

CULINARY ARTS

LUDOBITES 5.0 AT GRAM & PAPA'S

This is the next—and likely last—2010 installment of Ludo Lefebvre's most sought-after pop-up. The menu? A DIY tasting of small plates that will change every few weeks. Seats go fast—grab one before Ludo goes international! **Mondays-Fridays**, July 21-September 3, 6PM-9:30PM. Dishes \$5-\$29. 227 E. 9th St., L.A. Reservations available starting July 7 only at ludobites.com.

SKETCHES AT ELEMENTS KITCHEN

This Pasadena eatery proves small plates can pack big flavor. Several dishes (or "sketches") served at the bar highlight specific ingredients executed in different ways. **Wednesdays**, 5PM-CLOSE. Small plates \$5. 37 S. El Molino Ave., Pasadena. 626.440.0044 or elementskitchen.com.

MIDNIGHT HAPPY HOUR AT CACHÉ

Kill those midnight snack cravings with a signature cocktail (like Prosecco and pomegranate) and Mason Jar nibbles (eggplant tapenade, duck confit) to spread on crusty bread. **Thursdays-Saturdays**, MIDNIGHT-1:30PM. Cocktails \$7, food \$3-\$8. 3110 Main St., Santa Monica. 310.399.4800 or cacherestaurant.com.

SIX TASTE WALKING TOURS

Now, *this* is a guided group tour worth going on! You'll get a taste of ethnic eateries across the region, including dumplings in Arcadia, desserts in Little Tokyo and Bay Cities' signature Italian subs in SaMo. **Saturdays-Sundays**, times vary. Tickets \$55-\$65. 800.979.3370 or sixtaste.com.

SUNDAY ROAST AT AMMO

This isn't your mama's pot roast! A three-course menu hones in on the best of what's in season that week—past versions have included "Ode to Cherry Season," offering a pork loin roast with balsamic cherries. **Sundays**, 5PM-9PM. Fixed menu \$32. 1155 N. Highland Ave., L.A. 323.871.2666 or ammocafe.com.

LOBSTER CLAM BAKE AT WATER GRILL

What do you get when you mix Maine lobsters, clams and mussels with Weiser Farm potatoes and sweet corn? Only the best clam bake in L.A.! It's part of a three-course menu, so save room for maple budino (Italian-style pudding). **Sundays through July 25**, 4:30PM-9PM. Fixed menu \$49. 544 S. Grand Ave., L.A. 213.891.0900 or watergrill.com.



SAY CHEESE! The Oaks' creamy Camembert, Fontina and extra-sharp cheddar on cranberry-walnut bread, with tomato bisque.

GRILLED CHEESE NIGHT AT THE OAKS GOURMET

No Kraft or Wonder Bread here, just artisanal fillings—such as duck confit with lavender-fennel goat cheese and lemon curd jam—thoughtfully combined with rustic breads. And it's offered up the way every grilled cheese should be: with a cup full of rich tomato bisque. **Wednesdays**, 6PM-MIDNIGHT. Menu items \$10.95-\$12.95. 1915 N. Bronson Ave., L.A. 323.871.8894 or theoaksgourmet.com.

Hotel Shangri-La in Santa Monica.



Snack and Stay

Summer is prime travel time, but these hotel havens provide an excuse to stay close to home.

DITCH DAY FRIDAYS AT HOTEL SHANGRI-LA

Obviously, cut-price cocktails and delish nosh justify dropping all responsible plans. **Fridays**, 1PM-7PM. All menu items \$5. 1301 Ocean Ave., Santa Monica. 310.394.2791 or shangrila-hotel.com.

OUT OF OFFICE FRIDAYS AT MONDRIAN

Go ahead, set your auto-reply! Just leave out the part about crab croquetas and minty Mojitos. **Fridays**, 1PM-4PM. All menu items \$5. 8440 Sunset Blvd., West Hollywood. 323.848.6000 or chinagrillmgt.com.

FIG HOT DOG CART

Indulge poolside with an all-beef weiner topped with Comte fondue, bacon-habanero marmalade and Fritos. **Fridays-Sundays**, 11AM-4PM. Hot dogs \$6-\$13. 101 Wilshire Blvd., Santa Monica. 310.319.3111 or figsantamonica.com.

RIBS ON THE ROOF AT THE PENINSULA

Twenty-four-spice barbecue pork ribs, Jamaican jerk T-bones and grilled duck skewers are perfectly paired with an incredible view of L.A. **Saturdays-Sundays**, 4PM-9PM. Fixed menu \$55. 9882 S. Santa Monica Blvd., Beverly Hills. 310.551.2888 or peninsula.com.