

# Los Angeles



## CHARCUTERIE PLATE

❖ NOTE TO CHEFS: YOU'RE going to have to do more than throw a few slices of *salume* on a slab with some *cornichons* to keep up with Michael David, executive chef at **COMME ÇA**. MD's Charcuterie Plate (as it is listed on the menu) features a cast of rare and cured meats that rotate at the chef's whimsy: Italian *lomo* one night, spicy Spanish chorizo the next. The highlight, however, is the terrine that comes right from the kitchen. A labor of love, the luscious *pâté*—a lightly spiced mixture of pork shoulder and duck confit—takes several days to prepare and is worth every second. Accented with pickled accompaniments, *crostini*, and a pungent whole-grain mustard that's on par with Philippe's, this plate is the standard by which others should be judged. ❖ 8479 Melrose Ave., West Hollywood, 323-782-1178 or [commecarestaurant.com](http://commecarestaurant.com).