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## LITTLE NEXT DOOR BRINGS SEASONAL FRENCH DELI AND ARTISAN MARKETPLACE TO LA'S BUSTLING THIRD STREET

*Restaurateurs Frederic and Nicolas Meschin and Chef Nicolas Peter  
Open Their Doors to the Neighborhood for the First Time*

LOS ANGELES - February 2007 - After more than a decade of hiding inside the secret garden that earned The Little Door its status as LA's most romantic restaurant, proprietors Frederic and Nicolas Meschin are opening their door to the neighborhood. Joined by The Little Door's longtime chef, Nicolas Peter, their newest culinary concept features an airy patio that invites guests to wander into its charming old world setting from Los Angeles' bustling Third Street. A natural extension of the team's landmark restaurant, their new French deli and artisan market is appropriately donned Little Next Door.

"We love that after more than ten years in business The Little Door is still considered one of Los Angeles' top special occasion restaurants," said proprietor Nicolas Meschin. "But one of the reasons we opened Little Next Door is that we passionately believe that enjoying delicious ingredients and dishes that are fresh, seasonal and creative shouldn't be limited to special occasions."

"Little Next Door is as much about the culture as it is the food," added Nicolas' brother and co-proprietor Frederic Meschin. "Every place we open is like a temple for us and this time we're inviting the neighborhood to share our passion, knowledge and food ... our soul."

Opened in Sept 2006, Little Next Door offers the feel of a true European marketplace. Large glass doors let the warm air from the fresh-baked bread in the boulangerie waft onto the street and an exhibition kitchen allows guests to observe the bakers and pastry chefs handcrafting the day's fare. An oversized golden espresso machine percolates at the center of the store while copper and ceramic dishes bevy of Mediterranean salads, sandwiches and puff pastries made from local organic produce.

"Every morning, I get in my van and drive around to the best farmer's markets in Southern California," said Executive Chef Nicolas Peter. "Using only ingredients we find locally, our

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team uses this for inspiration to create the week's menu. Our guests are slowly beginning to understand that no matter how much they request more ratatouille, when tomatoes are no longer in season in California, ratatouille is no longer an option at Little Next Door."

Due to the emphasis on fresh, local produce combined with the Meschin brothers' knowledge of fine European pantry staples, Little Next Door brings an inimitable establishment to Los Angeles from both a culinary and conceptual perspective. Chef Nicolas and his team specialize in homemade old-fashioned fare from savory pastries such as the beautifully presented Polenta Napoleon with Grilled Vegetables to fresh healthy salads like Roasted Beets with Roquefort and Walnuts.

The restaurant's newest offering is a breakfast menu with a focus on farm fresh eggs in deliciously creative formats featuring multiple varieties of egg benedicts, including wild mushroom, smoked salmon and French ham, as well as omelets such as brie and black truffles, hickory smoked chicken and potato and onion. For those with a bit of a sweet tooth, Chef Nicolas created a brioche French toast topped with market fresh berries.

While visitors are welcome to enjoy one of these innovative meals or a homemade bowl of hot chocolate on the restaurant's airy patio, Little Next Door's primary focus is on take-out and catering, featuring breakfast lunch and dinner to-go. With curbside pick-up available, the owners created an easy solution for busy professionals who want to bring hard-to-find ingredients and fresh mezze fare through their own doors.

#### **LITTLE NEXT DOOR**

8142 West 3<sup>rd</sup> Street, Los Angeles CA 90048

(323) 951.1010 [www.thelittledoors.com](http://www.thelittledoors.com)

Hours: 9am - 6pm daily; Breakfast served from 9am - Noon

A natural extension of Los Angeles' landmark restaurant The Little Door, Little Next Door is a French deli and artisan marketplace that features quality seasonal fare from around the world including handcrafted sandwiches and salads as well as freshly baked breads and pastries. The artisan market includes a variety of homemade jams, condiments, terrine and charcuterie along with a selection of cheeses and cured meats from around the world. Little Next Door is available for pick-up, delivery and catering from picnic baskets for two to large scale corporate parties and special occasions.

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