS

Want to become a more adventurous diner? Attending weekly dining events at restaurants that you've never been to is a great way to expand your taste. Here are our favorites.

### WOODSPOON

#### Five-Course Family-Style Dinner, Saturdays, \$20

Natalia Pereira — the talented chef and co-owner of this small, cheerful Brazilian eatery — prepares exquisite family-style dinners based on the cuisine of a different country each week. Past menus have included offerings influenced by Spain, India and Korea. **107 W. 9th St., (213) 629-1765**

### PAPA CRISTO'S

#### My Big Fat Greek Family-Style Dinner, Thursdays, \$18.85

This pleasantly scruffy taverna and gourmet Greek and Mediterranean import store starts off its raucous weekly dinner at 6:30 p.m. with hors d'oeuvres and a wine tasting. Then things heat up with a belly dancer and a savory main course like loin lambchops. Baklava and a Greek coffee wrap things up



LAWRENCE K. HO *Los Angeles Times*  
*Natalia Pereira makes family-style dinners at WoodSpoon.*

around 9 p.m. **2771 W. Pico Blvd., (323) 737-2970**

### GRACE

#### Burger Night, Sundays, \$16

Chef Neal Fraser kicks off his dress shoes to create a variety of gourmet burgers that are sure to satisfy your deepest beef cravings. The sumptuous patties are made from prime dry-aged Highland beef and served with either buttermilk blue, Gruyère or truffle cheese. Fries are thrown in for good measure. **7360 Beverly Blvd., (323) 934-4400**

### CEZANNE AT LE MERIGOT HOTEL

#### Mac 'n' Cheese Night, Thursdays, \$12-\$14

Macaroni and cheese cops a

high-class attitude on this creamy, dreamy night when an irresistible trio of the hopelessly calorie-rich dish is prepared for your childish pleasure. Past inventions have included an irresistible black truffle mac 'n' cheese with sautéed Maine lobster. **1740 Ocean Ave., Santa Monica, (310) 395-9700**

### JAR

#### Mozzarella Monday, Mondays, \$8-\$12

An intriguing menu of mozzarella creations is served at the bar in Suzanne Tracht's chic and modern chophouse. Dishes are small but meant to be shared. Offerings include stuffed pasilla with ricotta, mozzarella and mole sausage and *buratta*, shallot confit with bacon and charred marinated escarole. **8225 Beverly Blvd., L.A.; (323) 655-6566**

— JESSICA GELT  
@LATIMES.COM