



Chef John Ladas, Our House

Chef John Ladas started his culinary journey from as early as he can remember often “helping” his mother Soula create bountiful Greek family feasts and “assisting” his father Manolis on the grill or roasting whole spring lamb on the spit. As soon as he turned 16 a young Chef Ladas began working in some of Chicago's finest restaurants, doing any and every job that needed to be done solidifying his love for the industry.

Shortly after John enrolled at the Cooking and Hospitality Institute of Chicago a Le Cordon Bleu accredited culinary program obtaining his degree in the culinary arts with an emphasis on classic French techniques. As a young Sous Chef with Hyatt Chef Ladas took the advice of his then Chef and mentor Steven Langlois (formerly of the Everest Room) to venture out and cook in other regions of the country, "spread your culinary wings".

After weighing his options Chef Ladas decided to leave his beloved Chicago and took his talents to the Carmel Highlands. In Carmel Chef Ladas truly discovered what seasonal, farm to fork cooking is all about and has been living with these philosophies in mind ever since. While in Carmel & Monterey Chef Ladas was fortunate enough to participate in 3 Pebble Beach Masters of Food & Wine festivals meeting and absorbing tricks and ideas from some of the biggest names in the culinary world. A few years later Chef Ladas moved to San Francisco to work with Bay Area Culinary Legend Chef Hubert Keller of Fleur de Lys.

After a few years in the city and ready for a change of scenery Chef Ladas decided to move down to the South Bay and began working for Alexander's Steakhouse in Cupertino, subsequently finding the love of his life Bailey Wright and decided to plant roots here in beautiful San Jose. Bailey is a native of San Jose along with her parents Meredith and Deborah Wright had often discussed with John opening a place that is warm, cozy, friendly and community driven.

Utilizing ingredients that are Organic and GMO Free though remaining whimsical and technically sound, focused on seasonality, sourced sustainable as well as locally, just like they enjoy doing at home. The culmination of years of training, life experiences and Chef's culinary philosophy has lead us to this.

Welcome to Our House!