

SOUTH BAY ACCENT

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**STROLL
DOWNTOWN
SAN JOSE'S
ARTFUL
STREETS**

**6 GREAT LAKE
ESCAPES FOR
LARKS AND
LEISURE**

**ALL FIRED-UP:
THE BAY'S BEST
CONCERTS**

**MEET THUC VU
AND HIS FAMILY-
FRIENDLY ROBOT**

37th ANNUAL RANKING
SILICON VALLEY'S
TOP100
COMPANIES

SOAK UP SUMMER!

**COOL IDEAS FOR CHILLING
OUT AND DIVING IN**



**DAILY DIVERSIONS
IN CALENDAR**

**LOCAL HOTSPOTS FOR
WINING AND DINING**

**THE V.I.P. GUIDE: OUR A-LIST
OF BUSINESS RESOURCES**

JUNE/JULY 2019 \$3.95
SOUTHBAYACCENT.COM



V.I.P. GUIDE

OUR A-LIST OF BUSINESS RESOURCES

Welcome to our V.I.P. Guide, showcasing top companies in the South Bay and beyond. Many different elements have to come together for a business to be successful, and these companies share a common thread—a fine tradition of unparalleled customer care, an uncompromising focus on excellence and a dedicated passion to quality.



Menlo Tavern (Stanford Park Hotel)

100 El Camino Real, Menlo Park. 650/330-2790
www.stanfordparkhotel.com

Popular with locals and travelers alike, the warm and inviting Menlo Tavern honors the past and celebrates community with décor that pays homage to the rich and inclusive tradition of the Stanford Eating Clubs, and cuisine that reflects its flair for relaxed sophistication.

Helmed by Chef Jason Dalling, the culinary program features a balanced selection of elevated American dishes and enlightened comfort classics. Breakfast, lunch and dinner menus showcase

regionally sourced seasonal ingredients in standout dishes such as Dungeness Crab Benedict served on crumpets, Heritage Pork Chop with sweet potato purée and drunken blackberries and San Francisco-style Cioppino. Reflecting the eatery's convivial vibe, savory shareables such as Cowgirl Creamery Burrata and Shrimp Cocktail Shooters round out the offerings.

True to its name, the Tavern pours an extensive array of wines-by-the-glass, and the sophisticated cocktail program and



craft brew selections draw a discerning after-work and late-night crowd. Locals and visitors network over cocktails, such as the Sazerac and Mint Julep, along with newly composed tipples like bourbon based Toyon and brandy and absinthe infused Co-Ed, steeped in Stanford history.

With a variety of indoor and outdoor seating options, this versatile venue is already a buzzed about dining destination. Featuring bar tops and tables for two, cushy banquettes, and semi-private larger tables for groups, the Menlo Tavern offers an array of options for small or large parties to gather and celebrate. The semi-private dining rooms exude an exclusive yet approachable atmosphere, ideal for hosting intimate get-togethers and smaller, corporate meetings.

Open year-round, the courtyard is outfitted with conversation-sparking communal tables and seating for smaller parties. Highlights include firepits, fountains, umbrellas, trellis shade structures and a semi-private patio for parties of up to 10 guests.

Enjoy a lively evening of alfresco entertainment during Menlo Tavern's Summer Music Series, kicking off June 2. Showcasing local musicians playing pop and classic rock seven nights a week, the series is a hit with food and music lovers who gather around the firepits, dine on the patio and savor summer sounds and seasonal fare. Reserve a table for dinner or drop in to mingle in the open seating area.

Nothing says summer like patio dining, firepits and live performances by local musicians, seven days a week.

BEST BITES

AMERICAN

All Spice, 1602 S. El Camino Real, San Mateo. 650/627-4303. Michelin-starred restaurant serves New American cuisine with Indian and other worldly influences. \$\$

The Basin, 14572 Big Basin Way, Saratoga. 408/867-1906. This casual neighborhood bistro in downtown Saratoga serves up a wide selection of seasonal American fare tinged with Spanish and Italian influences. \$\$

Birk's, 3955 Freedom Circle, Santa Clara. 408/980-6400. One of the Bay Area's premier steak and chop houses, Birk's presents itself as a traditional old-city grill, but then offers a decidedly contemporary twist. \$\$

Bourbon Steak & Pub (Levi's Stadium), 4900 Marie P. DeBartolo Way, Santa Clara. 408/217-2490. Modern American steakhouse featuring Chef Michael Mina's creative interpretations on classic dishes. \$\$\$

Buck's, 3062 Woodside Road, Woodside. 650/851-8010. Nestled against the hills of Woodside, Buck's wacky, unconventional interior is as charming as its food is hearty and delicious. Breakfast is legendary. \$

Café Stritch, 374 S. First St., San Jose. 408/280-6161. Trendy small plates featuring artisan pizza, chicken and ribs in a colorful, artsy atmosphere. \$

The Catamount, 50 University Ave., Los Gatos. 408/442-5533. Inspired by breezy estates of the South, this restaurant features an inviting atmosphere alongside modern American cuisine and a refined cocktail program. \$\$

Chicago Steak & Fish, 330 N. Santa Cruz Ave., Los Gatos. 408/354-8858. A wide selection of Five Diamond Harris Ranch beef cuts and seafood make for a classy dining experience in a casual setting. \$\$\$-\$\$\$

The Counter Custom Burgers, Mountain View. 650/948-2333; Palo Alto. 650/321-3900; Santana Row. 408/423-9200; San Mateo. 650/212-3200; Cupertino. 408/477-2917; Fremont. 510/796-8800. The Counter Custom Burgers is a much-needed update to the burger joint, featuring fresh, antibiotic- and hormone-free humanely handled beef, along with other all-natural options like chicken, bison, vegan and mahi mahi. It doesn't stop there; an array of cheeses, toppings, sauces and an assortment of buns (including gluten-free), customizable

salads and bowls—make for a build-your-own checklist menu that can produce more than a million combinations. The Counter also offers business lunch catering, full bar, happy hour and outdoor seating. \$

Crepevine, Mountain View. 650/969-6878; Palo Alto. 650/323-3900; San Jose. 408/297-1100. This popular spot specializes in breakfast and lunch comfort food served up in a friendly atmosphere. \$\$

District, 65 N. San Pedro St., San Jose. 669/292-5252. The well-rounded menu features shareable plates, pizza, house-made charcuterie, and wines and whiskeys from around the world. \$-\$\$

Eureka!, 19369 Stevens Creek Blvd., Cupertino. 669/266-6752. Burgers take center stage at this gourmet gastropub. Bone marrow, bison and Fresno fig are just a few of Eureka's innovative interpretations. \$\$

Fleming's Prime Steakhouse & Wine Bar, 180 El Camino Real, Palo Alto. 650/329-8457. A meat lovers paradise that serves up prime cuts in a modern setting. \$\$\$

Flights, Los Gatos. 408/354-3434, Campbell. 408/364-1564, Burlingame. 650/513-6059. Upscale comfort food served tapas-style in "tasty trios" along with flights of wine, beer, and cocktails. \$\$-\$\$\$

The Grill on the Alley, (The Fairmont), 172 S. Market Street, San Jose. 408/294-2244. This is a classic American steakhouse, complete with martini hour. \$\$\$

The Halford, 1494 Halford Ave., Santa Clara. 408/243-1290. This anglophile gastro pub dishes out savory favorites like Wagyu flatiron steak and maple-glazed duck leg confit. \$

Ladera Grill, 17305 Monterey St., Morgan Hill. 408/201-9200. This eclectic epicurean eatery consistently garners accolades including the Wine Spectator Award of Excellence. \$\$\$

Lalla Grill, 55 River Oaks Pl., San Jose. 408/618-8072. The mirrored 15-foot-long wall of spirits and colorful mod architectural theme set the tone for vibrant dishes including ahi ceviche. \$\$

The Loft Bar & Bistro, 90 S. Second St., San Jose. 408/291-0677. Contemporary and casual restaurant in a historic downtown building. \$

Los Altos Grill, 233 Third St., Los Altos. 650/948-3524. This popular dinner spot features tasty dishes, including rotisserie

THE GRAPEVINE

As summer slows down, winery special events and wine tastings get busy. There's lots of great entertainment paired with wine all over the South Bay and close by. Sip and enjoy!

A great way to kick off summer weekends is at **Fireside Fridays at Big Basin Winery's Boulder Creek Winery and Estate Vineyard** (830 Memory Lane, Boulder Creek). Enjoy wine tasting at sunset by a cozy fire from 5:30 to 9:30 p.m., every Friday through the end of October. Small artisan snacks are available, or bring a picnic dinner. The third Friday of every month features food from a local vendor and live music.

A perfect ending to weekends is with some cool music at the **Summer Jazz Series at Portola Vineyards** (850 Los Trancos Rd., Portola Valley). Concerts on June 9, 23 and July 14 feature award-winning jazz groups and includes wine tasting. The winery opens at 5 p.m., music is from 6 to 8:30. Tickets available at portolavineyards.com.

Family-owned **Nicholson Vineyards** (2800 Pleasant Valley Rd., Aptos) is ringing in the summer on Friday, June 28, with its Summer Series through Aug. 31. Every Friday from 3 to 8 p.m., wine tasting is accompanied by live musical acts. Every Saturday, 12 p.m. to 5 p.m., different food trucks serve up delicious dishes.

And now for something completely different: **Fortino Winery** (4525 Hecker Pass Highway, Gilroy) is hosting the **Winery Comedy Tour**, 7 to 9 p.m., Friday, July 12. For less than the cost of a night at a comedy club guests will hear nationally recognized comics and taste great Fortino wines. Tickets available through fortinowinery.com.

The biggest, most popular event of the summer—the **Los Altos Art and Wine Festival**—is back for its 40th year, from 10 a.m. to 6 p.m., July 12 and 13. Some of the festival's favorite local wineries that participate every year include **Domenico Winery**, **Fernwood Cellars**, **Naumann Vineyards** and **Page Mill Winery**.

Spend a pleasant Saturday traveling through the redwoods for the **Santa Cruz Mountains Winegrowers Association Passport Day** from noon to 5 p.m., on July 20, at more than 30 wineries. Purchase a passport through the website, scmwa.com, or better yet, download the association's handy app from iTunes or Google Play. —Pam Marino

Moss Beach Distillery, 140 Beach Way, Moss Beach. 650/728-5595. Historic tavern offers breathtaking Pacific Ocean views and a menu of all-natural meats, wild-caught seafood and organic produce, along with select wines and cocktails. \$\$

Nola, 535 Ramona St., Palo Alto. 650/328-2722. This funky, popular spot brings New Orleans style to the South Bay. \$\$

Orchard City Kitchen (The Pruneyard) 1875 S. Bascom Ave., Suite 190, Campbell. 408/340-5285. Led by Michelin-recognized Executive Chef Jeffrey Stout, OCK offers inventive, seasonal dishes. \$\$

Parcel 104 (Santa Clara Marriott) 2700 Mission College Blvd., Santa Clara. 408/970-6104. Seasonal menu from acclaimed chefs Bradley Ogden and Jonathan Hall combines freshness and sophistication. \$\$\$

Paul Martin's, Mountain View, 650/917-9941; San Mateo, 650/212-7400. Wide-ranging selection of tasty seafood, beef and poultry dishes served in a relaxed, contemporary setting. \$\$

Prime 109 Steak & Libation House, 43968 Pacific Commons Blvd., Fremont, 510/544-0034; 4150 Great America Pkwy, Santa Clara, 408/519-3119. With craft cocktails and superlative steaks, this eatery oozes old school elegance and charm. \$\$\$

Roots + Rye, 3055 Olin Ave., San Jose. 408/429-2909. Buzzing with energy, this lively "new American" restaurant specializes in handcrafted signature cocktails and contemporary comfort cuisine. \$\$

Scratch, 401 Castro St., Mountain View. 650/237-3132. This sleek eatery combines upscale American comfort food with an impressive drinks menu. \$\$\$

Spencer's for Steaks and Chops (Doubletree Hotel), 2050 Gateway Place, San Jose. 408/437-2170. Spencer's delivers exquisite prime beef dishes. \$\$\$

Sundance The Steakhouse, 1921 El Camino Real, Palo Alto. 650/321-6798. Since opening its doors in 1974, this upscale, family-owned and operated steakhouse has earned critical acclaim as one of Palo Alto's top dining destinations.

Pair selections from the nationally recognized wine list with exclusively aged, prime graded steaks or indulge in house specialty, slow-roasted prime rib, in the candlelit mahogany dining room. In addition to the award-winning beef, Sundance prides itself on fresh, succulent seafood, jumbo cold-water lobster tail, savory side dishes and decadent desserts. You'll also enjoy the vintage sports lounge, featuring an inviting fireplace and offering a full dinner menu, handcrafted cocktails, local micro beers and premium wines by the glass. \$\$

The Table, 1110 Willow St., San Jose. 408/638-7911. Hot spot from Jim Stump, serving contemporary American cuisine complemented by hand-crafted cocktails and progressive wines. \$\$

Tessor's Barra Di Vino, 234 E. Campbell Ave., Campbell. 408/626-7711. An array of wines by the glass, taste, flight along with craft brew and bites make Tessor's Barra Di Vino a local favorite. \$

Umami Burger, 452 University Ave., Palo Alto. 650/321-8626. Specialty and classic burgers with carefully crafted combinations of toppings. \$\$

The Van's Restaurant, 815 Belmont Ave., Belmont. 650/591-6525. Hungry diners looking for a



pork chops and a spicy tuna burger. \$\$

Madera, 2825 Sand Hill Road, Menlo Park. 650/561-1540. Signature restaurant of Rosewood Sand Hill Hotel features wood-burning grill to produce artful seafood and meats. \$\$\$

Menlo Tavern, 100 El Camino Real Menlo Park. 650/330-2790. This warm and inviting neighborhood tavern features classic American comfort food. Breakfast, lunch and dinner menus highlight

regional and seasonal ingredients, and patio dining makes the laid-back yet sophisticated space a hit with aficionados on the weekend. The extensive wine-by-the-glass, cocktail and craft brew selection draws a lively tech-savvy after work and late-night crowd. Locals network over cocktails, such as the Mint Julep, harkening back to classics, along with on-trend newcomers like the whimsically named "Respect Your Professors." This versatile new venue is already a buzz-worthy local destination. \$\$