



CHEF DAVID KINCH

CHEF /PROPRIETOR

THE BYWATER AND MANRESA

@DAVIDKINCH @THEBYWATERCA

The Bywater

Since opening his first restaurant in California nearly 20 years ago, David Kinch has forged a distinctive culinary path putting him at the forefront of new contemporary California cuisine. His restaurant Manresa earned three Michelin stars for 2016 and held two Michelin stars for nine consecutive years prior. In 2016, the restaurant became part of the esteemed Relais & Chateaux family and Kinch also earned an Emmy for **Outstanding Culinary Host** in the award-winning PBS series, "The Mind of a Chef."

This year, he also opened his first casual bar and eatery, The Bywater. Located minutes from his restaurant in Los Gatos, the space is inspired by and named for The Bywater neighborhood of New Orleans, the city where Kinch grew up and got his start in the culinary industry. The Bywater pays homage to where Kinch fell in love with cooking and maintains the same high standards he is known for when it comes to ingredients, execution and creativity. "The Bywater is the kind of place where I would want to go after work or hang out on my day off," says Kinch. "It's casual, eclectic, and brings a bit of the food, drink, and atmosphere of New Orleans to this part of Northern California -music and all." Kinch has been recognized by San Francisco Chronicle, Bon Appétit, GQ magazine, and the James Beard Foundation as recipient of the **"Best Chef: Pacific"** award and has been nominated for **"Outstanding Chef."** When his first cookbook, titled "Manresa: An Edible Reflection," debuted, it was number 19 on the New York Times **"Best Sellers List."** Kinch has also expanded the Manresa brand to include a neighborhood bakery called Manresa Bread, which has locations in Los Gatos and Los Altos.

FEATURED DISH

CRAB MEAT REMOULADE MAISON

CHEF ALON SHAYA

EXECUTIVE CHEF/PARTNER

DOMENICA, PIZZA DOMENICA & SHAYA

@ALONSHAYA @SHAYARESTaurant



In 2003, Alon moved to New Orleans where he began training under Chef John Besh. In 2009, Alon opened Domenica, a regional Italian restaurant in the New Orleans Historic Roosevelt Hotel. With the growing popularity of Domenica, Alon opened Pizza Domenica, a casual spinoff, in uptown New Orleans in the spring of 2014. After several visits to Israel, Alon was inspired to go back to his roots of cooking, and in February 2015, he opened his namesake Israeli restaurant. Food & Wine named Domenica one of the top restaurants of 2012. Gayot featured Domenica as one of its hottest restaurants for 2014, and it has been included in prestigious publications such as Bon Appetit, Food & Wine, and Food52. In 2010, Esquire named Alon one of four **Chefs to Watch**, and he was named one of the **"50 people changing the South"** by Southern Living Magazine in 2015. In 2015, Alon was awarded the James Beard Foundation Award for **"Best Chef - South"** and New Orleans Magazine named him **"Chef of the Year."** In 2016, Shaya won the James Beard Foundation Award for **"Best New Restaurant."** The restaurant has been hailed as one of the country's best.

FEATURED DISH

COAL ROASTED CHICKEN THIGH
PUMPERNICKEL RYE, TAHINI, HERB SALAD

DIANE MINA

DIANE'S BLOODY MARY BAR

"GARDEN FRESH MIXOLOGY"

@DIANEMINA



Each handcrafted cocktail begins with a base of fresh Heirloom garden tomatoes blended with a light Dashi broth that is infused with the herb of "Lovage" finished with Diane's special Elixir (a sweet and savory spicy seasoning). All the Bloody Marys are garnished with candied bacon, a citrus wedge, Spanish Queen Olives and a Peppadew Pepper. Topped with a dash of Tajín and 5 Peppercorn blend.