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DINING GUIDE

Be A Cheese Whiz! Grilled Cheese Month In Los Angeles

Let The Gouda Times Roll...
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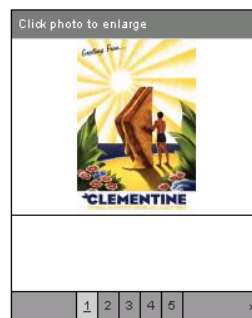
April 2009 -- Clementine in Century City, CA celebrates National Grilled Cheese Month [Photo by [caroscuro](#) via Flickr]

Versatile. Varied. Melty. Delicious. Cheese has got a lot of awesome qualities on its resume and although it's ready, able and so very willing to please us all year round, this month is special. April is National Grilled Cheese Month.

Placed right at the beginning of spring and also at the inception of most peoples' swimsuit-season, starvation-diet melee, Grilled Cheese Month can be a wildly inventive, sweet and satisfying yet cruel mistress. Who hasn't been brought to the brink of sheer ecstasy by the heavy, cream-filled comfort of macaroni and cheese only to regret the days worth of calories consumed in a single sitting and the sinful, indulgent nap which ensued afterward? How can it be wrong when it feels so very right?

Besides, it's a **scientific fact*** that there is no willpower strong enough, **South Beach Diet Book** big enough, or bathroom scale scary enough to stop the craving of a grilled, smoky cheese. So just sit back, relax and start poppin' **Lactaid** pills, because in the spirit of enabling scrumptiousness, **LA.com** has compiled a guide of eats that meets your basest, most satisfying desires.

*not science at all.





Greetings From Grilled Cheese Month!

@ Clementine
Century City

Every five days for the month of April, a new menu of smothered and covered delights will emerge from the kitchen of this seasonally inspired shop. Switching up a multitude of delectable cheeses, breads, meats and anything else that could possibly mesh well in mouthwatering meltiness, [Clementine's Grilled Cheese Month Menu](#) has got it all going on.

Weekly Specials
[\$4.50 - \$11.50]



Grilled Cheese & Beer Night

@ Andrew's Cheese Shop
Santa Monica

If loving cheese on buttery bread paired with the smooth, thirst quenching power of frothy beer is wrong, then we don't wanna be right. This Santa Monica cheese shop is [offering up](#) a slew of grilled cheese creations with a tasting of small-brew beers for \$35 a person on April 19. Participants belly-up to a big table and go at the sandwiches family style.

April 19
[\$35]



The 1st 7th Annual Grilled Cheese Invitational

@ Location TBD
Los Angeles

In a yet to be disclosed location this month, men, women and children will revel in the mastery of grilled cheese artisans, locked in [epic battle](#) for cheesy glory. Truly, this is the sport of gods. Spatulas buttered, breads baked to perfection, cheeses blended to unknown heights of excellence. Some will come for the thrill of competition, some for the camaraderie, but all will sample the efforts of those brave enough to compete in the invitational on April 25. Not everyone, however, will sample [victory](#).

April 25
[\$5 Admission / \$10 Competition]



Grilled Cheese Night

@ Campanile
Los Angeles

This is hardly news to those with the finely attuned taste for crunchy bread with gooey goodness in the middle, but that's what makes [Campanile's](#) Thursday Grilled Cheese night so special. Like a fine wine, it adds sophistication and prestige to the month of grilled cheese. Customers have a choice of sandwiches packed with a selection of melted insides from around the globe. The U.S., Italy, Spain, France, Portugal and England all melt together on the grill while patrons from the bar and watch.

Thursdays
[\$14 - \$18]



Grilled Cheese "Workshop" Menu

@ Patinette at MOCA
Downtown LA

Leave it to a museum eatery to take something as simple as making a grilled cheese sandwich and turn it into a form of artistic expression. The [Grilled Cheese Workshop](#) at MOCA's cafe allows for a menagerie of melty possibility, allowing diners to pick their own cheese, sauce and bread to create the ideal combination for \$4. Seven different cheeses, five different breads, five different spreads and an assorted selection of additives give patrons the free reign to make a sandwich even [Monet](#) would be proud of.

Daily
[\$4]



Grilled Cheese & Tomato Soup Special

@ Rush Street
Culver City

Simple, straightforward and classically iconic as a [Norman Rockwell](#) painting, the grilled cheese and tomato soup combo hasn't changed because it doesn't have to. [Rush Street](#) is offering a taste of the good old days with its \$6 lunch special which includes the soup and the sandwich.

Lunch
[\$6]



Brioche Grilled Cheese w/ Truffle Fries

@ Ivan Kane's Café Was
Hollywood

Only in a city where women pay more for their [dog's cashmere jackets](#) than they do for their own would a sandwich full of brioche cheese grilled in truffle oil be part of something called "Hobo Mondays". [Ivan Kane's Café Was](#) offers one of the most luxurious incarnations of the cheesy treat with matching truffle oil fries for \$10 all night long.

Mondays
[\$10]