

May 2015
30,000 subscribers

CHEF'S TABLE



All in the Family

Four-time James Beard Award nominee Melissa Perles treats her restaurant staff—and you—to an inspired meal worth making and repeating.

When Melissa Perles opened her award-winning restaurant, Perles + Co., in 2011, she was looking for a place to call home. She found it in a converted garage in the heart of Los Angeles. The space was perfect for her vision of a restaurant that was both a community and a kitchen. She wanted a place where she could work with her staff and create a menu that was both inspired and comforting. The result is a restaurant that has become a second home for many of her staff members. Perles + Co. is a place where everyone is treated like family, and the food reflects that. The menu is inspired by the ingredients that are available in the local market, and the dishes are both simple and complex. Perles + Co. is a place where everyone is treated like family, and the food reflects that. The menu is inspired by the ingredients that are available in the local market, and the dishes are both simple and complex.

CHEF'S TABLE



Family

A collage of photos showing people eating and socializing. The photos are arranged in a grid-like pattern, with some larger than others. The images show people in various settings, from a restaurant to a home, all engaged in social activities. The overall theme is family and community.



A large group of people sitting around a table eating. The table is set with various dishes, including bowls of food, plates, and glasses. The people are engaged in conversation and eating. The setting appears to be a restaurant or a dining room.

CHEF'S TABLE



Roasted Vegetables

A bowl of soup and a plate of vegetables. The soup is a light-colored broth with some vegetables. The plate of vegetables is a mix of roasted and fresh vegetables, including tomatoes, peppers, and onions.

CHEF'S TABLE



Roasted Leg of Lamb with Caramelized Onions and Black Olive

A bowl of salad and a plate of lamb. The salad is a mix of fresh vegetables, including tomatoes, cucumbers, and onions. The plate of lamb is a roasted leg of lamb with caramelized onions and black olives.

CHEF'S TABLE



Roasted Leg of Lamb with Caramelized Onions and Black Olive

A plate of lamb chops and a bowl of soup. The lamb chops are roasted and served with caramelized onions and black olives. The soup is a light-colored broth with some vegetables.



A bowl of soup with a dumpling. The soup is a light-colored broth with some vegetables. A dumpling is served on top of the soup.