



At this time, Laurent Bonjour was the cheese master at mr marcel gourmet cheese store.
(Dec. 20th 2002 through March 10th 2005).

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There's nothing like April in Paris.

The beginning of spring...

A walk along the boulevard...

A sip of wine and some fine cheese.

Well... If your budget won't let you actually go there, you can take a stroll through France -- right here in Los Angeles!

As America's palate matures, you're finding more and more markets opening up that offer you the opportunity of selecting your fine wines and gourmet cheeses in a relaxing environment.

Today we're at Monsieur Marcel Gourmet Market at the original farmer's market in Los Angeles where I'm going to take you on a culinary tour of the world.

Let's get shopping.

Inside -- a gourmet's playground! The gleaming racks are filled with an enticing array of olive oil... Vinegar... Mustard... Jams and jellies from around the world.

But the piece de resistance may well be the cheese selection -- presided over by cheese master Laurent Bonjour.

With so many wine varieties being produced these days, sometimes the choice can be difficult. Well, to help you out, in the wine room they've organized the wines by country of origin, including my favorite -- Italy!

When people come out, they can sit at the bar. They can order and sample in a dining experience whatever is available inside.

"Every three months, it's a different menu," says Stephane Strouk, owner of Monsieur Marcel. "You just go enjoy, relax, spend your time in the market, sip a little glass of wine, continue doing your groceries, talk with the cheesemaster, have a wine tasting in the wine room, spend three four hours with us, that's all we need. We want to have fun with the customer."

So the experience here is to sit out in the open sunshine, enjoy your fruit, enjoy your wine and enjoy your cheese because let me tell you -- that's what it's all about.