

## LA Unscripted | June 26th, 2023

From hot spots and hidden gems to lots of local flavor It's your guide to all things local the unscripted way And tonight we're cooking with some of the A's top chefs From the best taco trucks to the best Michelin star dining experiences L A is a foodie city and we love every mouthwatering morsel of it Hi everyone I'm David de and high above the City of Angels and you know what's on the menu tonight Food and lots of it because we are going behind the steam with L A super chefs our first course Italian and it's in play which I think I can see it way over there along with our Olivia And you said it's seasonal right Yeah Yeah squash blossoms are coming up They actually grow right up the hill there and there's some that grow wild and you see the flowers up there all the time It's pretty Yeah Superfine is a neighborhood restaurant that serves really fresh uh food that's locally inspired but also inspired by by Italy and Italian cooking and Italian food sensibilities My biggest influence in the kitchen was always my mom and my nona my mom was from Bologna Italy So I grew up going there every summer and life there in Italy kind of revolves around the dining room table So just food with family And that really influenced me And that type of cooking was how why we eventually opened Rosso Blue which was kind of an homage to Bologna and Los Angeles At the same time we've been working together since we opened our first restaurant together And that was so over like 13 years ago I'd never worked in a restaurant before Um I have a finance background and basically Steve had reached out to me hey you know can you help me find investors for this restaurant And I want my restaurant we started working together that way raising a family and and running a restaurant are actually kind of similar We're feel responsible for a lot It's there's a lot of pressure doing it but working together actually takes some of that pressure off So my favorite dish here is the chicken liver rigatoni So when I was pregnant Steve made this dish for me all the time So this basically has a mushroom based carrots on the celery and then seared chicken liver that's cut cleaned and cut up and then deglazed with some marsala wine the liver itself like thickens a cook So it coats the pasta really nicely I wanted it every night And um so I'm so happy it's here on the menu And now I get to share it with everybody that comes in and I tell the story too and she actually ate a lot of filet of fish also She's a filet of fish and this that was her pregnancy diet Mm We've tried to stay involved within our communities Something as simple as picking our plants outside It's a savory crepe batter When I cook the crepes I actually

cook a squash blossom into them Cheers Cheers Let's go We wanted to stay native California and the wine program We do family growers because we we know that that comes from a sense of community all our liquor brands that we use Those are all very small producer family based You know it just gives you that overall vibe of community Now from the west to the east if you're heading downtown make plans to visit the Disney Music Center not for the music but the food you'll get to taste The very fine cuisine of super chef Ray Garcia and his stunning restaurant Astrid There's so much that I love about cooking You know I think part of it is that that adrenaline rush part of it is that you know immediate and instant gratification that you don't have to wait months or years to see the fruit of your labor It's just in a matter of minutes You feel that that that pleasure that you did something you know great You can't just look at you know the area around your cutting board you have to look beyond and into the environment And you know that's why whatever we're sourcing we carefully choose our our partners and our ingredients Astrid is a bit more of a reconnection into my uh professional upgrade and and growth So it's it's hyper seasonal It's Californian it's uniquely Angelino with influences from all around the country Sustainability is a huge part of you know my cooking philosophy and not only just for our own health but the health of the planet Astrid has such an amazing backdrop you know being here in downtown at the heart of all these you know amazing cultural institutions the Music Center ek the Broad Museum It it's just a beautiful backdrop for us It just really is embracing the culture ingredients and culinary traditions of the city Um You know and that's informed by you know all different parts of the world I started off as a buster handing out chips and salsa at a Mexican restaurant I switched over into into cooking My first real cooking job I would say was at the Peninsula Hotel in Beverly Hills So from there after spending seven years in the hotel I had an opportunity to open my own restaurant within another hotel called Fig And that was at the at the Fairmont So I spent another seven years uh doing that and then I realized it was time for me to do something that was a bit more personally connected and that's when I opened up a broken Spanish which was a contemporary Mexican or Mexican American restaurant Ok Chef What are we doing today Ok We're gonna start with a uh Barrada salad that we do here at Ok Oh my God Yeah that cheese is so creamy and delicious But also and you get the crunch of the apples and like the bitterness of the endive and croutons and then you get the salt from the oil Oh my God it's so good That is delicious So we're gonna make our Branzino dish OK I like

Branzino because it's delicate It has a little bit of sweetness to it but it can still stand up to some bigger flavors OK Which we're gonna use today Oh my God Oh my God It's so good It's so flaky But yet I actually like the skin It's crispy and then it's spicy It's like that sauce on top of it because you get the crunch of the vegetables Oh my God it's so good I think being an Angeleno is a huge influence in in my cooking Is it just I'm so familiar with these ingredients Um I'm familiar with the with the farmers and the farmers markets and you know all these different purveyors So being able to to make these connections find these ingredients has not only you know influenced my cooking but has allowed my cooking to influence the city over my years of cooking I've seen such a great evolution in food here in Los Angeles to become one of the I think one of the best culinary cities in the world now from happy taste buds to iconic taste makers Martha Stewart's brand new restaurant has arrived in Las Vegas and our jasmine sins Got the lucky assignment to dine one on one with the culinary queen Martha Are you ready Yep All right let's do this Well thank you for letting L A unscripted come to the Bedford Why did you decide you wanted to open a restaurant here in Vegas I've always wanted a restaurant and never got around to it I was And then when Caesar's entertainment came to me and said we'd like you to have a restaurant in Vegas I thought God this would be great because I've always liked coming to Las Vegas Yeah I feel like I stepped into your home This is my Bedford home I live on a farm in Bedford New York And this is a replica although quite larger beautiful sconces wonderful mirrors fireplaces a little marble here and there and a kitchen that is just a delight with all the copper hanging just like my own kitchen Only three times bigger These are our recipes our signature chocolate cake You have a small piece in front of you which is served with butter milk ice cream And then over there in the little Ramekin is a delicious raspberry rhubarb crisp This has creme fresh ice cream alongside and I grow all these things in my garden I grow raspberries currants I love buttermilk I love creme fresh That is very good Isn't that good Wait a minute I've got a double in again Oh my gosh Most popular It sounds crazy But it is utterly delicious Is the smashed potato Then we have my mom's recipe for potato pierogi with brown butter Very delicious Well Snoop is a good friend of lau What is his favorite dish He had the last time I had him here the roast chicken He loved the macaroni and cheese because it's a four cheese macaroni It's so good We have lots of amazing drinks on that menu This is our best selling wine Oh my God Martha Shard And we serve our kelly the kelly red delicious wine and we have a two pack Yeah get it I

get it OK Everything that you touch does amazing Thank you So would you say this is one of many beds to come We don't know yet We'll keep you posted OK Jasmine still waiting for that doggy bag of dessert and we're serving up a few more chefs dominating the scene here So don't go anywhere L A in scripted will be right back Welcome back to L A Unscripted Super Chef Show And if you're like me you been the critically acclaimed show The Bear all that kitchen tension You could cut with a knife but do you think I can handle the pressure on the line Well you're about to meet the man who trained actor Jeremy Allen White to be his best chef self And he's about to meet me Good luck to him Yes Chef yes chef yes chef chef everything Yes Chef Hi I'm chef Dave Dana I dare you to go through the bear training of poo anything along the way for me Why does mine look so bad Is a great neighborhood bistro It's Parisian style cuisine conveyed through California produce And we're here in Southern California So why not make that the focal point so far so far I would not hire you so far I would not hire you You're at like three months prior to Jeremy entering this kitchen at this point with your skill set It it's an absolutely wonderful show Thank you We found out that Jeremy was coming in three days before he was finishing up his stint at culinary school So he and I texted a few times about what he needed and what time to be here And that was it He dove in but we'll figure it out So we're not gonna make you cook We're just going to plate a dish When did you know that Chris Storer was going to write the Bear So we had another restaurant in Santa Monica 18 seat tasting menu restaurant A friend of mine was dining and he brought Chris Store in as a guest to he's a guy who wrote and created the Bear Hey I'm working on the show We'd love to talk to you about it We'd love to see if an actor could train here with you for the show £25 No no no I ordered 200 The idea is the chef leaves his family in Chicago to go to New York to pursue his fine dining career Something happens to the family He has to move back to Chicago and really just wanted to talk about how this actor becomes a chef and kind of brings that back to his family's restaurant And so we thought well let's just bring him in let's figure out what Jeremy is capable of and what we're starting with and see how it goes And so we set up a cutting board across from us and basically just gave Jeremy a bunch of things to cut that Even if you screwed him up it didn't matter And I just hung out in restaurants for like four months I just like I cooked it in restaurants I just like stood in the corner and watched I was in restaurants every day for four months And I got I got to understand it He immersed himself in the role I have a lot of respect for how he handled the task of sort

of you know becoming a chef so to speak He was great very focused We would have hired him as a cook by the end of it you're gonna make all this look like all this and from there we'll make the dish Do you take the leaves off Oh no that's the good stuff Oh oops here's the final product If we show them yours This is ok He is ok And then here is mine Not bad Right I mean I think he still looks better but not bad So all things considered and keep in mind my passion my enthusiasm my commitment to the final product Could I be a chef in your kitchen He was absolutely horrified by how messy I am in the kitchen Ok A scripted will be right back with more Yes chef moments Welcome back to L A unscripted and our super chef special now L A really has become quite the foodie town You name the cuisine and we got it including this Ethiopian restaurant with a James beard nominee at the helm So everybody sits around nobody puts food in their mouth You feed me I feed you I've never been formally trained for anything And I raised my son being a waitress My son was my guinea pig I didn't have anything for my son but I had love and food Well the Ethiopian salad is the most popular It goes with any Ethiopian dish you make period And we have collard greens cabbage and carrots potatoes carrots green beans yellow split peas We have sho cold dishes also aza the green lentils tomato olive oil lemon juice some flower seed So it's it's endless In Ethiopia we have more here You concentrate it So this is this is in J that's Ethiopian bread We put it as you can see to place it on and then you break the chicken if you eat that in the tofu Just to start with the tofu like this Yes And you can mix it with the salad I hope it's not spicy I'm not afraid of spice Good good Mm Mhm Just so good The late Jonathan Gold spoke so highly of you and and wrote about you and what does that mean to you It means everything you are here and so everyone's ordering the door was oh my gosh You know what that means That means I gotta taste delicious That is delicious And you said this takes 50 days with that I see why he wrote the best dishes of 2004 He put my daughter on he changed he changed my whole life and not just me A lot of us little places little people like me who would never ever get anywhere So I owe my whole career to Jonathan and oh my God for sure they have the most incredible customers you can imagine I mean when the pandemic happens they were calling me Do you need money I'm like no no thank you I'm ok for now Just keep on coming And they keep on getting the take out So now take out hours are Thursday through Sunday 5 to 8 Yes they can get it catered and private events are available like the whole week seven days a week they can book a private party L A has fantastic food So many places give you

incredible dishes incredible food I think we're the star I love that These hands made all of this and now we're eating it together Yes me too I'm very happy you're here Thank you Thank you for coming Are you full yet Because we've got more courses coming your way You may know celebrity chef Eric Greenspan the head Honcho of grilled cheese Well now he shows us what he's cooking up no flames needed You know it's funny like my entire career I've always tried to kind of push the envelope What's next What is what is nobody doing My name is Eric Greenspan Uh I'm a chef by trade but I am the uh co-founder of New School American Cheese How did you get into getting your own restaurants and getting on all of these shows and getting these awards So I went to culinary school in France I worked for Rocco de Spirito I worked for Ducasse and my first executive chef job I was 27 years old at Patina So I was the last executive chef at the original Patina and then opened my first restaurant the Foundry on Melrose in 2007 How did you get on to all of those shows that you've done well So there's I have the perfect combination of being dashingly handsome and amazingly charming And so that really really helps I'm not the chef in the room right I make the product and I hand it to the chef So it's been an amazing experience at the foundry We got really well known for our grilled cheese sandwich And that grilled cheese sandwich got chosen on the best thing I ever ate I did Next iron chef I did iron chef you know do guys grocery games guys ranch kitchen Today we're at one of our first restaurant partners I saw it out from the very beginning of what we brought up the market called We Melrose It's got taste it's got flavor It's not just a textural thing We have burgers cheese steaks you know the cod sandwich Uh when chef Eric uh brought new school to the to the shop for me to try It was kind of a no brainer to start using it So the first thing that we started using it on was like our cod sandwich our hot cod sandwich So what made you decide to launch your own cheese I constantly try to pivot And so for me it was about uh what's gonna be the future The problem with American cheese is for 100 years It's done this like chefs like like for us Our guilty pleasure is American cheese Like nothing melts better on a burger Nothing makes a better grilled cheese right Nothing makes a better macaroni and cheese Three of these are very very popular items here The first one that we have here is our hot cod sandwich I've never had a fish sand with two filets on it like that before Like that's just insane Ok Hold up Oh my word Oh my God I'm so good That's the reaction we want Another super popular item of ours are house double And then this is the cheesesteak the rib eye cheesesteak Oh my arm Is that the

best cheesesteak in Los Angeles I don't know if I've ever had one Like it is so rich and delicious I am absolutely melting inside with happiness over all of this cheese and all of this delicious food Thank you so much Chef Armin Thank you so much Chef Eric Oh my God This was delicious And if you want to buy it at home you can go to uh mccall's in Los Fela or Santa Monica or service I wash where they all sell pre sliced new school American I'll eat that Thanks for ordering up with a unscripted and remember to keep sending us all your local faves because you never know where we'll end up next Good night Does anyone have a cookie