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A STUNNING
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PHILANTHROPY

THE BEST RESTAURANTS ISSUE

WHERE TO DINE (& DRINK) IN THE VALLEY

FEATURING

THE BUZZWORTHIEST OPENINGS, KILLER COCKTAILS,
HOT TAPAS SPOTS, DESSERTS THAT DAZZLE & MORE

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A FRESH APPROACH
While Chez TJ's tasting menu changes frequently, it always features a dish that showcases ingredients grown in the on-site vegetable garden.

(\$36) and creme brulee (\$9). There are also two tasting menus (\$85 and \$135 per person). Service, like the execution of the dishes, is impeccable. 21747 Bertram Road, San Jose, 408.997.3458, loforetrestaurant.com

CHEZ TJ

A converted Victorian in downtown Mountain View has been the setting for superb dining for 34 years now. Executive Chef Jarad Gallagher's menu, however, is decidedly modern, and aims to incorporate seasonal ingredients sourced within approximately 100 miles. Highlights at the Michelin-starred restaurant recently included Monterey Bay abalone, Liberty Farms duck and Sonoma-raised rack of lamb. Two tasting menus (\$120 for seven courses, or \$185 for about a dozen courses) are available. 938 Villa St., Mountain View, 650.964.7466, chezjt.com

THE VILLAGE PUB PHOTO BY FRANKIE FRANKENY

5 BEST WINE LISTS

DIO DEKA Dionysus, Greek god of wine, would cover the selection of 1,200 internationally diverse labels that Wine Director Jeremy Dennis has assembled to complement the restaurant's Hellenic cuisine. Drink like a Greek with a crisp, minerally assyrtiko (\$56 per bottle) or an Uranos Xinomavro (\$75), a red with grippy tannins reminiscent of nebbiolo. Dennis says Greek wines correlate nicely to their Italian counterparts, and descriptions in the 60-page wine book help diners choose. Plenty of California's finest and newest are included—like Maidenstoen Riesling (\$45)—appealing to traditionalists and the adventurous alike. 210 E. Main St., Los Gatos, 408.354.7700, diodeka.com

DONATO ENOTECA Mirroring the cuisine, this wine list is authentically and unashamedly 100 percent Italian. Wine Director Eric Lecours provides rare treasures by the glass, half/carafe and bottle, like 2011 Sandro Fay Valtellina Valgella Lombardia (\$15 to \$70), of which he purchased the entire vintage (100 cases). No other restaurant in the region carries 2013 Elio Ottin Petite Arvine Valle d'Aosta (\$52), a superlimited crisp beauty from the Alps. Etna's star is rising with minerally whites like 2012 Alberto Graci Etna Bianco Arcuria Sicilia (\$65), and Barolo lovers should succumb to the charms of the 1996 E Pira Cannubi Chiara Boschis Barolo (\$287), which Lecours proclaims "incredible." 1041 Middlefield Road, Redwood City, 650.701.1000, donatoenoteca.com

FORBES MILL STEAKHOUSE Cabernet may be a mate for steak, but Master Sommelier Patrick Mullane suggests a Barolo or Barbaresco. Eschew pricey Napa labels and enjoy world-class Brunello di

Montalcino (\$125 to \$495), Châteauneuf-du-Pape (\$110 to \$350), a rare Rhone vertical from Paso or a serious Argentinian malbec (\$60 to \$110), all built big for beef. Silky filet mignon meets its love match with more than 100 splendid pinots to choose from, many on the impressive half-bottle list. 206 N. Santa Cruz Ave., Los Gatos, 408.395.6434, forbesmillsteakhouse.com

MADERA Under the direction of Paul Mekis, an advanced sommelier, Madera has thrice been honored with *Wine Spectator's* Grand Award. Boasting 30-plus wines by the glass and an enviable collection of half bottles, diners can compare Old and New World side by side; for example, a 2008 Calera Jensen Pinot Noir (\$105) and 2008 Armand Rousseau, Gevrey-Chambertin (\$240). A generous Champagne selection includes 1985 Krug Reims (\$2,050). Explore Hidden Favorites of Burgundy with expert guidance from the well-schooled staff, elevating the dining experience from the memorable to the extraordinary. 2825 Sand Hill Road, Menlo Park, 650.561.1540, maderasandhill.com

THE VILLAGE PUB Wine Director Andrew Green has built the Michelin-starred Village Pub's showcase *Wine Spectator* Grand Award wine list from 250 to 2,800 bottles—many of them so rare, his is the only restaurant to obtain them. Such unicorns include Domaine Leflaive Montrachet (1999 to 2011, \$6,000 to \$8,900 per 750 ml bottle), of which only half a barrel is made yearly. While richly endowed with premium Burgundy and Bordeaux, the list rewards at all price points, across every major wine region. 2967 Woodside Road, Woodside, 650.851.9888, thevillagepub.net

WINE & DINE
The Village Pub's well-stocked cellar includes 2,800 options, with inventory totaling about 16,000 bottles.

