

# Los Angeles

## RUSTIC CANYON SECOND ANNUAL CHEESE DINNER



Heading back from **Coachella** this weekend and think you might have a hankerin' for cheese? You're in luck! (And possibly my soul mate.) Monday, April 20 is the second annual **Rustic Canyon** Cheese Dinner, a collaboration between Andrew Steiner (**Andrew's Cheese Shop**), Evan Funke (**Rustic Canyon**), and Zoe Nathan (Rustic Canyon/**Huckleberry**). For \$55 per person, indulge in four courses of West Coast dairy decadence:

- Crispy stuffed morels with Red Darla, a Washington cow's milk cheese.
- Roasted baby beets with California sheep's milk ricotta, pistachios, and mint.
- Purple Haze goat cheese ravioli with brown butter and hazelnuts
- Braised Niman Ranch short rib gratin with celery root puree and Rogue River blue- -Brown sugar and California crème fraiche trifle with farmer's market berries

Call 310-393-7050 for reservations. Can't wait till Monday? Head to Andrew's Grilled Cheese and Beer night on Sunday, April 19.