

LA Unscripted | July 14th, 2023

It's a city where anything can happen So what could go wrong or right As I hit up L A unscripted from Disneyland to Death Valley wine country to the coast There is no better place to live work and play than right here Hi everyone I'm Devin and consider us your personal tour guide to all things good This is delicious Thank you Thank you Barris 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 because 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 uh sardine toasties These are farmers market tomatoes that we marinate in a little bit of shared 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 OK Bit of 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 a 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 familia 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 doing something right here You did something really right You know I've got my dogs with me now but let's check in with another member of our Lau Pac Jasmine Simpkins Hey Jasmine what are you up to help me out We're checking into the Waldorf a story of Beverly Hills to do a little dining and unwinding You might want to join us Is that Red Pi coming from south of France So it's part of our concept here to use that seasoning on each dishes we are doing and I came here to open that hotel to actually build that kind of little luxury boutique hotel in middle of Beverly Hills We opened two restaurants We opened the rooftop by Jean Georges and downstairs was at Jean Georges at that time and we just switched it with Esper Network I do uh actually a beautiful salmon carpaccio with some uh uh truffle vinaigrette and uh I put a little ponzu sauce as well This might be the best salmon carpaccio I've ever had I'm the winner Thank you We do some tartar as well Beef tartar salmon tartar tuna tartar So we do some Musso very traditional with uh white wine burger shallots Uh French fry next to it so you can dip it in a sauce That sauce is so yummy Oh my goodness We do a lot of uh Bronzino on the grill and all that kind of uh uh uh beautiful pastry from uh uh Baba Rum or uh a strawberry tart as well We do it just melts in your mouth Jasmine Welcome How is ESPA it was so good But guess what what Now I'm ready to relax We love that we're out of the spa after the pandemic Guests were so excited to be outside and it doesn't get much better than our rooftop escape Part of the wellness experiences we're now offering we have a cold plunge and our infrared sauna The inverter is absolutely amazing I have done this before but I love that you guys have it to do I've never done it on a rooftop and eventually what you'll feel when you're upside down is that your spine is gonna elongate It's gonna completely open up We have the compression boots They're really good for uh circulation We have the Thera

gun So they're really good for massaging as well And then fun things like virtual reality meditation jasmine It's time to wake up Oh no Ok I guess I'll go home now Well can I get five more minutes Huh Guys I think I'm just gonna stay here I'm never going home and we are just getting started Elliot Scripted will be right back Hi A unscripted David passage here group fitness instructor at Equinox And I'm really excited to bring you some of our athletic conditioning drills that will help improve endurance and strength We're gonna start off with a little shuffle going into a drop lung Join me here with the shuffle It's here this little quick fee You can stay here as long as you want to And for those folks that are ready for a little more we can do a shuffle Shuffle drop down low you'll go again Shuffle shuffle drop one to drop The key here is agility Get into that low position into a high nice job We're going to move Number two we've got fast feet into a traveling sprawl so fast feet right here Getting nice and low building some strength in your quads when you're ready for more bring your feet down Half Burpee back down Stay here as long as you can add a couple of those sprawls back down and up Nice job You guys you can do that as many rounds through as you'd like as long as you can handle it Thanks again and we'll see you next time You know California is considered a trend setting state and from food and tech to art architecture and design There is so much to discover right here in our own backyard Welcome back to L A unscripted I'm Devin and we are here to help keep you in the know Mm Everybody always asks us about the name that we found the spot for the oysters It's basically as simple as that The restaurant itself is really an homage to east coast seafood restaurants Oyster bars clam shacks and like that with an emphasis on sustainably caught seafood We have not today not in season but generally an oyster called Little Nam sk It which is from my parents' Oyster farm where I grew up on Cape Cod in Massachusetts We sell mostly Cape Cod Maine Prince Edward Island New Brunswick Canada South Carolina and some South Carolina as well is working with fish like this something you always wanted to do 100% Well I mean there's just so much variety like a cow is a cow there's hundreds thousands of fish you know Do you want to get into that Well I'm trying to get into that Well you gotta have a little patience Big fan of the crab cocktail Chilled crab dip with Ritz Crackers right behind us Is it Tostada scallop Tostada is our most popular for sure Super delicious This is the scallop Tostada scallop Tostada It's definitely our most popular thing We tell every table as well that they can miss it So I've never had a scallop and a Tostada together Neither of us That is delicious My glove and as we talked

about earlier best wedge salad in town So the trick that we do here to start is we'll actually kind of crush this a bit Ok So that all the dressing can get inside of it Keys you gotta get a little bit in every bite right You got a little blue cheese as soon as we met each other it was for sure You know I was going to say love at first sight but I guess that yeah it is what it is love at first sight like it worked out right away Do you want to go into our first date or what What are you making So we're going to make a Sicilian crudo OK Japanese kachi OK With some olive oil lemon juice capers red onion Very simple preparation OK You guys that is so fresh and delicious We just strive to always be searching for the best possible product that has the least impact on the ocean when you think about L A film school and what it is I think people would naturally assume that it's a film school something about film but it's so much more than that There's animation music audio production entertainment business We also do graphic design digital filmmaking So we are located in the heart of Hollywood here So we're surrounded by a lot of entertainment companies A lot of our students get opportunities by simply going outside the school and networking and putting themselves out there It is absolutely amazing to be here surrounded by the industry when you're looking for instructors that are current and relevant and are doing the jobs now they're here So this is the theater where you guys do a lot of your screenings Exactly And the cool thing about the screenings is that we'll always invite someone that worked on the film like a producer or a director to come and do A Q and A with our students So this is called our dubbing stage So this is where the film students have their sound design classes It was kind of a coincidence that I ended up going to the L A film school slash recording school My girlfriend who's now my wife one day we were driving down Sunset Boulevard and we drove past the recording school She pointed out and said you should go there One of the main things that I think I learned from one of my teachers here was they said that when you get sound you wanna get it perfect When you're shooting for filming it get it in the can is what he said So this is where the film students come to physically make their sound So if you're ever watching a movie and you hear like footsteps or those little minute sounds like a punch a kiss or a slap I'm in Jordan Peele's next film and I'm running down the driveway Oh he's coming when I think about the L A film school and what makes it so unique It's the people it's the instructors that care about the students It's it's the students that care about each other and themselves Technology is gonna change It's always gonna change We all know that but they'll always be a need for music for art for a

story whether that story is shared in television or film on the stage and it's all happening right here Wow this is a huge stage So this is our main stage So this is one out of the seven sound stages that we have at the school Something special about our school as well Our students have the complete rights and ownership over everything that they make here with respect to uh how our students can financially afford it We're not extra high and we're not extra low We're right in the middle of that of the tuitions we try to meet them where their feet are Also our students receive a tech kit the tech kit is basically equipment and software to help them get through the program So these are our record plaques So they're all a representation of either a producer or an engineer that graduated from our recording The Love below That's pretty cool Eminem Some of everybody else everybody we offer an associate of Science as well as a Bachelor of Science in those degree programs This is like one of the largest green screens at any institution Actually my advice to anyone who's a film school student is to start your journey you know don't be afraid of it And then once you get out there you know don't be afraid of the hard work It's a longevity game So you're gonna wanna start and just keep going What you do always do the best you can and then move on to the next one do the best you can You'll never regret doing good work And we have so much more for you after the break because going off script is far more fun than sticking to it right Discovering new places falling in love again with old favorites Enjoying the moment that is what living life unscripted means to us But you know what else is unscripted What happens right after you Da dare me there's a really great artisanal perfume culture here on the west coast that doesn't really exist anywhere else in the States I'm Christopher Gordon from the perfumer studio in Hollywood Dana I dare you to make a signature sound We create the fragrances and that fragrance can be used in anything from candles to body scents to room sprays Our goal was to make perfumery accessible to anyone whether they wanted to become a perfumer themselves or whether they just wanted to create their own signature scent I accept your dare I am going to learn to be a nose just like you Scent is one of the most powerful senses that we have and even between people a person can wear the same fragrance and have it smell different than their best friend because their skin is different because they may have dry skin a different diet even can affect the smell How do we get started So we get started by choosing one of these base fragrances OK We've got a selection of feminine uh unisex and masculine fragrances I definitely think I like sweeter OK Yeah So I would suggest Central Gourmand cause I

am one we write down the formula but we keep this on file OK So if you fall in love with it you can always come back We're gonna do 30 drops of that So Central Gourmand is now when I count I'm gonna do a gray sensual one That's not a trap Oh It's not let's add some of the jasmine Let's do 12 So we offer a quick 2.5 hour Saturday class a couple of times a month where people just come in because they want to make a perfume They've thought about it They love perfume After that we have a foundation in perfumery which is geared towards people who want to go into the business They want to become perfumers So it's more in depth It's a few days long So give that a little shake mix the oils in and now we're going to smell the final creation The moment of truth So excited It was delicious This was amazing I'm gonna wear this every day Wear it in good health Thank you 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 So the Santa Mona Art Museum is a 10,000 square foot space on the third street promenade in Santa Monica We have 7000 square feet of exhibition with 3000 square feet of storage We also extend into the Metaverse with NFTS and Web three And then we have a huge virtual reality program as well We are doing something really unique We are opening our doors to artists and giving them the space resources technology to you know create the exhibitions that they want to create This room is so huge I and we're in the middle of Santa Monica which is so crazy to me this is Darren Dasu Um One of the things that the museum is also doing is connecting him to some A R platforms because he has augmented reality aspects to his work He's collaborated with a lot of major artists over the last couple of decades we really want to showcase the artists process and invite visitors viewers the community in to experience that first hand we need to know what this community needs and that needs to be dynamic has roots in you know Hollywood and Disney and everything else that's going on here the food culture here elevating that into the fine art status while also keeping it beachy and very like Santa Monica cool contemporary art and living contemporary artists Currently we have an exhibition called Looking West which is a group exhibition including 20 artists all from around California They work in different mediums with different technologies So it's a lot you get to see a lot This is probably one of my favorite rooms in this whole place and it's so different from all the others where are we here OK So we are in Gretchen's House with Manifestation And as I've been working with Aubrey and Christo to create the museum we've been talking a lot about our dreams and our goals and really our vision for the museum So we

wanted to create a space inside the museum where people could come and really feel like they have the ability to be creative here This is renowned British American artist Russell Young A few of these are actually printed on felt Those are my personal favorites They're stunning I think that the variety of what we have in this show and at this museum will inspire you Ok see how 30 minutes flies by when you're having this much fun But how will we talk it Well you'll just have to meet me back here next time to find out until then