

## 7 Must-Try L.A. Dishes According To The Duo Behind

### DTLA's Baldoria

February 14, 2018

Garrett Snyder

Chef Duke Gervais and owner David Karl King, the duo behind Little Tokyo sharable-plates spot [Baldoria Bar + Kitchen](#) (243 S. San Pedro St.), tell us what they love to eat in L.A. when they get out of their own kitchen.



Roasted Strawberry & Toasted White Chocolate from [Salt & Straw](#)

"I know white chocolate isn't really chocolate. I don't care. This is one of my favorite dessert flavor combinations of all time. If Jason Williams never threw a behind-the-back elbow pass, I would be White Chocolate. Needless to say, I've been working on that move for a little over a decade now." —David King

Biscuits from [Everson Royce Bar](#)

"Just get the biscuits. Your butter intake will be done for a month, but it will be worth it. Then ask [bar manager Othon Nolasco] to make you something boozy. Cheat days are not cheat days when they are this soul satisfying." —David King

French Toast from [Aloha Café](#)

"I always get their French toast with whipped cream and strawberries. You can do whatever you want to make gimmicky French toast, or charge \$14 for it, but for my taste, simple, fluffy Hawaiian bread with fresh-made whipped cream and maple syrup is impossible to beat. This place also does a killer Loco Moco and macaroni salad if you really want to go all out on Hawaiian food." —David King

Shrimp and Catfish Po'Boy from Little Jewel of New Orleans

"No one in L.A. knows how to make proper Cajun cuisine, except these guys. It reminds me of childhood baseball tournaments in Baton Rouge. I don't know if there is any better compliment than that." —David King

Pecos Breakfast Taco from [Home State](#)

"You can't go wrong with their breakfast tacos. They make flour tortillas in-house, and they're stupid good. My favorite is definitely the Pecos: super flavorful shredded brisket and eggs." —Duke Gervais

Gourmet Burger from [Blu Jam Cafe](#)

"One of the best burgers I've had in this city: Wagyu ground beef, pesto aioli, sautéed mushrooms, bacon, gorgonzola, caramelized onions, unicorn tears, nectar of the gods, etcetera." —Duke Gervais

Garlic Knot from [Milo & Olive](#)

"Their garlic knot game is strong. Seriously. Don't go there without getting one to start your meal. Chef [Erin] Eastland is the real MVP for putting this on the menu." —Duke Gervais

<http://www.lamag.com/digestblog/baldoria-chef-favorites/>