

# Line to Table

*A four-episode portrait of a chef, told through the dishes that made them.*

BASIC ONE-SHEET FOR ALL RESTAURANTS WE CHOOSE TO FILM

## THE SHOW

Line to Table is a chef series for people who love food. Not a competition. Not a ranking. A close, honest portrait of the people who feed us, told through one or two of their favorite dishes, from the line to the table.

Each chef gets four episodes. We meet them where they cook. We hear their story. We watch the dish come together. We sit at the table when it lands.

## THE FOUR EPISODES

### EP. 01

#### The Intro

Where we are and who we are about to meet. The city, the kitchen, the chef, and the dishes that matter to them.

### EP. 02

#### The Interview

The chef, in their own words. Where they're from. How they were taught. Why this food. Why these dishes.

### EP. 03

#### The Cook

The craft, up close. From source to line. Market, dock, farm. One or two favorite dishes, made the way they make them.

### EP. 04

#### The Table

The dishes meet the room. The chef plates and serves. Each dish is introduced. Everyone sits down and eats together.

## BEHIND THE DISH

**Every chef brings one or two dishes. We follow each one all the way home.**

The dish is the thread. Where the ingredients come from. Why this dish, for this chef. The memory, the mentor, the city that shaped it. The hands and the heat that make it real. The first bite when it lands at the table. Same arc every episode: source, story, craft, plate.

**SAVRLI NETWORK****THE PRODUCTION****WHO WE FEATURE**

Line to Table covers two kinds of chefs in every city.

Restaurant chefs running real kitchens. The people whose names belong on the door.

And private and home chefs cooking out of their own spaces. The ones who built something singular without a storefront. Both have a story worth sitting with.

**THE FORMAT**

Cinematic reality. Filmed on location at the chef's restaurant or in the kitchen where they actually cook.

Three to four hours total per chef. About an hour for setup, a 30-minute interview, then we capture the dishes and the service. One shoot, in your kitchen.

Each episode is its own room: intro, interview, cook, table.

**WHAT WE COVER**

Private and Home Chefs

**The food and the space.**

For chefs without a storefront, Line to Table covers the cost of the food and rents the location. The chef brings the kitchen and the cooking. We bring the room and what fills the plates.

**SEASON ONE ROLLOUT**

01 <b>Peru</b>	02 <b>Panama</b>	03 <b>Miami</b>	04 <b>Los Angeles</b>	05 <b>São Paulo</b>	06 <b>Rio</b>	07 <b>Argentina</b>
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**WHERE TO WATCH**

Streaming <b>Roku TV</b>	Streaming <b>Apple TV</b>	Original Home <b>Savrli Network</b>
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