

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

Birth Announcements

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Berkeley, California In October the recently renovated **Claremont Hotel, Club & Spa** launched a new signature dining venue, **Meritage at the Claremont** (replacing Jordan's, which closed in September). Double-story ceilings and a wall of windows framing sweeping views of San Francisco Bay give the 110 seat main dining room effortless drama and timeless allure. Executive chef for Meritage (and the entire property) **Josh Thomsen**, recently corporate exec chef for Los Angeles-based **Innovative Dining Group**, channels contemporary California cuisine, always with wine in mind. Pastry sous chef **Janine Fong** has been with the property for several years. All dishes are divided into two sections on the menu (according to a suggested white or red wine pairing) and are available as small or large plates. **LARGE PLATES** paired with red wines (\$19 to \$34): cider-braised Kurobuta pork belly with Brussels sprouts, black-eyed peas, and pickled onions; ahi tuna tartare with crispy rice, marinated cucumbers, sesame, and ginger. **DESSERTS** (\$9): sticky orange/Medjool date cake with citrus crème anglaise; toasted almond croissant bread pudding with cranberries and eggnog gelato.



The recently redesigned Meritage in Berkeley's legendary Claremont Hotel suavely hybridizes vintage and modern opulence.