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TOM
HEARN
HAS ARRIVED



50k



FOOD

JEREMY FOX BRINGS BACK HIS EXCLUSIVE DINNER SERIES TO BIRDIE G'S

BY MICHELE STUEVEN



Birdie G's Chef and Co-Owner Jeremy Fox

IMAGE COURTESY JIM SULLIVAN

A stellar lineup of the country's best chefs will converge in December for the wildly popular "8 Nights At Birdie G's" dinner series. For the past several years, James Beard-nominated Chef/Owner Jeremy Fox has brought together notable guest chefs from across the country, each blending curated menus that reflect the core of their restaurants.

Kicking off this year's series is the Mozza Restaurant Group's Nancy Silverton, who will team up with James Beard nominated Shaina Loew-Banayan, chef-owner of Café Mutton in Hudson, New York, to combine their rustic and ingredient-driven approaches to food.

The following evening will be curated by chefs Kevin Tien and Miles Shorey. Tien, a 2024 James Beard Foundation finalist, is known for his creative fusion of Southern American and Southeast Asian cuisines, gaining recognition as the chef-owner of Washington, D.C.'s Moon Rabbit. Shorey is the Executive chef of Silver Lake's Pijja Palace Sports Bar, known for

combining Indian and Italian American cuisine like malai rigatoni, green chutney pizza, and dosa onion rings.

Birdie G's is known for its comfort classics including the pickle chick cutlet, matzo ball soup, cornbread with fermented green chili honey butter, and farmers market crudité's with housemade onion dip, as well as new additions like Buffalo eggs mayonnaise with blue cheese, crispy chicken skin and hot sauce.

"We held a trio of guest chef dinners as part of pre-opening at Birdie G's in summer 2019," Fox tells *L.A. Weekly*. "It was so cool to see how other chefs work for me and our team. The cooks get bored with me, as do I, so it's nice to be exposed to something new. For our guests, they have the opportunity to try food from chefs they wouldn't normally be able to. I'm extremely excited about this year's lineup. Some chefs are friends, some are alumni of my kitchens, and some are people whose careers I have followed for a long time. This year, though, I spent a good deal of time scouting and recruit-



IMAGES COURTESY CARTER HIYAMA



ing emerging national talent to pair with already-iconic culinary heroes. It's an eclectic group, and I can't wait to see what they all come up with."

Reservations are now available to the public. Add your eligible American Ex-

press Card to your Resy profile to unlock early access. Book early, seating goes fast.

Resy is a Presenting Sponsor of 8 Nights at Birdie G's, and supporting sponsors include [S. Pellegrino](#), [Acqua Panna](#), [Champagne Henriot](#), [Fairmont Miramar Hotel & Bungalows in Santa Monica](#).

HERE'S THE COMPLETE LINEUP:

MONDAY, DEC. 2:

Nancy Silverton - [Osteria Mozza](#), LA
Shaina Loew-Banayan - [Cafe Mutton](#), Hudson

TUESDAY, DEC. 3:

Kevin Tien - [Moon Rabbit](#), Washington D.C.
Miles Shorey - [Pijja Palace](#), LA

WEDNESDAY, DEC.4:

Aisha Ibrahim - [Canlis](#), Seattle
Spencer Horovitz - [Hadeem](#), San Francisco

THURSDAY, DEC.5:

Chad Colby - [Antico Nuovo](#), LA
Ryan Bartlow - [Ernesto's](#), NYC

MONDAY, DEC. 9:

Katianna & John Hong - [Yangban](#), LA
Matt Schaler, LA

TUESDAY, DEC. 10:

Jonny Black - [Chez Noir](#)
Carmel and Jihee Kim - [Perilla](#), LA

WEDNESDAY, DEC.11:

Grant Achatz - [Alinea](#), Chicago
Jon Harris - [Linden](#), LA

THURSDAY, DEC. 12:

Jason Hammel - [Lula Cafe](#), Chicago
Kwang Uh - [Baroo](#), LA

CONTENTS



ON THE COVER:

Photo, Tom Hearn. Design by Laura White.

FOOD 2

8 nights at Birdie G's!

BY MICHELE STUEVEN

ENTERTAINMENT 3

This slasher sequel gives fans what they want.

BY ERIN MAXWELL

FOOD - WHAT'S POPPING UP ... 4-5

Pink's turns blue for the love of the game.

BY MICHELE STUEVEN

CULTURE 6-8

Social media impressionists find the stage.

BY MICHELE STUEVEN

CLASSIFIED 8

LA WEEKLY

PRODUCTION AND DESIGN
LAURA E. WHITE FOR STREET MEDIA



ENTERTAINMENT

'TERRIFIER 3' SPREADS A LITTLE CHRISTMAS FEAR

BY ERIN MAXWELL



IMAGES COURTESY CINEVERSE

Cinema's celebrated new "It" boy of the slasher scene has returned for the spooky season, but Art the Clown is looking to claim a new holiday, as filmmaker Damien Leone introduces horror fans to a new nightmare before Christmas with *Terrifier 3*.

When we last saw Art — spoiler alert — he was suffering from a small case of death, with final girl Sienna (Lauren LaVera) removing his head and all, as final girls are wont to do. But being an unholy fiend from the depths of hell, a little beheading isn't going to stop Art from enjoying the holiday spirit. So five years later and with the helping hand of his undead victim Vicky (Samantha Scaffidi), Art manages to pick himself up and get right back to what he does best: savagely slaying everything in his path.

Also back are the Shaw siblings, Sienna and little brother Jonathan (Elliott Fulham), whose healing journey from the first film hasn't been as smooth. Unable to move past her trauma, Sienna is still haunted by her last tangle with the cannibalistic clown. She and Art are still very much in each other's orbit thanks to a psychic connection that keeps them linked.

Known for its practical effects and use of extreme gore, the *Terrifier* franchise prides itself on shocking moviegoers

with its creative carnage and inventive butchery. If an audience member is spotted vomiting in the theaters or fleeing in terror, filmmakers wear it as a badge of honor. And as far as following in the footsteps of its predecessors, *Terrifier 3* continues on that blood-soaked path. Though the narrative is a bit convoluted at times and the mythos a bit muddled, Art isn't about the art of storytelling.

Gruesome, grisly, and at moments, downright unpleasant, Art continues his cavorts of cruelty as he murders children in their beds and hacks away at bargain basement Santas. But such sights are the bread and butter for films like *Terrifier 3* and its ilk as practical effects and gnarly set pieces are the true stars of the show. The real question is: can the third installment up the ante from previous chapters? Will Art outdo himself from the chainsaw bisection from the first film or Allie's bedroom scene from the second pic? Don't fret, horror hounds. This time around, Art comes equipped with more destructive gear in his toybox, including liquid nitrogen, hungry rats, and a Clint Howard cameo.

But butchery aside, part of what makes Art the Clown compelling is the outstanding performance of David Howard Thornton, whose mime work is superb

when portraying the sadistic Pierrot clown. His penchant for silently reveling in the misery he creates, the creativity of his kills, and his unnerving look give Art an edge that has quickly made him a favorite among *Bloody Disgusting* readers and Spirit Halloween shoppers. He not only enjoys causing death and destruction upon his victims, but to those who care for them. He wants others to admire his handiwork, as this is a man who loves his job.

But that is not to neglect the rest of the cast, particularly LaVera, who understands the assignment and delivers as avenging angel Sienna.

Terrifier 3 is not what one would consider great cinema nor is it easy viewing for the average filmgoer. It is not the "elevated horror" modern crowds have grown accustomed to thanks to the recent efforts of A24 and Neon. At times, the new installment is a downright nasty piece of work and malevolent with its violence, and what the filmmakers can do with practical effects might send normies running for the door. But for extreme horror fans, Christmas has come early this year with *Terrifier 3*. That's exactly who the film was made for: zealots of scary movies and followers of Freddy, Jason, Leatherface and Michael Myers who can appreciate all that Art has to offer. [A]

WHAT'S POPPING UP

Pink's Goes Blue For The World Series

BY MICHELE STUEVEN

On Thursday, Oct. 24, [Pink's Hot Dogs](#) traded its famous pink for Dodger blue to celebrate the

[Los Angeles Dodgers'](#) World Series run against the New York Yankees. The iconic hot dog stand rolled out their

signature Blues Dog, a bacon, chili, and cheese combo for \$7.17, a playful nod to the Dodgers' seven World Series titles and 17, the number of superstar Shohei Ohtani. Pink's will be donating proceeds to the LA Dodgers Foundation.

Evan Funke and Giancarlo Pagani of [Mother Wolf](#) LA welcome Salvatore Ferragamo, current Director of Il Borro Wines and grandson of the original Salvatore Ferragamo fashion designer to the restaurant's private dining room on Wednesday, Nov. 6 for a special dinner. The evening includes champagne on arrival, a custom family-style three-course menu, wine pairings from Il Borro Wine vineyards chosen by Sommelier Sean Friel, and a take-home gift that consists of a bottle of Il Borro wine, a signed Evan Funke cookbook, a collaborative poster, and biscotto. Reservations are live on [Resy](#).

As part of Reserva de la Familia by

Jose Cuervo [being named the Official Tequila Partner of the Michelin Guide U.S.](#), the brand is hosting its second Pairing Chefs, Pairing Tequila event at Michelin Bib Gourmand [LA Cha Cha Cha](#) on Friday, Nov. 1. The event will join Chef Paco Moran of [LA Cha Cha Cha](#) and Jesús Tornés of Mexico City's Expendio de Maíz to curate a limited-edition menu paired with Reserva de la Familia tequilas in celebration of Día de los Muertos. Reservations can be made on [OpenTable](#).

In honor of its 18th anniversary, [Blu Jam Café](#) is turning back the clock and offering the Recession Breakfast at its Melrose location. The menu features select menu items and prices from 2006 when it first opened. Starting this week, the special \$8.79 menu will be available for dine-in only on Tuesdays and Wednesdays from 9 a.m. to 2 p.m. and will feature egg dishes, breakfast tacos, wraps, and more. [\[E\]](#)



IMAGE COURTESY BLU JAM CAFÉ



IMAGE COURTESY PINK'S



IMAGE COURTESY PINK'S



IMAGE COURTESY JOSÉ CUERVO

CULTURE

IMPRESSIONIST TOM HEARN BAREFOOTS INTO LA — HOW FABULOUS IS THAT?

BY MICHELE STUEVEN



At a time when it's getting increasingly difficult to find any non-political, laugh-out-loud comedy and everyone is losing their sense of humor, comedian Tom Hearn has resurrected the lost art of impersonation and gone viral with his spot-on impressions of a growing stable of personalities like Ina Garten, Martha Stewart, Rachael Ray, Reba McEntire, Frankie Valli and most recently, Sobbin Robyn from *Sister Wives* and husband Cody himself.

And he's got a closet of no less than 100 wigs to back it up — how fabulous is that?

Together with his comedy partner Anna Roisman, who delivers a mean Kris Jenner, Joan Rivers and Bethenny Frankel, Hearn brought the Fabulous Sweetie Tour to the [Regent Theater](#) in downtown L.A. on Oct. 24 and the Voodoo Room at the [House of Blues San Diego](#) on Oct. 27.

It all started during the pandemic when his partner was roasting a chicken in their small Toronto apartment.

"Ina Garten is famous for her roast chicken and at that moment I became Ina," the stand-up comic tells *L.A. Weekly*. "For years before that, I always loved her and wanted to do something with her, but never knew how to navigate it and the opportunity never arose. And quite frankly,

ALL PHOTOS COURTESY TOM HEARN

I didn't think anybody else would care about her enough for it to be worthwhile.

"So that night I threw on a blue shirt that I had in the house that I use for auditions and a bob wig that I had and another short brown wig I put underneath so I could have bangs," says Hearn. "I did the video, popped it up and the next morning I woke up and it had millions of views on it. I was shocked. I knew people loved the queen like I do, but I never thought it would resonate like that in the comedy space. So I figured if people like this, I'm going to keep on doing this as long as I can get away with it."

With more than 500K followers combined on [Instagram](#) and [TikTok](#) and 150 million views later, he was recognized as one of "The Best TikTok Creators To Follow In 2023" by ET Canada. Delivered in delicious gay snark, his relentless teasing of Garten's elusive husband Jeffrey, an endless supply of suggestive props, and impersonation of a comatose Frankie Valli on tour are hysterical and addictive.

"It's fun, implied humor. Do some people get it in their craw a little bit and say that I'm poking fun? Yeah, I'm a comedian. I never set out to be an ina garten impersonator. Like making fun of Jeffrey for being gay - he's not - he's been in a loving relationship with this woman for 50-plus years. I guarantee you if I were to meet Jeffrey, he'd be more than secure in his sexuality and these jokes don't make any difference to him whatsoever. It makes a difference to those people on the internet. And I say to those people sometimes, that's your internal homophobia showing. You think there's some-





thing wrong with being gay. That's why you're offended. I'm not saying anything about him that's wrong. It's innuendo, it's fun."

While Hearn hasn't heard from Garten herself, he's got full love and support from the Food Network, who stays in touch and even created a meme for him that he could use.

His naughty type of satiric humor is a testament to the secret behind what has made Saturday Night Live last for 50 years, and his homage to Ina parallels fellow Canadian Dan Aykroyd's iconic Julia Child impersonation. Hearn finds inspiration in nostalgia and prefers to immortalize personalities that he connects with.

"For me, the Reba show is one of the comfort shows that I grew up with," says Hearn, who moved to New York this

week. "I've seen it a thousand times and have been doing a version in my stage show for years. So I popped it online and the rest was history. I had pretty much forgotten about Rachael Ray, but rediscovered her on a Food Network deep dive and started watching 30 Minute Meals and said, I can do that.

"If I did Sabrina Carpenter I'd probably get dragged even worse than with any of my current impressions," says the Second City National Touring Company alumnus. "I'm not making fun of them, that's what comedy is. Viewers have kind of lost the sense of how to ingest comedy and not perceive it as negative. That's satire. It's what comedians have been doing for eons and I'm so happy to see more comedians coming out of the hibernation of not doing characters." LA

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EMPLOYMENT & EDUCATION

Oscar Management Corporation seeks **Product Designer** in Marina Del Rey, CA. Develop, design, and shape the vision for the tools that enable members to shop for, enroll, and renew healthcare coverage. Telecommuting up to 100%. Wage: \$131,200-\$196,800/year. Apply: <https://www.jobpostingtoday.com/Ref#27051>

