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An LA Restaurant with a Vu!

by ray on 29 November, 2010



Unless you have been living and traveling sans computer, internet, or basic cable for the past 3 years, you would know that molecular gastronomy is not a class you opted out of in high school. Molecular gastronomy is, simply put, the study of food and the cooking process. The media, along with nearly all Food Network shows, have had endless hours of fun showing off some of the crazier systems of food preparation, like using nitrogen to make bacon flavored ice cream or...well you get the idea. Things can get a little crazy around the kitchen.



[Image Source](#)

But some actual restaurants do employ these interesting techniques for the betterment of the customer. Vu will be Marina Del Rey's all new and all awesome go-to restaurant for the adventurous and refined. And as expensive as that sounds, you will be thrilled to know that Vu's various offerings will be very affordable indeed. Lobster tail with fries will only cost you \$13, and \$14 for Bison Carpaccio with preserved celery root and pickled shallots. Enjoy these and many other fine items next to a fire pit, or right along the beautiful beach in this airy joint.

Head Chef Kyle Schutte opens his doors to 14160 Palawan Way on Wednesday, December 1. So, if your short-term rental is in the area, check out what Vu is all about! But before you stop by for a meal, make sure to call 310.439.3032 for reservations.

-Ray

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