

Date: Monday, October 21, 2013  
 Location: Concord, CA  
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 Section: Dining  
 Author: Linda Savoni

## DINING SCENE

Residual  
Sugar wine  
bar expands  
to Concord's  
Veranda

By Linda Savoni

Downtown Walnut Creek's popular Residual Sugar now has a later wine bar — with an expanded restaurant and 300-seat patio.

The new location opened at The Veranda, Concord's still-growing megacomplex.

The addition comes more than eight years after the original opened. During the interim, owners Jim and Jennifer Toland launched another venture, Roadtop restaurant and bar in Walnut Creek.

At their new Residual Sugar, customers will find 100 global wine, plus the usual selection of wine and beer on tap, a full kitchen — and a lot of extras.

For starters, there's an outdoor patio, and the restaurant will provide food service to the nearby water features area and the holiday bar rink, which will be open from early Nov. through the end of the year.

On weekdays, customers will be encouraged to park the business near a vinyl collection. More than 200 are planned, with a certain candy machine on the way. Beach service will be added soon.

Look for an emphasis on local, organic ingredients on the expanded Veranda menu — a lobster chick sandwich, crispy glazed tilapia with apple sauce, fried chicken and waffles, pulled pork sliders and a Cobb salad — besides the charcuterie and

cheese dishes that will join the menu from Walnut Creek.

**DETAILS** • Residual Sugar is open daily, with inorganic hours from 4 to 10 p.m. Sunday and Saturday. Lunch and brunch hours will be added soon. 3001 Tumbled Hill, Concord; www.residual.com.

Oak • Violet restaurant  
debuts in Monte Park hotel

Monte Park is home to a new hotel — and a new restaurant. Oak • Violet has opened at the Park James Hotel, an 180-room property on El Camino Real.

Executive chef Mike Gadd and general manager Reed Wagoner oversee all of the culinary offerings at the hotel, from food service at the restaurant and the courtyard bar to the contemporary dining lounge.

At Oak • Violet, they're focusing on California's agricultural bounty with a seasonal, locally sourced menu. Inorganic offerings include a beef, whole roasted tripe with roasted potatoes, artichokes, oysters and saffron, quinoa and heirloom apple salad, the vegan Impassioned Shrimp, and each shared item at Pacific centers, characterize and beef tartare.

Signature cocktails include the dark cocktail menu and the El Camino with 20 creative mixers. G • V launched with dinner service. It will add breakfast, lunch and brunch in the coming weeks.

**DETAILS** • 1400 El Camino Real, Monte Park; 925-943-3800; www.parkjames.com.

DINING SPACES  
Oakland chefs will close  
Cannino by year's end

The fire in the Cannino kitchen

will be enabled one by the end of December.

Russell Moore and Allison Hope-

later have decided to close their Oakland restaurant after 10 years, citing the challenging Bay Area dining scene that has left them struggling with staffing shortages, rising costs and increased competition.

Their new casual-diner restaurant, the Redberry, will remain open.

"We've never going to open on other Cannino. I take everything out of me every single day," Moore told the San Francisco Chronicle.

"But with the Redberry, it's like a less expensive to run, too."

Both Moore and Hope later are Chef Partner alumni; he worked there for 20 years.

Changing the menu frequently and preparing virtually all of the restaurant's dishes over an open fire takes its toll on a chef, Hope later told Jiffy 50.

"It's a very physically demanding job," she said. "I know that because I cooked on the line the first time this year because we were so short staffed."

She added, "It has a vision that is best served out when it is there and it just requires so much. He is three all day from 8 a.m. to midnight."

According to Jiffy 50, the restaurant has already been sold to new owners, but Cannino will stay in business until the liquor license transfer goes through, which should be in December. Until then, Moore will be at the helm.

**REHABILITATION** • 2017 Grand Ave., Oakland; www.canninorestaurant.com.

Koko Kitchen coming to  
Fremont's Pacific Commons

The Bay Area's Koko Kitchen, a Korean-Japanese fusion eatery that started out as a food truck, is opening a new location in the East Bay.

A location will open in early 2014 in Fremont's Pacific Commons center off Ames Mall Parkway.

Koko is both the named name of the restaurant as well as its signature.

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