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Food



TOP THIS! AT HOME: Mozza's pizza (eventually).

## Get Your Mozza Ph.D

How many times have you thought to yourself, "If only Nancy Silverton would show me how to cook!"?

School's in session on Melrose, and your teachers are Mozza co-owner Nancy Silverton and executive chef Matt Molina. The osteria and pizzeria are already sensations. Now you'll find the adjacent **Scuola di Pizzeria** (6630 Melrose Ave., L.A., 323.297.1130; [mozza2go.com](http://mozza2go.com)), the name co-owner Mario Batali came up with for the intimate Thursday night cooking school that's become part of Mozza's takeover operation. The honey exhibition kitchen sports marble countertops, a wood-burning oven and grill, and stools that allow for close-up observation. "If you're going to do a cooking school, you make the cooking school look like it could be in somebody's home," says Silverton. That means no mirrors or microphones. Their November trial run featured an

American Thanksgiving with an Italian spin that culminated in a controversial feast. This month, Silverton and Molina are focusing on fresh and dry pastas. Pizza lessons are still on the horizon—they are trying to reconcile the fact that most home cooks don't have almond-wood-burning ovens. "Could we have success with our dough with a regular oven?" asks Molina. "Probably not." Another option might be focaccia. In the future, other staff members will join in to demonstrate techniques like braising. Classes cost \$150 per person and are limited to merely 12 students. If you like what you taste, most ingredients are available in the **MOZZA2GO** retail area, including specialty items like fennel pollen and porcini rub. —JL

## Chow vs. Chow!

The very public feud between Michael Chow and former protégé Philippe Chow is headed to court. Meanwhile, here's a quickie side-by-side comparison of our recent visits to both spots.

		
<b>THE CHOW</b>	<b>Mr. Chow</b> 344 N. Camden Dr., Beverly Hills, 310.278.9911, <a href="http://mrchow.com">mrchow.com</a>	<b>Philippe</b> 8284 Melrose Ave., L.A., 323.951.1100, <a href="http://philippechow.com">philippechow.com</a>
<b>PEEKING UNDER</b>	Couldn't order it. It was \$62 per person, with a three-person minimum. We were only two.	Excellent bird. \$75 for a 7 lb. duck, the perfect portion for two. <b>WORTH!</b>
<b>WINE-DRINKING</b>	Sweet, easy taste with what appear to be frozen shrimp.	Sweet, easy taste with huge, beautiful prawns. <b>WORTH!</b>
<b>THE STAFF</b>	Mostly Italian, extremely attentive, slight attitude. <b>WORTH!</b>	Italian native if not friendly staff, but not the warmest part of Mr. Chow.
<b>CELEBRITY CROWD</b>	Harvey Weinstein, Kevin Connolly and Steve Wonder. <b>WORTH!</b>	None that we recognized on our visit.



DID THE RIGHT THING: Quinn and Karen Hatfield at the old Hatfield's in Beverly Hills.

### Hatfield Revealed

Quinn and Karen Hatfield outgrew their starter restaurant on Beverly Boulevard and are relocating **Hatfield's** (6703 Melrose Ave., L.A., 323.915.2977; [hatfieldsonmelrose.com](http://hatfieldsonmelrose.com)) later this month in the old (some say cursed) Red Pearl Kitchen space. Designer Alicia Riedinger has installed a retractable roof over the sun room, along with a living wall. The dining room now has back-to-back banquettes and a glass-fronted exhibition kitchen. "It was always the plan to start small and grow into something bigger," Karen says. Quinn distances claims that the old Citrus/Alex/Red Pearl Kitchen space is jinxed, saying, "Citrus was probably one of the most famous restaurants in the history of L.A. This place made Michel Richard's career." —JL



Michael Voltaggio just won *Top Chef*. OK, now what? It's back to work at the Langham Dining Room. But this spring, it closes for a major remodel.