



Madera Restaurant Review, Menlo Park



Madera Restaurant is located in the Rosewood Sand Hill Hotel, just across the way from venture capital central. This is a high-end hotel that opened up just a couple years ago. Chef Peter Rudolph used to work at Campton place in San Francisco. He uses a wood-burning grill and explores artfully-crafted, market-driven cuisine of bold flavors. Sustainably harvested and produced seafood and meats.



Why did we dine here? – We were in the area and had not eaten at this one Michelin starred restaurant, so we decided to pop in for lunch.

Insider Tip – We called for a reservation and were told that there were no tables, but came anyway and got a table.. The seating on the deck is the place to go, when the weather is beautiful.

Cuisine – American

Location – Menlo Park near Highway 280

Opened – 2009

Service – Madera had very good service with a friendly and helpful waiter who helped us navigate the menu and select our dishes. No need to hail waiters here.

Verdict – Madera serves up excellent food in a beautiful location. While this hotel restaurant (Serves breakfast, lunch, dinner) seems to lack soul and clearly caters to local business folk who went of wine, the food is surprisingly solid. Prices are considerably cheaper at lunch time.

Signature Dishes – Trout, Salmon.

[Website Madera Menu](#)

[Full Madera image set](#)

Picks:



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Oyster and Portuguese Sausage Chowder, Fingerling Potato Chips (\$14) was a huge bowl of thick, not too creamy soup filled with almost 6 fresh oysters and robust sausage chunks. The potato chips on top were a bit soggy though.



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D' stefano Burrata and Roasted Beet Salad, Mustard Greens, Pickled Grapes, Spiced Chardonnay Vinaigrette (\$16) was a beautiful looking salad with very fresh ingredients including some top-notch mozzarella cheese.



Steamed Acadia Mussels and Savory Clams, Spicy Tomato Broth, Israeli Couscous, Cherry Tomatoes (\$20) came highly recommended by the waiter and definitely hit the spot. Lots of fresh shellfish, and excellent tomatoey broth in which we dipped the toasted bread. The broth was so hot initially, we had to wait a while for it to cool off.



Pan roasted Idaho Golden Trout, English pea, sugar snap peas, and oyster mushroom Ragout, Meyer lemon Beurre Noisette (\$24) was also highly recommended and proved to be excellent. The Trout have the excellent crust which added to its delicate and tender meat.



Crème fraîche Panna cotta, stewed strawberries, short cake croutons, and strawberry sorbet (\$10) was an excellent dessert with very smooth custard, soft and sweet strawberries, and some tasty candied kumquats.

OK: (Order if you like this dish)

None

Pans: (We would not reorder these dishes)

None