

LA Unscripted | August 28th, 2023

Get ready to take notes because we're revealing the hotspots and hidden gems You'll want to add to your L A unscripted to do list Hello and welcome to a unscripted I'm David Devin coming to you from our L A offices in Hollywood Now obviously we don't just cover this neighborhood We cover all of so cal bringing you places we think you just shouldn't miss like this one This show is all about hidden gems in Los Angeles and this is definitely a hidden gem because we are in a gas station My producer Angel is going to tell us why she swears there is something really good here What Ok It's the best chocolate chip cookie in L A Does it on the door at a gas station the best in L A She swears by that She is not shut up about let's go Ok Some people call it a cookie museum And the other thing that we get reactions that are interesting like first time when people eat zoos that um sound you get this like a little sea salt I have never had a cookie like this We opened Zooy People were so skeptical like cookies in the gas station My husband we owned a gas station so it was that easy for us our family to be able to do this But six months after opening I have no idea how But Eater L A put us on the list of best top 20 cookies Number five for the Walnut gooey the one that has walnuts and the salt on it And then L A times after that asked us for a rest for raisin And then we had the Los Angeles magazine best of L A issue which they did out of 16 different bakeries voted brown butter and chocolate chip the best chocolate chip in L A So this is Angel my producer's favorite cookie This is the cookie that she literally drives across town for She is not shut up about in months and now for the moment of truth Oh look in there Oh you can taste the brown butter I'm not gonna lie Perfect texture crisp on the outside Kind of a little gooey on the inside Very rich chocolate This is like home baked chocolate cookie I knew I was gonna I knew if I was talking about it She was gonna watch them When did you start kind of zeroing in on cookies It goes back like the first recipe that I did before having kids because this love of food and baking and the healthier baking was the morning glory and I made that and in fact back then I took it to some well known companies So they wanted the recipe I didn't give the recipe or sell the recipe I just had something that told me one day you're gonna do this Ok I think we should try to Smore next because I just can't get over the perfection That is this cookie I mean look at that This is just like a Smore Is that the graham Cracker The marshmallow on top is so gooey and mushy and delicious Wow Look at that cookies Zue's name It's just a little end of my name A zoo So

Zoe's and the heart logo It's like you know I mean I feel this power that comes from us and our heart Charlie's working here my son and my daughter too So it's just a family thing You know our heart is into it and honestly the reaction of people and how much people love it and you know people like angel coming in and trying cookies and every day that I hear these things for me I can't believe it OK I think I have to agree with either L A Los Angeles magazine and the L A Times Best cookies in the city of Los Angeles Cheer and your producer And I said give you and we're just getting started You know what There were 39 million people living in so takes a lot to keep us all entertained Thank goodness places like this Keep popping up This is delicious Thank you Thank you Bar Santos is a small restaurant wine bar in Cypress Park that serves Portuguese food and Portuguese wine with a little bit of Spanish peppered in It's a little homage to my culture I emigrated from Portugal when I was five and grew up on the east coast in a lot of Portuguese communities eating and drinking Portuguese food through most of my life And I wanted to bring some of that to L A So Barra just means bar in Portuguese and Santos is me and my family My brother Miguel is an amazing cook My great grandmother was an amazing cook as well and I was always in the kitchen with him as a young kid Melissa and I have been friends now for several years I had asked her if she wanted to come work with me and open a Portuguese restaurant And she looked at me and asked me what the hell is Portuguese food And so we decided to go to Portugal and eat our way through Lisbon Came back to L A read every Portuguese cookbook I could find And this is my version of Portuguese food I think for me the menu is meant to be shared It's food that I would like to eat when I come to a restaurant Very simple It's uh ham cheese and bread We have an amazing grilled whole Do rode on the menu right Now delicious pork sandwich and we finish it off with a spiced salmon cake Oh my God That sounds amazing So these are our buttered sardine toasties These are farmers market tomatoes that we marinate in a little bit of sherry vinegar olive oil and thyme These are high quality canned sardines Uh finish them up with some pickled shallots and from fresh dough Oh my God That is really good And I'm not sure I've ever really kind of love a favorite sardines But this is amazing This is our peri peri chicken It has a little side salad Yeah a bit of charred lemon It's kind of like what you said where It's it's very simple but like elegant So this is a peri peri sauce Portuguese sauce has bird's eye chili We put bell pepper in ours a little bit of Fresno chili Oh it is so delicious It is spicy but tangy and there's a little bit of vinegar in it Like you said the

chicken is so moist and tender like it's just falling off the bone Yeah we can feed the chicken and duck fat So that's never going to be bad Our hospitality group last word hospitality fortunately has Evelyn as our wine director She has a fantastic palate makes very good decisions on what wines make sense with what food I really wanted to be first mindful of making sure the wines that I choose really compliment Melissa's menu I also wanted to make sure that it was a wine program that Mike also would very much enjoy And then I just wanted to feature a lot of incredible producers coming from Portugal that don't really get a lot of light shown on them So I poured for you guys today The Maestro Sierra P Shery The second glass is one of ours from the Rare Wine Historic Series And then last is one of our by the glass options This is a Filia from Santiago and it's a you know I really enjoy food and beverage and people and the whole experience of being out dining and people coming together and breaking bread together I think that's an important part of life Oh my God I'm doing something right here You did something really right Amazing things everywhere you look in So just like this spot we uncovered and had to visit Oh Paley House West Hollywood is perfect for your leisure traveler your business traveler and or someone just even locals just looking for a very kind of curated different creative point of view on their stay Paley Society is a collection of curated boutique kind of really bespoke hotels that are very unique to the neighborhood and try to try to fit in and become a part of the neighborhoods that they inhabit So we have seven properties in L A including the Silver Lake Pool and in uh Wood Paley Hotel the Mole Rose Paley Hotel as well As Paley House West Hollywood where we are today Ok Could this place be any cuter what is this room So this is the living room lounge and like all of the spaces you can see like a really thoughtful curation towards a place where you can lounge you can work you could kind of waste the way the day reading if you wanted to Pale House West Hollywood has a lobby lounge dining area with a really cute little curated cocktail bar as well as a gorgeous outdoor patio The pool area is very cute as well as my favorite space is actually just adjacent to the pool area and it's a small little lounge that makes you feel like you could sit there and play backgammon all day Ok So what do we have here today All right So a whole bunch of selections from our brunch menu This is our cauliflower hash We have our muffin This is like a take on an egg mcmuffin It has Canadian bacon American cheese but we top it with hollandaise as well as a fried egg The lobster tacos over there house favorite The salsa is delicious but also the the chunks of lobster are so good and sweet The lobby

lounge is our little like restaurant cocktail bar Um It's geared towards classic hotel food but with a very fun sophisticated cocktail program So we're doing a potted smoked salmon It's almost like a salmon riette If you will but Oh wow There's lots of salmon in here really like And it tastes so good on the with the everything bagel seasoning It's really really good and very light Our brunch is absolutely amazing And then for late night we put together a very fun kind of upscale bar menu that is paired perfectly with the cocktail program You told me about a Dutch baby Yeah I will I only knew about a Dutch baby like a few months ago for those that don't know what is a Dutch baby So Dutch baby is traditionally a German pancake But then his kind of moved its way across Europe almost becoming something like a very thin Yorkshire pudding and or like an American pop over to an extent Oh my God The texture of this is delicious So there peaches Yeah in here and there's some like butter and then there's bacon We're very happy to be a part of the neighborhood The ability to utilize the houses and the hotels as a staycation is as good as it gets Ok I have to say Dutch baby at Pally House is the only baby I want I mean don't tell my real babies that but that is the bastard So yummy I can't stop double fisting again and there is so much more ahead Script will be back in just a moment Welcome back to L A unscripted from our home base here in Hollywood I'm Devin and we didn't have to travel too far to bring you this hidden gem Say cheese at Milk Farm L A in Eagle Rock Cheese is really accessible I think a lot of people have had cheese in their types of cuisines like even in Korean food Now they put you know kind of like a milder cheese on top of their coffee And um I think that cheese is kind of well known because a lot of cultures have some sort of cheese in their repertoire of foods Milk farm is a neighborhood cheese shop And here in Eagle Rock we sell hundreds of different types of cheeses as well as beer wine sake cider gourmet foods We're quite well known for our sandwiches I spent a year actually traveling around the world and when I got back I wanted to put something together for the neighborhood that was resembled of all the little stores that I saw all around the world highlighting all the great things that are made here in America as well So it's a bit of kind of like a European influence meets an American influence here at Milk Farm All of the employees here all of the cheese mongers here are highly highly educated in all things cheese So if you ask them a question about the science of cheese or lactose or what's in season or how certain cheese is made we will actually be able to know the answer and explain all of that to you on top of that you know at a cut to order cheese shop the cheeses here are not sitting

around in plastic for a long time We have a wheel of cheese We cut exactly what you want and you get the freshest cut of cheese possible I made it to the behind the scenes of the milk farm and I'm gonna learn the art of cheese cutting Alyssa What are you gonna show me today I'm gonna show you how to use our fabulous little cheese wire here we're gonna cut some cheese together But first since you're behind the counter you got an official milk farm apron This makes me official I think to the crew Thank you I'm never leaving It's OK All right So we're going to cutting some delicious cheddar cow's milk cheddar from Iowa using this cheese wire OK What's the difference between Yeah cheese wire and a very sharp knife So for something like a cheddar it's going to be a little more crumbly So I like to use the cheese wire because it's very very thin It kind of makes things a lot cleaner It makes for a super clean cut and it just I don't know it makes you feel kind of powerful to use like a tiny little wire to break down cheese I love I really like it that way I really enjoy when newbies come in or people who have never entered a cheese store it can be very very overwhelming we understand because there's just hundreds of cheeses in every shape and size and color I would say that the best thing to do first and foremost is just to come in open the lines of communications with one of our cheesemongers and just say hey you know I've never been to a cheese shop before What do you recommend And then usually they go back and forth with uh usually what kind of flavors do you like Do you prefer saltier cheeses or sweeter flavors We usually say that if you're going to get any cheese at all start with two maybe one soft and one hard for me It's very important to kind of give back to the neighborhood and uplift the neighborhood that I actually live in Don't move or you miss something really cool I promise L A unscripted will be right back Welcome back to L A unscripted I'm Dana Devin from our offices in the heart of Hollywood Let's check in with another member of our Lau Pac Jasmine Simpkins Hey Jasmine what are you up to water John Re Fitness is the ultimate gym It's the place that you wanna come and work out We just opened in the middle of June It's the second in California the third in the US The reason we came to Santa Monica is of course everyone wants to get that beach body right So what what better than just being stepped from the ocean This was retail So a former Banana Republic um which is hard to imagine when when you're when you're in this space um if everything's gone um and it's been completely reimaged We have great co-working space We have a juice bar with freshly made smoothies We have two classrooms Um so cycling classes and a whole schedule of of group fitness classes Um three

floors 45,000 square feet of gym space We like to crank up the music We have live DJ Si love it I love it's like a workout club All of our um free weights are downstairs and all of the plate loaded equipment Uh so that's where you go uh to really build the muscle So we have personal training So we have trainers on staff and we actually um encourage people to take their take a free personal training session when they join Hey Jasmine you ready to get your beach body workout going I think so All right Don't kill me All right Last year Job squat down throw it Last one Get low there It is beautiful How you feeling like my legs are on fire Oh good That's what we want And we're still not done yet but our gym 80 machines are arguably the um the best strength equipment in the world So they they um they're imported from Germany Um and we have them in all of our John Reid clubs and we have a rig upstairs We have the sled upstairs and that's where you'll find our group Fitness Studios Guys I made it now It's time for a smoothie I think it's really brought something to Third Street promenade We're we're busy We're lively and we are the sexiest gym in Santa Monica And here's the bonus of going off script in our city whether it's 20 miles or 20 minutes you're bound to bump into something amazing More and more people like me are becoming proud of plant parents But what if also like me you don't necessarily have a green thumb Well now a special delivery from an online plant shop promises easy to grow greenery Oh that just like that A plan is basically a plant that waters itself through a hidden water reservoir that you only need to fill once a month The plant regulates the water it needs throughout the month and you don't have to have any guess work It's like a foolproof plant system All right I got so excited about easy plant I got so many of them So of course I called in my friend Kate He's gonna help me do the unboxing and to see what these look like And so basically our plants are split into sizes So we have like small medium large and huge I have no green thumb at all So this is really really helpful There's an instruction manual So when our founders started Easy Plant they were trying to bring plants into their own homes and the plants just kept dying So I think what sets us apart is that we're forever plants Um because the system is taking care of the plant and giving the plant the exact amount of water it needs when it needs it They're very hard to kill The way it works is just it's so easy You have a little hole here you take this off the lid you fill this once a month and then there's a reservoir in the bottom and the plant will take exactly what it needs and leave the rest And I actually heard that the reason humans are so connected to plants is because in like the olden olden days when we'd see plants we'd know there was water and we'd

feel safe and that's something that just is inherently connected to our survival skills It soothes your your mood and of course they're just so beautiful to look at Kate Look at our beautiful plants We did it we did it I have the white bird of paradise and the money tree Ok Those are gorgeous I have the snake plant right here A parlor and one of my favorites the fiddle leaf tree That is a really good tree I think mine are just a little bit cooler Oh my God it's on it's on now We got to keep them alive which is going to be easy Experts say that 66% of homes have at least one plant and that golden green can decrease stress and increase productivity So thumbs up for easy plant and that is all the time we have for tonight Thank you for joining us We'll see you next time