



The secret garden restaurant ventura county

Delivery No Payment Credit Cards Accepted Parking Good for Kids Attire Alcohol Reservations Price Point \$ \$ - Cheap Eats (Under \$10) \$\$ - MenuPix User 02/23/2021 - MenuPix User 03/18/2020 - MenuPix User 3 Reviews 3 reviews 3 reviews with an average rating of 4.0 stars have been consolidated here. Consolidated here. Consolidated reviews are included in the calculation of the average rating of 4.3 stars which is based on 6 total reviews. Secret Garden Restaurant in Moorpark, California from season one of Kitchen Nightmares has closed. The restaurant posted a link on their Facebook page at the end of November 2015 that had the following message: Dear Friends, It is with a heavy heart that we inform you that Saturday, November 28th will be Chef Michel's last day at The Secret Garden. The business has been sold. We are so thankful for so many things. At this time of year, we celebrate you, our incredible customers that have come to feel more like family. Thank you for your many years of patronage and support. Chef Michel is looking into other ventures. Keep an eye on your inbox or like us on facebook to stay up to date on what's happening next. As we look forward to celebrating the holidays ahead, we want to take this opportunity to wish you and your family the very Happiest and Healthiest of Holidays. We're keeping the email, so feel free to reach out to us at with questions or comments. Everything has been removed from the restaurant will be marked as 'Closed' on the Kitchen Nightmares Update Page. This was the last open restaurant with the same owners from season 1 of Kitchen Nightmares. GAYOT's Wine & Spirits Editor presents the Wine of the Week, featuring tasting notes as well as history on the vineyards and winemaker. Page 2GAYOT's Wine & Spirits Editor presents the Wine of the Week, featuring tasting notes as well as history on the vineyards and winemaker. featuring tasting notes as well as history on the vineyards and winemaker. Once the scene of romantic anniversary dinners and a particularly contentious episode of "Kitchen Nightmares" starring Gordon Ramsay, the former Secret Garden Restaurant space in Moorpark has been claimed by a new tenant. Danny Margolis, president of Moorpark-based Command Performance Catering, plans to turn the remodeled building at 255 E. High St. into M on High Street, a full-service restaurant that will serve California-contemporary cuisine. And he hopes to have the work done in time for a summer 2020 debut."I've always wanted to branch out and do a restaurant. What better location than historic High Street?" said Margolis, who grew up in the city and remembers dining at The Secret Garden before the "Kitchen Nightmares" crew came calling." It's a nostalgic address that people would like to see in use again," he said. Helping plan the project is executive chef Maya Chrestensen, who joined Command Performance in 2003 after more than a decade in restaurants.MORE: Battling cancer, Ventura County winemaker toasts life with local 'Chambang'" want to offer food that is similar to what we can do when we're cooking for two people instead of 2,000, "Chrestensen said with a laugh.Depending on the season, dishes could include crispy-skinned Arctic char with smoky tomato velouté sauce and juniper-brined Porterhouse pork chops with fig marmalade and a Brussels sprouts succotash. Then again, "we've changed hands four years ago. The restaurant's interior was later gutted. Pathways and plantings for the once-secret garden at the back of the building were also removed. Architectural renderings for M on High Street depict several new outdoor areas, including one furnished with a fireplace and picnic-style seating and another with cabana-style sofas arranged under a trellis. Plans also call for converting a shipping container into a bar and ice-cream station. The patio area may have its own menu, Chrestensen said. The restaurant's interior will feature tables arranged near the arched windows, with additional seating at large, U-shaped booths and a bar at the back of the room. The main entrance will be moved to a door that opens onto the Magnolia Street side of the building. Margolis and company hope the new construction will clear away any bad juju still lingering from as far back as the late 1990s. That's when a jury convicted the then-wife of singer Frankie Valli of misdemeanor battery for slapping Secret Garden co-founder Sandra Sofsky during a dining-room dispute over the cost of a meal. A native of Lyon, France, chef Michel Bardavid unveiled his version of The Secret Garden in 2000. Nearly eight years later, it became the first Ventura County restaurant featured on the Fox reality series "Kitchen Nightmares." The episode made the most of centuries of bad blood between the French, represented by Bardavid, and the Brits, represented by Ramsay.Bardavid told The Star in 2009 that he regretted appearing on the show, which included scenes of the mock boarding-up of his restaurant with signs saying it had closed due to bankruptcy - something Ramsay said "might" happen if Bardavid didn't follow his advice. (The 2007 episode lives on in re-runs and on YouTube at After bringing back much of the restaurant's fine-dining French fare, Bardavid sold the business in 2015 as the result of a divorce. In late November, a peek through the windows revealed concrete floors, framework for new walls and "furnishings" ranging from a wheelbarrow to a portable backyard grill. Margolis was scheduled to submit plans this week to Moorpark's building and safety department and to Ventura County's environmental health division. The new restaurant will welcome rehearsal dinners, birthday parties and other special events with the exception of weddings. Command Performance already is an exclusive and/or preferred caterer at more than a dozen venues specializing in weddings in and around Ventura County."We see this as an addition to the great restaurants we already have in Moorpark, and a way to give people even more reason to come to High Street," Margolis said. "The more businesses that can be successful there, the better it is for Moorpark."For more information, click on coming to the neighborhood - specifically, to 165 Poindexter Ave., Suite D - is a new tasting room and working-winery space for Cavaletti Vineyards, which previously made its wines at another, not-open-to-the-public location. Owner, grower and vintner Patrick Kelley also served as wine pourer during sneak-peek tasting sessions Dec. 21-22, when selections included a Los Angeles County-grown rosé and a Ventura County-sourced syrah. After some cosmetic remodeling of the site's bathroom over the holidays, Kelley plans to return in early January with the launch of regular weekend tastings. Join the winery's mailing list and/or check the Cavaletti Vineyards website and social-media feeds for updates (). Already open on High Street is Vegiterranean Kitchen, a vegan-meets-Mediterranean-fare spot that debuted last month at what was home to Le Bon Garçon before the gourmet salted-caramels shop moved to Los Angeles. Open only for take-out and catering orders, Vegiterranean Kitchen is owned and operated by the husband-and-wife team of Sevag Harmandarian and Nora Harmandarian. They're also parents to two daughters ages 10 months and 2 1/2 years. The take-out menu offers soups (gluten-free lentil, \$4 and \$6; Swiss chard, \$5.50 and \$7.25), salads (including gluten-free fattoush, \$9.50) and appetizers (spinach borag, four for \$6, and gluten-free stuffed grape leaves, five for \$4.75).Entrees range from cracked wheat pilaf, or moudardara (\$9.50) to gluten-free stuffed eggplant with tahini (\$14). Lentil and chickpea wraps (\$9 each) can be turned into a \$12.50 combo with the addition of a drink and a side.Vegiterranean Kitchen is open from 11 a.m. to 7 p.m. Mondays through Fridays and 11 a.m. to 5 p.m. Saturdays. Call ahead for changes due to the New Year Eve and New Year's Day holidays (481 E. High St., 805-523-2209,). In OAK VIEW in the OJAI VALLEY, the Wendy's Restaurant at 11560 N. Ventura Ave. is closed after nearly 35 years of business. A patron reports being told that Dec. 21 was its final day to serve square-patty burgers. As of Dec. 24, the restaurant was still listed as open and accepting orders on Wendy's corporate website. The business' phone rang without answer. Attempts to contact a Wendy's spokesperson via phone and email were not successful. A LoopNet listing for the property describes it as available in "Jan 2020." The location offers 2,375 square feet of retail space and a drive-thru, described as "unique for the area as newly constructed buildings are not easily being given drive-thru entitlements." In OIAI proper, the family behind Sanders & Sons Gelato announced in a Dec. 23 Instagram post that they plan to open a retail location at 334 E. Ojai Ave., a multi-tenant structure located between Bonnie Lu's at 328 E. Ojai Ave. and Revel kombucha bar at 307 E. Matilija St., Suite C.The under-construction space will feature "patio seating with 12 hand-made flavors rotating daily," according to the post. A late-April opening is anticipated. Founded by Sanders & Sons is also building a production facility on Bryant Circle about a mile away. The company's from-scratch flavors made with Ojai-grown ingredients are available for shipping via orders placed on its website (). In THOUSAND OAKS, do-it-yourself Japanese-style hot-pot dining is the focus at Tabu Shabu, in soft-opening mode since Dec. 6. The Orange County-based chain's name is a play on shabu-shabu, or "swish-swish," the action by which patrons cook seafood, vegetables and thin cuts of meat by swirling them in boiling-hot broth at table-top grills. Prices range from \$14 to \$65, depending on size and protein selection (the most spendy option is Wagyu Zabuton short rib). Beer, wine and sake are available. Operated by Yina Zarowitz, the Thousand Oaks location serves lunch from 11:30 a.m. to 3 p.m. Mondays through Fridays and noon to 3 p.m. Saturdays and Saturdays, followed by dinner from 5-9 p.m. Sundays through Thursdays and 5-10 p.m. Fridays and Saturdays (2920 E. Thousand Oaks Blvd., Unit A, 805-371-8228,). In VENTURA, the franchisee-owned BurgerIM restaurant at 440 E. Main St. has closed after less than two years of business. It is on the market for \$149,000, according to Dec. 23 posts to the business' Instagram and Facebook pages and old-school flyers available from a box near the front door. Both forms of communication describe a "motivated seller due to family relocation," with the name and phone number of an Encino-based broker as the contact. Two other, separately owned BurgerIMs in Ventura County opened and closed this year alone. They were in Thousand Oaks (1610 E. Thousand Oaks (1610 E. Thousand Oaks Blvd., Suite C), gone after a mere four months, and Oxnard (191 E. Gonzales Road), which lasted five months. Shuttered locations named in this column are still listed as "open" on the BurgerIM corporate website (). Attempts to contact a spokesperson for the chain were not successful. According to a Dec. 19 story published by the trade publication Restaurant Business, BurgerIM recently informed franchisees that it plans to restructure itself – a move that could involve filing for bankruptcy. Meanwhile, the family-owned Evita's Mexican Cafe is scheduled to close on Dec. 31- the self-declared retirement date of owner Aurelio Jauregui after 31 years of serving chile relleno burritos and posole verde de pollo. The restaurant was known as Taco de Mexico when Jauregui bought it and named it after his daughter with wife Martha Hernandez. Evita died of leukemia five years later, at age 7.Hernandez retired in 2017 from the Fillmore Unified School District, where she served as assistant superintendent for educational services. She has encouraged Jauregui to follow suit, although he pledges to stay on past New Year's Eve to help with the transition if an in-the-works sale to a new owner comes to pass."I'd like to thank everyone for all the support through the years," Jauregui said. "I've loved being here and talking with customers. That's the part I'm going to miss the most." Evita's is open from 7 a.m. to 9 p.m. Sundays (3868 E. Main St., 805-656-4571). Lisa McKinnon is a staff writer for The Star. To contact her, send email to lisa.mckinnon@vcstar.com.

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