

LEFT BANK

BRASSERIE

SAN JOSE

SUMMER 2013
PRIVATE DINING INFORMATION



Business Meetings | Rehearsal Dinners | Bridal Showers |
Breakfast Meetings | Company Holiday Parties

Whatever the occasion...

We're pleased to assist with your next event!

Left Bank's Chef de Cuisine will gladly prepare whatever you desire,
from sumptuous buffets to elegant sit-down feasts.

Left Bank is known for our simple, seasonally changing French brasserie menu featuring a diverse selection of meats, fresh vegetables, fish, seafood, hearty salads, and sumptuous desserts. In addition to our year-round signature dishes, we often feature menu additions inspired by our Chef de Cuisine's weekly forays to the local farmers markets.

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BRASSERIE

Lisa Leventhal, Director des Events
377 Santana Row, San Jose, CA 95128
Direct 408.984.4229 Fax 408.984.0300

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All menus are subject to change depending on availability



“It's hard to imagine a more Parisian scene than the sidewalk café at Left Bank on a Sunday afternoon.”

Pacific Sun

“Local diners don't want Paris. They want good food, quality service and not having to take out a small loan to go out to eat. Left Bank seems both intent and able to provide just that.”

Bill Rayburn, The Almanac

“Desserts at Left Bank are as straightforward and enjoyable as the main courses. Standard fare like crème brûlée is top notch.”

Jeff Morgan, Wine Spectator

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Private Dining Rooms

La Salle de Famille

A cozy room at the rear of our restaurant, which comfortably accommodates up to 12 guests. Velvet curtains at the entrance of the room may be kept opened or closed depending on your privacy needs.



La Salle de Famille

Le Cirque

Our circus themed enclosed patio is the perfect place for any celebration. Bright blue and red curtains surround the room, along with a beautiful Circus Mural. The curtains may be kept opened or closed depending upon your need of privacy and the room is equipped with heaters to ensure your comfort. Whether your event begins in the Cirque for a cocktail reception or dines here for your entire meal, you are sure to love this festive room. The Cirque may accommodate up to 50 for a cocktail reception and may seat approximately 30 guests for a sit down meal.



Le Cirque

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La Salle des Amis

Our largest indoor Private Dining Room may hold up to 70 guests for a sit down dinner. It is a lively room, decorated with brightly colored French posters and windows that open to the Petit Patio area. The windows provide an open, bright and airy feel that your guests are sure to love. This room may be split into two smaller rooms with the help of white wooden panels that reach from floor to ceiling, maintaining complete privacy between the two spaces.

Either part of the room is a fantastic place for your next Birthday, Team Meeting or Business Presentation.

Also, we work with a local Audio & Visual Equipment company to provide your group with the necessary items for your event. From a screen and projector to a laptop, we can acquire anything you may need for your Presentation.



La Salle des Amis



Front Half of La Salle des Amis

La Salle des Amis & the Petit Patio



Petit Patio: This area is conveniently attached to our Salle des Amis. The patio is a wonderful place to act as a gathering space or cocktail area prior to your event in our Salle des Amis. It may also be used as an extension to our Cirque if your cocktailing group exceeds 50 guests. It is completely covered and heated to ensure your guests complete comfort.

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Grand Patio

The largest of our patio areas, is located on the right side of our restaurant. It is the perfect place for a reception or sit down dinner. Completely covered and heated, the patio has lights that are strung above to give your guests the feel of dining under the stars in Paris. This area may hold 40 of your guests for dinner or 80 for a cocktail party.



Grand Patio

Buy Out

For very large groups, you may want to consider reserving an entire section or even the entire restaurant for your event. We would love to assist you in arranging a company party or any large scale event that you might be planning.



We are pleased to offer event enhancements such as specialty linens, flower arrangements, chargers, candles, cakes, and balloons.

Please contact our Private Events Coordinator to make arrangements for a memorable dining experience!

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San Jose Left Bank Details & Event Enhancements

Menus: Chef David Bastide has prepared several wonderful menus for your next Private Dining Event. Menu selections should be chosen approximately 2 weeks prior to your event. If you have any guests with special dietary needs, please inform your Event Coordinator prior to your event, and we will make sure those guests have a wonderful meal.

Room Charge / Food & Beverage Minimum: There is no additional fee for the use of one of our Private Dining Rooms. There are certain Food & Beverage Minimums requirements that vary according to day, time and size of room. Please contact your Event Coordinator directly for those specific amounts.

Beverages: Menu prices do not include beverage service. We do have a full bar and fantastic wine selection for you and your guests to experience, and we would be more than happy to pair a few wines with your budget and menu in mind. If you would like a Satellite Bar and Private Bartender in your room, we can arrange that for an additional \$100 fee. You are more than welcome to bring in your own wine with a \$15 corkage fee per 750 ml bottle.

Cake Cutting: If you wish to provide your own cake or dessert, there is a \$3.00 per person fee.

Guaranteed Guest Count: Your guaranteed guest count is required at least 48 hours prior to your event. This will be the minimum number of guests that we must charge to the event. If no guarantee is given within the 48 hours, the original estimated guest count will be used as your guarantee. We reserve the right to have your event in a more suitable room, if your guest count should vary from the original estimated number.

Service Charge & Tax: A Service Charge of 20% is added to all Private Dining Checks. An additional \$100 labor fee will be added to parties of 20 or more guests. In addition, there is 8.75% California Sales Tax. According to California Law, all Service Charges must be taxed.

Additional Hours: If a party continues after the restaurant is closed (please check operating hours with Event Coordinator for specific date of your event), client will be billed \$100 for each additional half an hour as a room rental fee. These charges will start to accrue at the time the restaurant is closed and will not be refunded if the time is not used in full. Local sales tax and service charge will be added to all charges.

Payment: A deposit is only required for Buy Outs of the entire restaurant. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard and American Express.

Tastings: If you would like to set up a tasting for your event, please contact your Event Coordinator. Tastings will be paid in full upon completion; however, the total spent on tasting will be used as a credit toward your event.

Large Party Rentals: If your event size is larger than 40 guests, the restaurant might need to use a 3rd party vendor to accommodate the table setting needs of your event. The Event Coordinator will discuss any additional fees that may apply to your event prior to your event date.

Event Enhancements: An additional list of event enhancements such as floral arrangements, decorations, specialty linens, etc. can be found on page 3 of the contract. Please feel free to make an appointment with our Event Coordinator to help bring the vision of your next event to life.

Parking: Conveniently located directly behind the restaurant is one of the free, covered parking garages at Santana Row. Entrances for the garage are located off of both Olin Avenue and Olsen Avenue. Valet parking is offered through the Valencia Hotel and an additional cost-Left Bank does NOT validate valet parking tickets.

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Family Style Appetizers

priced per order

(One order usually serves 6-8 guests)

Calamars Frits ~ fried calamari, crispy onions, whole grain mustard vinaigrette **40.00**

Fondue aux Fromages ~ melted brie, blue, and goat cheese, bread, toast points **40.00**

Tarte Fine aux Legumes d'ete ~ thin pastry crust, basil tomato hummus, assorted summer vegetables **40.00**

Charcuterie Maison ~ rustic country pâté, chicken liver truffle mousse, pork terrine **40.00**

Steak Tartare ~ raw chopped flat iron steak, capers, shallots, Dijon mustard dressing, quail egg **50.00**

Chair de Crabe Dormeur ~ Dungeness crab meat, hearts of palm, red bell pepper, baby frisée, champagne mango vinaigrette **50.00**

Plateau de Fruits de Mer ~ oysters, whole prawns, raw Ahi tuna poke, citrus bay scallop ceviche **100.00**

Hors d' Oeuvres

priced per piece

(For Cocktail Receptions, 3.5 pieces per person is recommended per hour)

Minimum of 15 pieces per item – order 48 hours in advance for some items

Tartlette Lyonnaise ~ savory leek, bacon, and goat cheese tart **2.00**

Tartlette Végétarien ~ goat cheese and sun-dried tomato tart **2.00**

Tartine Provençal ~ crouton with herbed goat cheese, olive tapenade, capers **2.00**

Mushroom Stuffed Profiteroles ~ exotic mushrooms, brie cheese, truffle oil **2.25**

Mini Croque-Monsieur ~ Parisian ham, emmenthal cheese, sauce mornay **2.25**

Grilled Chicken Brochette ~ honey garlic sauce **2.50**

Mini Galette de Pommes ~ potato, onion, pancetta pancake **2.75**

Mini Crab Cake ~ chili aioli **2.75**

Grilled Beef Brochette ~ Bordelaise sauce **2.75**

Grilled Shrimp Brochette ~ sherry vinaigrette **3.00**

Poached Prawns ~ Left Bank cocktail sauce **3.00**

Ahi Tuna Cones ~ avocado mousse **3.25**

Salmon Mousse Cones ~ capers, hard boiled eggs, chives **3.25**

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Hors d'oeuvres Platters

priced per order

Order 48 hours in advance for some items

Crudités pistou aioli 5.00

Cheese Platter ~ imported and domestic cheese, fresh fruit, crostini **5.75**

Charcuterie Platter ~ housemade pâtés and sausages, crostini, pickled vegetables, whole grain mustard **5.75**

Fresh Fruit Platter ~ selection of seasonal fruit, honey yogurt sauce **5.25**

Chicken and Pearl Pasta Salad ~ arugula, roasted tomato vinaigrette **5.25**

Green Bean, Eggplant, Caper, Parmesan, and Olive Salad **5.25**

Rive Gauche ~ organic mixed greens, toy box tomatoes, fine herbs, Dijon mustard vinaigrette **5.75**

Salade d'Épinard ~ baby spinach, stone fruit, caramelized walnuts, pickled red onions, goat cheese, strawberry balsamic vinaigrette **6.75**

Calamari Salad "Nice Style" ~ calamari, sweet peppers, mixed herbs, Pastis, E.V.O.O., garlic, chili flakes **6.50**

Mini French Dip ~ roast beef, fresh baked baguette, au jus, horseradish cream **5.00**

Sausage Sandwich ~ housemade grilled sausages, fresh baked baguette, Dijon mustard **5.25**

Beef Sliders ~ lettuce, tomato, red onion, ketchup, mustard, aioli **5.50**

Truffle Mac & Cheese **6.50**

Ravioli aux Champignons ~ porcini and ricotta ravioli, oyster mushrooms, parmesan cream sauce, spinach, blue cheese crumbles **6.50**

Les Huîtres ~ oysters on the half shell, champagne mignonette, lemon wedges, horseradish **3.00**
~ordered by the dozen or half dozen~

Grand Plateau Royal ~ oysters, whole prawns, raw Ahi tuna poke, citrus bay scallop ceviche, crab, lobster tail **25.00**
~minimum order is 10~

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Breakfast Meeting Packages

Why not...

Enjoy the entire restaurant to yourselves between the hours of 8 am and 11 am.

Simplify planning with a buffet so your guests can sample multiple items from our menu.

Minimum of 20 guests for Buffets

(Coffee service included in price)

Continental Breakfast

16.50 per person

Served Buffet Style

croissants
fresh fruit
yogurt
muffins
danishes

Brasserie Breakfast

24.50 per person

Served Buffet Style

scrambled eggs
bacon
breakfast potatoes
fresh fruit
croissants

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Brunch I

22.00 per person

available Saturday and Sunday only

Pour Commencer~To Begin

Fruit Plate

assorted seasonal fruit

Les Plats~Entrées

choice of

Œufs Benedict

poached eggs, Canadian bacon,
English muffins, hollandaise sauce,
breakfast potatoes

or

Pain Perdu

French toast, orange crème fraîche,
maple syrup, bacon

or

Omelette aux Herbes Fines

finest herbs and parmesan omelet,
breakfast potatoes

Brunch II

32.00 per person

available Saturday and Sunday only

Pour Commencer~To Begin

Fruit Plate

assorted seasonal fruit

Les Plats~Entrées

choice of

Le “Steak & Eggs”

grilled skirt steak, two sunny side up eggs,
breakfast potatoes

or

Hachis de Saumon ‘Loch Duart’

smoked salmon, breakfast potatoes,
red onion, poached egg, hollandaise

or

Œufs Benedict

poached eggs, Canadian bacon,
English muffins, hollandaise sauce,
breakfast potatoes

or

Pain Perdu

French toast, orange crème fraîche,
maple syrup, bacon

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

‘pate a choux’ puffs filled with vanilla ice cream,
chocolate sauce

or

Duo de Sorbets

duo of seasonal sorbets, palmier cookie

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Lunch I

choice of

Starter and Entrée

or

Entrée and Dessert

21.00 per person

(Starter, Entrée, and Dessert for 26.00 per person)

Pour Commencer~To Begin

Salade Rive Gauche

organic mixed greens, Toy Box tomatoes, fines herbs,
Dijon mustard vinaigrette

Les Plats~Entrées

choice of

Sandwich de Poulet

herb and garlic marinated chicken breast,
ginger apricot chutney, honey Dijon mustard, brie
cheese, arugula, pommes frites

or

Croque Monsieur

Jambon de Paris, emmenthal cheese,
sauce mornay, pommes frites

or

Sandwich de Tomate

grilled country bread, herb goat cheese, heirloom
tomatoes, basil, balsamic reduction, pommes frites

Grand Finale~A Perfect Ending

Le Profiterole

‘pate a choux’ puff filled with vanilla ice cream,
chocolate sauce

Lunch II

Starter, Entrée, and Dessert

34.00 per person

Pour Commencer~To Begin

choice of

Salade Rive Gauche

organic mixed greens, Toy Box tomatoes, fines herbs,
Dijon mustard vinaigrette

or

Le Potage Grand-Mère

soup of the day

Les Plats~Entrées

choice of

Sandwich de Poulet

herb and garlic marinated chicken breast,
ginger apricot chutney, honey Dijon mustard, brie
cheese, arugula, pommes frites

or

Brasserie Burger

Half pound natural burger with cheddar cheese,
pommes frites

or

Sandwich de Tomate

grilled country bread, herb goat cheese, heirloom
tomatoes, basil, balsamic reduction, pommes frites

or

Croque Monsieur

Jambon de Paris, emmenthal cheese,
sauce mornay, pommes frites

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

‘pate a choux’ puffs filled with vanilla ice cream,
chocolate sauce

or

Duo de Sorbets

duo of seasonal sorbets, palmier cookie

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Lunch III

40.00 per person

Pour Commencer~To Begin

choice of

Salade Rive Gauche

organic mixed greens, Toy Box tomatoes, fines herbs,
Dijon mustard vinaigrette

or

Le Potage Grand-Mère

soup of the day

Les Plats~Entrées

choice of

Raviolis aux Petits Pois

English pea and ricotta raviolis, roasted corn, toybox
tomatoes, parmesan, garlic, olive oil

or

Salade Niçoise

seared Ahi tuna, haricots verts, fingerling potatoes,
radishes, olives, anchovies, avocado

or

Poulet Pommes Frites

Rocky Jr. half boned chicken, haricots verts,
pommes frites, jus de poulet

or

Salade de Bavette

grilled skirt steak, arugula, baby frisée, crispy onions,
blue cheese crumbles, blue cheese vinaigrette

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

‘pate a choux’ puffs filled with vanilla ice cream,
chocolate sauce

or

Duo de Sorbets

duo of seasonal sorbets, palmier cookie

Lunch IV

51.00 per person

Pour Commencer~To Begin

choice of

Salade Verte

butter lettuce, fines herbs, shallots,
Dijon mustard vinaigrette

or

Soupe a L'oignon Gratinée

traditional onion soup, baked emmenthal cheese

Les Plats~Entrées

choice of

Raviolis aux Petits Pois

English pea and ricotta raviolis, roasted corn, toybox
tomatoes, parmesan, garlic, olive oil

or

Tilapia Bleu Provençale

Peruvian blue tilapia, sautéed spinach, tomatoes,
capers, Niçoise olives, Pernod garlic butter

or

Poulet Pommes Frites

Rocky Jr. half boned chicken, haricots verts,
pommes frites, jus de poulet

or

Petit Brasserie Steak Frites

grilled skirt steak, Bordelaise sauce,
wild arugula, pommes frites

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

‘pate a choux’ puffs filled with vanilla ice cream,
chocolate sauce

or

Le Cheesecake au Citron

Sour cream and cream cheese lemon cheesecake, black
pepper crème Chantilly, fresh blueberry compote



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Dinner I

46.00 per person

(price includes coffee service with dessert)

Pour Commencer~To Begin

choice of

Salade Rive Gauche

organic mixed greens, Toy Box tomatoes, Dijon mustard vinaigrette

or

Le Potage Grand-Mère

soup of the day

Les Plats~Entrées

choice of

Raviolis aux Petits Pois

English pea and ricotta raviolis, roasted corn, toybox tomatoes, parmesan, garlic, olive oil

or

Tilapia Bleu Provençale

Peruvian blue tilapia, sautéed spinach, tomatoes, capers, Niçoise olive, Pernod garlic butter

or

Poulet Pommes Frites

Rocky Jr. half boned chicken, haricots verts, pommes frites, jus de poulet

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

'pate a choux' puffs filled with vanilla ice cream, chocolate sauce

or

Duo de Sorbets

duo of seasonal sorbets, palmier cookie

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Dinner II

57.00 per person

(price includes coffee service with dessert)

Add a 3rd appetizer option
Crevettes Provençales
additional 3.00 to menu price
or
Day Boat Scallops
additional 5.00 to menu price

Pour Commencer~To Begin

choice of

Salade Verte

butter lettuce, fine herbs, shallots, Dijon mustard vinaigrette

or

Soupe a L'oignon Gratinée

traditional onion soup, baked emmenthal cheese

Les Plats~Entrées

choice of

Raviolis aux Petits Pois

English pea and ricotta raviolis, roasted corn, toybox tomatoes, parmesan, garlic, olive oil

or

Tilapia Bleu Provençale

Peruvian blue tilapia, sautéed spinach, tomatoes, capers, Niçoise olives, Pernod garlic butter

or

Poulet Pommes Frites

Rocky Jr. half boned chicken, haricots verts, pommes frites, jus de poulet

or

Brasserie Steak

grilled skirt steak, Bordelaise sauce, mashed potatoes, green beans

Grand Finale~A Perfect Ending

choice of

Les Profiteroles

'pate a choux' puffs filled with vanilla ice cream, chocolate sauce

or

Le Cheesecake au Citron

sour cream and cream cheese lemon cheesecake,
black pepper crème Chantilly, fresh blueberry compote

or

Mousse au Chocolat

chocolate mousse, dark chocolate ganache, palmier cookie

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Dinner III

68.00 per person

must decide a minimum of 2 business days prior to event
(price includes coffee service with dessert)

Upgrade from
Crevettes
Provençales to
Day Boat Scallops
additional 2.00 to menu

Pour Commencer~To Begin

choice of

Salade Verte

butter lettuce, fine herbs, shallots, Dijon mustard vinaigrette

or

Soupe à L'oignon Gratinée

traditional onion soup, baked emmenthal cheese

or

Crevettes Provençales

Fisherman's Daughter shrimp, garlic, lemon zest, olives, roasted tomatoes, Pernod garlic butter

Les Plats~Entrées

choice of

Risotto d'ete

creamy parmesan risotto, roasted corn, toybox tomatoes, pea sprouts

or

Saumon Écossais Label Rouge

pan roasted Loch Duart salmon, candied cherry tomatoes, corn panna cotta, toasted almond pistou

or

Poulet Pommes Frites

Rocky Jr. half boned chicken, haricots verts, pommes frites, jus de poulet

or

Canard aux Pêches

pan roasted duck breast, caramelized honey raspberry sauce, corn and scallion potato croquette,
baby frisée, pickled red onions, roasted peaches

or

Entrecôte de Bœuf

12 oz grilled ribeye steak, green beans, mashed potatoes

Grand Finale~A Perfect Ending

choice of

Crème Brûlée

vanilla bean custard, caramelized sugar crust

or

Mousse au Chocolat

chocolate mousse, dark chocolate ganache, palmier cookie

or

Le Cheesecake au Citron

sour cream and cream cheese lemon cheesecake, black pepper crème Chantilly, fresh blueberry compote

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Dinner IV

79.00 per person

*must decide a minimum of 2 business days prior to event
(price includes coffee service with dessert)*

Pour Commencer~To Begin

Salade Verte

Butter lettuce, fine herbs, shallots, Dijon mustard vinaigrette
and

Coquilles Saint-Jacques

Day Boat scallops, Chef's seasonal arrangement

Les Plats~Entrées

choice of

Risotto d'ete

creamy parmesan risotto, roasted corn, toybox tomatoes, pea sprouts

or

Saumon Écossais Label Rouge

pan roasted Loch Duart salmon, candied cherry tomatoes, corn panna cotta, toasted almond pistou

or

Jarret d'Agneau a l'os Braise a l'Ancienne

Chablis and tomato braised lamb shank, cranberry bean fricassee

or

Canard aux Pêches

pan roasted duck breast, caramelized honey raspberry sauce, corn and scallion potato croquette,
baby frisée, pickled red onions, roasted peaches

or

Filet Mignon

filet mignon, potato Dauphinoise, sautéed spinach, Béarnaise sauce

Grand Finale~A Perfect Ending

choice of

Crème Brûlée

vanilla bean custard, caramelized sugar crust

or

Mousse au Chocolat

chocolate mousse, dark chocolate ganache, palmier cookie

or

Le Cheesecake au Citron

sour cream and cream cheese lemon cheesecake, black pepper crème Chantilly, fresh blueberry compote

or

Gateau aux Amandes

almond cake, toasted sliced almonds, apricot glaze, strawberry rhubarb compote

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Dinner V

90.00 per person

*must decide a minimum of 2 business days prior to event
(price includes coffee service with dessert)*

Amuse-Bouche

Chef's choice

Pour Commencer~To Begin

Salade d'Épinard

Baby spinach, stone fruit, caramelized walnuts, pickled red onions, goat cheese, strawberry balsamic vinaigrette
and

Coquilles Saint-Jacques

Day Boat scallops, Chef's seasonal arrangement

Intermezzo

Seasonal sorbets

Les Plats~Entrées

choice of

Filet Mignon

Filet mignon, potato Dauphinoise, sautéed spinach, Béarnaise sauce

or

Queue de Homard

Lobster tail poached in drawn butter, seasonal risotto

~vegetarian option available upon request~

Grand Finale~A Perfect Ending

choice of

Crème Brûlée

Vanilla bean custard, caramelized sugar crust

or

Chocolate Fondant

Molten dark chocolate cake, passion fruit crème Chantilly, raspberries

or

Le Cheesecake au Citron

Sour cream and cream cheese lemon cheesecake, black pepper crème Chantilly, fresh blueberry compote

or

Gateau aux Amandes

Almond cake, toasted sliced almonds, apricot glaze, strawberry rhubarb compote

or

Pêche Melba

Fresh peaches, vanilla ice cream, raspberry sauce, grenadine, Chantilly cream

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Kid's Menus

Kid's Menu I 12.00 per person

Les Plats~Entrées

choice of

Macaroni & Cheese elbow pasta with cheddar cheese

or

Croquettes de Poulet fried chicken tenders, pommes frites

Grande Finale~A Perfect Ending

Petit Kids Sundae vanilla ice cream, chocolate sauce, whipped cream

Kid's Menu II 16.00 per person

Pour Commencer~To Begin

Fruit Plate assorted fruits

Les Plats~Entrées

choice of

Croquettes de Poulet fried chicken tenders, pommes frites

or

Petit Cheeseburger cheddar cheese, pommes frites

Grande Finale~A Perfect Ending

Petit Kids Sundae vanilla ice cream, chocolate sauce, whipped cream

Kid's Menu III 20.00 per person

Pour Commencer~To Begin

choice of

Fruit Plate assorted fruits

or

Petit Salade organic greens, cherry tomatoes, sherry vinaigrette

Les Plats~Entrées

choice of

Macaroni & Cheese elbow pasta with cheddar cheese

or

Croquettes de Poulet fried chicken tenders, pommes frites

or

Petit Cheeseburger cheddar cheese, pommes frites

or

Saumon salmon filet, fresh vegetables

Grande Finale~A Perfect Ending

choice of

Petit Kids Sundae vanilla ice cream, chocolate sauce, whipped cream

or

Petit Kids Sorbet duo of seasonal sorbet, palmier cookie

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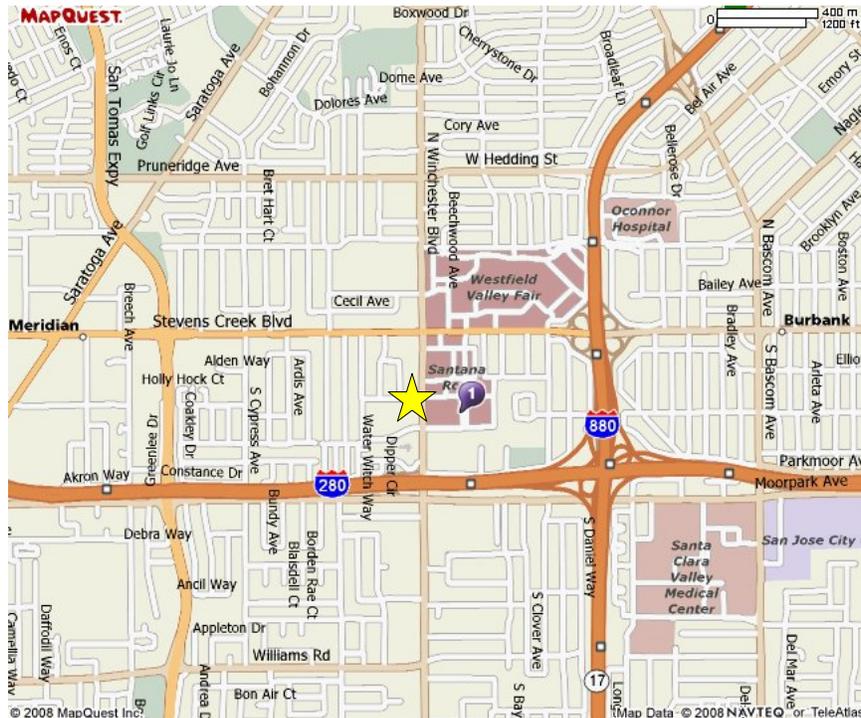
Directions to Left Bank on Santana Row

377 Santana Row, San Jose, CA 95128

408.984.3500

From San Francisco Airport: Take 101 South to 85 South towards Cupertino/Santa Cruz. From 85 take 280 South towards San Jose. Exit Campbell/Winchester Blvd. Turn left onto Moorpark Ave. Turn left onto South Winchester.

From Oakland Airport: Take 880 South towards San Jose. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd. From San Jose Airport: Take 880 South towards Los Gatos/Santa Cruz. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd.



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