

In this Kitchen Nightmares episode, Gordon Ramsay visits The Secret Garden Restaurant in Moorpark, California. The Secret Garden restaurant in California. The Secret Garden restaurant in California is a great location for restaurants. Michel Bardavid is now \$300,000 in debt and has a dwindling customer base. Sous Chef Devon reveals that Michel has a huge ego and Jane finds him hard to work with. Gordon arrives and struggles to find his way into the restaurant as the front door is locked. There is no one at the restaurant to greet him and he finds Michel and Jane in the kitchen. Gordon is unimpressed with the old fashioned decor, artificial flowers and the tables. Waitress Jane offers Gordon a dinner roll and the tiny roll looks silly in the huge basket she is carrying to bring it to him. Gordon orders a garlic shrimp and strawberry salad that Gordon sends back to the kitchen as the shrimp are cold and undercooked. He also orders steak, which is tough, the carrots on the side are raw and the potatoes are greasy. Overall, the dishes were tasteless, bizarre, long-winded, boring and badly cooked. The next day, Gordon inspects the kitchen where he sees grease in the kitchen equipment. He finds the fridge is filled with moldy food and there are maggots, sending Gordon retching into the bathroom. Michel is once again defensive and responds that no kitchen is perfect. He claims to have pedigree in the kitchen, having worked with Thomas Keller. He says he wants Gordon's help but does not want him to criticize everything in the restaurant. Gordon asks the staff to deep clean the kitchen before he can continue. That evening, Gordon arrives to observe a dinner service and Michel is serving a slice of strawberry to the customers as a canapé. The dishes are so complex and take so long to prepare that the customers are kept waiting for food. Gordon notices that all of Michel's dishes are crusted or stuffed but Michel claims his customers and Devon takes over. The kitchen speeds up the pace allowing food to leave quicker and waiting customers to be served their food. The next day Gordon decides he is going to shock Michel so he boards up the restaurant and places foreclosure signs out the front of the restaurant. Michel is angry when he arrives, worried that customers may have seen them and think he has closed. Gordon says that unless he changes, his restaurant will close and the place will be boarded up for real. Gordon introduces simpler recipes that can be prepared faster and are more cost effective. The new dishes include an onion gratin, tuna Nicoise, roast chicken and a fresh local asparagus tart. These dishes fly out of the kitchen and go down well with the new younger crowd in the restaurant. The kitchen soon falls apart as Michel won't let anyone else do anything. The kitchen isn't communicating and customers are left waiting for food as the orders back up further. Michel stops cooking and goes into the restaurant to talk to his friends and Devon starts to rescue the service by getting the food sent out. When Michel is asked to return to the kitchen, the service once again backs up. For relaunch, Gordon's team revamps and modernizes the decor. Michel says the decor is charming but is worried that the changes to the team and Michel once again is on the fence. He is used to his former menu and believes his customers would ask for it. For relaunch night, Gordon invites local celebrities, VIPs and a food critic. The service is organized until an unexpected bus of 25 tourists appears at the restaurant. The food critic is served a fish dish which she finds over seasoned and too salty. When Michel hears her criticism he asks the critic for another chance to impress her. to his old menu and the two get into a fit of argument. Gordon furiously leaves the restaurant but comes back after clearing his mind. He clears out the dish, she loves it. Michel is still unconvinced of the changes to the menu. He asks the customers in the restaurant if they like the new food and they are full of compliments for the new menu. When Michel learns that the restaurant made a profit that evening, he begins to realize that he has been wrong and does need to change. What Happened Next at The Secret Garden Restaurant? At the end of the episode we hear that Jane was promoted to manager. Within months Michel Bardavid had reverted to his old menu as he says customers had complained. Yelp reviews are mixed with comments about a lack of diners and accusations of false reviews submitted by Michel. The Secret Garden closed in March 2010, Michael posted the below on Facebook but the sale fell through and he later found a new buyer. "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..." Michel has been working at Custom Pie in Moorpark since 2012. He later bought the restaurant and is currently owner of Custom Pie. The Secret Garden aired on December 12 2007, the episode was filmed in February 2007 and is Kitchen Nightmares season 1 episode - Campania Next 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 website and it now simply says "SOLD." As it looks like there will not be new owners operating the restaurant under the same name, this 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. Americans love eating out, and they do it often too. It's not unheard of for someone to eat out more than 10 times every week. Yet this is one area where practice doesn't always make perfect. Below are six secrets that even the typical "eat-out junkie" probably doesn't know. (See also: Restaurant Recipes at Home-Cooked Prices) Specials are what we want you to order. It's well known that whatever is on the "recommended" list boosts popularity by another 30%. If the waiters/waitresses push for them, the number goes even higher. Sometimes we want you to order them because that's the tastiest dish, so you will leave a bigger tip. Other times, we push certain dishes because the ingredients are about to expire or the profit margins are the highest. We might try different combinations to up-sell you more food so you will end up paying more, too. We prepare your food ahead of time. We want you to come in and get out so the next customer can sit down. In order to do that, we have to prepare as much as possible in advance. Sometimes it includes preparing salads and putting everything in the fridge. Other times it means cooking your food for half the time in the morning so we can finish the rest when you order it at night. If you can't tell, we won't tell. Some days are just better than others. Not many fishermen would go out on Sundays, so forget fresh seafood on Mondays. Then there's the head chef, dictating everything around the kitchen...until he's off one day, of course. Eat at the restaurant on that particular day of the week, and you have the best chance of trying out how great our microwave is. We could be serving a special if you order steak medium well or well done. A secret to getting rid of steak gone bad is to serve it to customers who order their meat fully cooked. Since the flavor is just about all gone by the time the steak is well done, no one will know the steak was bad in the first place. You must be nuts to eat those free nuts. We offer free refills on these, and when you leave, we just fill the bowl up and serve it to the next customer without washing the bowl. Since we can't control who washes their hands after a bathroom visit, you are on your own if you love the free food we give you. Different customers will pay different prices. You know that guy over there? He paid less than half you did because he used a Restaurant.com coupon. You will never know, though, and we'll be happy to charge you full price every time you come in, even if you are one of our loyal customers. If you read all of the above and still become a regular at our restaurant, I know you probably have no other choice but to come, in which case I will probably raise the prices on the menu, too. Disclaimer: The links and mentions on this site may be affiliate links. But they do not affect the actual opinions and recommendations of the authors. Wise Bread is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to amazon.com

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