

## Pablo ESTRADA

Chef Pablo Estrada's latest venture combines his culinary heritage (he was raised in his family-owned bakery in Mexico) with skills honed at San Francisco's famed Rose Pistola, Campton Place, LuLu, and Palio d'Asti working alongside culinary legends Reed Herron and Laurent Manrique. Estrada's new restaurant, Fattoria e Mare,

People to Know

features a menu focused on Venetian cuisine

with California influences showcasing fresh seafood, local and organic produce, and house-made charcuterie, salumi, and pasta.



Estrada says his palate has grown and changed over the years and that having had the good fortune to be able to travel has expanded his sensibilities. He brings that knowledge to Fattoria e Mare with dishes like Warm Pork Belly with County Line Harvest frigate, apricots, and grain mustard; Waygu Beef Crudo with black garlic and kumquats; Seafood Fritto Misto with aioli; and Figs, Burrata, and Sweet Corn with a basil sauce. Mouth-watering opportunities not to be missed include the restaurant's wood-burning, oven-fired pizzas and the changing four-course prix fixe tasting menu with optional wine pairing available daily.

"Opening a restaurant on the Peninsula allows you to take advantage of locally sourced ingredients. Italian cuisine is at its best when prepared in a simple, straightforward manner, allowing the taste of individual ingredients to come through." Mangia!



## Donna EATON

What separates a good event from an unforgettable one? Owner of the Palace Café and Catering based in Sunnyvale stresses, "Three things: excellent food, superior service, and creative presentation." Eaton and her culinary team have mastered this critical trio, earning a steady and loyal following of both corporate and private clients in the process. Whether it's catering an intimate dinner party, grand wedding, or large-scale conference, Eaton and her team are ready.

Her passion for food began during her high school years, while working for a high-end catering company in Eaton's hometown in Idaho. "I was fortunate enough to find my calling at a very early age," she notes. "I feel incredibly blessed." Eaton graduated from the University of Santa Clara with a degree in Business Management and quickly applied it to growing her career in catering. "Over the years, particularly in boom times, many friends and clients urged me to switch industries and go into high-tech, but I love what I do and have found a career path that lets me be creative," she says with a smile.

In addition to running her successful business, Eaton is a busy mom, athlete, and volunteer. "The business has grown to a point where we're able to give back. It's really rewarding to be able to contribute to fundraisers and great causes and to have a service that really fills a need," she notes. "There's always a need for great food."

## J'Amy TARR

Fashion insiders know that Northern California has served as the springboard for a bevy of today's most talented designers from Alexander Wang and Derek Lam to Rachel Roy and Rodarte's Kate and Laura Muleavy. In that vein, J'Amy Tarr is making



Art University in San Francisco, earning dual masters degrees in fashion and textile design. She began her career working in merchandising for Levi Strauss and interning with Michael Kors. Today, Tarr feels confident in her designs. "I have talked with hundreds of women, and I know what they want in their outerwear: minimalist design, tactile fabric, and structured fit. I aim to create the best designer coats and jackets for women in the Bay Area." The fashion world has taken notice and her pieces have been featured in Vogue, Apparel News, WWD, and The San Francisco Chronicle.

Tarr's 2014 fall collection brims with luxe textiles, quality craftsmanship, and form-fitting designs, including Tarr's signature moto and tux jackets along with new additions, including a long moto, funnel neck jacket, mohair bomber, brushed wool cape, and a color-blocked blanket coat.