

HIGHER EDUCATION

CAA SHARES PROGRAM FOR ADULTS WITH DISABILITIES



Staff and faculty members from College of Adaptive Arts (CAA) in Saratoga and Laney College in Oakland set up for an open house on Nov. 8. The free informational event on the Laney College campus was the first step in the nonprofit CAA's efforts to expand its higher education programs for adults with intellectual and developmental disabilities to more college campuses throughout the Bay Area. The CAA is located at West Valley College. **COURTESY PHOTO**

The latest San Jose Sharks bites

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Chomp takes on new meaning this season as the San Jose Sharks, SAP Center and their culinary partner, Aramark, unveil a huge new lineup of food and drink choices for hockey fans.

Good thing it's a sport with two intermissions. There's a lot to try.

SAP senior vice president Jon Gustafson, a longtime sports industry executive, remembers that hungry fans would grab a hot dog from an arena concession stand back in the day — not much else was available.

"Things have changed so dramatically," he said during a "Taste of the

Tank" event to showcase some new dining choices. "It really is about the customer experience."

That means both casual and upscale offerings from Bay Area chefs and other purveyors, according to execs Mike McCarroll of SAP and Gordan Kalinic of Aramark.

"We're doubling down on local and authentic," Kalinic said. "We're giving all the visiting fans a sense of place."

To help feature the diversity of San Jose and the Bay Area, SAP will again host the Launch Test Kitchen, an opportunity for local restaurants to showcase their cuisines and specialties on a short-term basis. From those kitchens to the concourse and club stands, here's what

the Tank has to offer this season.

The lineup includes creative dishes from SAP executive chef Francisco Garcia and local SAP partner restaurants.

NEW FROM CHEF GARCIA AND HIS TEAM

Tomahawk Steak Frites: Offered on the new suites menu, this massive bone-in steak is Harris Ranch certified Angus beef that's seasoned simply and charbroiled, then sliced to share. Served medium-rare to medium unless requested otherwise, Garcia says. Accompanied by crispy potato wedges and broccolini. Where: All suites.

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THE DISH

Che Fico, Purple Onion serve up the perfect basics



Laura Ness
THE DISH

For me, there is nothing as satisfying as a perfectly executed burrata, accompanied by basil, beets and pistachios, dressed simply with a glug of good olive oil and sprinkled with salt. Che Fico Parco Menlo rose to the occasion last week at brunch after I had ordered a chopped salad that was precariously packed with peppery salami, peppery cheese, pepperoncini and chickpeas, seasoned with a black peppery vinaigrette. After three bites, accompanied by a three-alarm fire called in by my mouth, which had decided to spare my stomach the aftermath, the accommodating server offered to replace it with something I could actually eat. This is a sign of hospitality, and it is much appreciated. The burrata was perfect.

So, too, was the grilled heirloom tomato sandwich I had at Purple Onion, as the late season tomatoes were still rolling in. Big juicy golden beefsteak met melted mozzarella cheese on sourdough in a sendoff to summer that still has me drooling. This place, with outposts on Winchester Boulevard in Campbell and Main Street in downtown Los Gatos, is highly popular for its absolutely fresh and always homemade food. There is nothing commercial about the flavors, and that's a big win. It's always gratifying to see Los Gatos High School students in here eating real food.



Che Fico Parco Menlo serves the perfect burrata, with basil, beets and pistachios, dressed simply with a glug of good olive oil and sprinkled with salt. **PHOTO BY LAURA NESS**

There are some great new places to check out if you're heading south to Carmel. In Seaside, the Lantern Room in the newly refurbished Monterey Beach Hotel is now helmed by Chef Paul Corsentino, and after a pleasant night's sleep, we enjoyed some of the best breakfast food we've had of late. The fluffy Forager's Omelette, accompanied by perfectly fried breakfast potatoes, was stuffed with spinach, Big Sur chanterelles, Monterey Jack cheese and Baker's Bacon. Chef Tony Baker applewood-smokes only the back portion of the pig, not the belly, so it's meaty, hearty and sweet.

Further south, Lance and Roslyn Anderson just opened Vin Bar By the Sea at Su Vicino Court in Carmel, where you can escape to France without the threat of flight delays. Here, too, Corsentino holds court, and the varied and exciting menu matches the thrill of discovery afforded by the vast and fun wine list. I went

for the Paul Bara Reserve Grand Cru Brut, which was delightful.

Carnico Tools & Provisions in Los Gatos is proud to be one of the first purveyors in California to offer a select supply of boneless ribeyes from Pat LaFrieda that set a new benchmark for American beef. Prime 850 Club by Pat LaFrieda offers USDA grade beef scoring 850 and above, which is the top tier in the prime category, a distinction less than 5% of all U.S. beef can achieve. Sourced from 100% Black Angus cattle raised humanely on small American family farms, each cut delivers exceptional marbling, tenderness and flavor.

LaFrieda then expertly dry-ages the beef for 30 and 60 days. <https://www.carnicotoolsandprovisions.com>

For those wondering how San Jose pumpkin carving artist Paulina Goff Stovall fared in season 15 of Food Network's "Halloween Wars," her team emerged as the show's champions.