



# 10 LIFE-CHANGING MEALS

**Only in California** can you experience tableside taco service, an exquisite kaiseki tasting menu, and a ticketed 14-course dinner party, all in the span of a week. Creativity is limitless as chefs take advantage of the freshest local ingredients and draw inspiration from Mexico, Asia, and Europe. From trendsetting foodie cities to mountain towns and wine country, the restaurant scene in California has never been more diverse and exciting. Here are 10 restaurants to add to your culinary bucket list, featured here in no particular order.

BY JEN MURPHY

## MANRESA

### LOS GATOS

Food pilgrims from all corners of the globe make the hour-long drive south of San Francisco to experience chef David Kinch's earthy yet refined cooking style that has rightfully earned him three Michelin stars. French, Japanese, and modern Catalan techniques influence his food, but Manresa's nightly tasting menu is like a love letter to the California Coast. No dish better speaks to Kinch's reverence for terroir than his signature Into the Vegetable Garden, an ever-changing array of up to 40 freshly plucked leaves, roots, flowers, and herbs served with an "edible dirt" of toasted grains and roasted parsnip. Diners be warned: You'll never be able to look at a humble garden salad the same way again.

[manresarestaurant.com](http://manresarestaurant.com)

Manresa



PREVIOUS SPREAD: INSETS, CLOCKWISE FROM TOP LEFT: ERIC WOLFINGER, ANNE WATSON. COURTESY OF GEORGE'S AT THE DEBORAH JONES. LAZY BEAR: KASSIE BORRESON. THIS PAGE, CLOCKWISE FROM TOP LEFT: COURTESY OF THE RITZ-CARLTON