

Treat yourself to tasty creations during Dine Downtown San Jose

14th year of foodie's delight gets under way July 21

SAN JOSE – Restaurants creating chef specials, prix fixe menus and food and drink pairings for Dine Downtown San Jose have put together imaginative special menus for their regular customers and the new customers they hope to attract during the 11-day promotion July 21-31.

“After two years of pandemic, Dine Downtown could be one of the drivers compelling Bay Area residents and office workers out of their houses,” said Julie Carlson, marketing director of the San Jose Downtown Association, which has coordinated San Jose’s version of “restaurant week” for the last 14 years.

Twenty-one restaurants have signed up to participate in Dine Downtown, and more could enroll in the program after it begins, all offering a collection of menus spanning every budget.

Although best known for lunch and dinner offerings, customers can also try overnight oats and a craft "destination" coffee breakfast at Voyager Craft Coffee for \$12, or \$6 off on a dozen Pastéis de Nata (Portuguese custard tarts) at Pasteleria Adega any time of day.

The brand new Mama Kin restaurant at 374 S. First St. offers a three-course \$50 menu including a glass of Prosecco and two oysters “Rock-A-Fella,” a ribeye steak and grits and black velvet cheesecake flan for dessert. Another recent newcomer, Serious Dumpling, offers a three-course meal of soy noodle salad, its beef SJB specialty and lava cake, for \$30 and a pairing of Pinot Grigio for an additional \$9.

Regular participants Mezcal and Farmer’s Union each offer three-course meals with choices. Mezcal’s \$30 menu includes a choice of Caesar salad or tortilla soup for starters; roasted chicken in orange rum sauce, lemon pepper salmon or green vegan enchiladas as entree and *tres leches* cake or *platanos* for dessert. For \$35, Farmer’s Union has creamy tomato soup or Caesar, fried chicken, salmon with a red pepper-pineapple salsa or half rack of smoked ribs and a warm brownie or salted caramel bread pudding.

Chef specials include:

- a Cuban hotdog with yuca frita fries (\$16) at Habana Cuba inside the SoFA Market;
- a chicken arepa (\$12), a tostada-like meal at FUZE Lounge;
- Bao buns of miso chicken, pickled red onions, cilantro (three for \$14) at nomikai;
- and a flank steak platter (\$17) at San Pedro Social.

One food and drink pairing by District comprises lamb meatballs and a pre-chosen Italian red wine for \$36. The Fab’s \$29 menu includes green salad, tortilla or broccoli soup, choice of chicken alfredo or chipotle pasta and cheesecake. Petiscos has a \$40 three-course prix fixe menu so expansive, a foodie could enjoy a different meal all 11 days of the event at that restaurant alone.

New participants for 2022 include The FAB, Fuze, Mama Kin, San Pedro Social, Secco and Serious Dumpling.

Restaurants that have been a part of Dine Downtown since its 2009 inception include Il Fornaio and Mezcal Restaurant.

2022 Dine Downtown restaurant roster (as of July 13)

- Academic Coffee, 499 S. Second St.
- Devine Cheese & Wine, 143 W. Santa Clara St.
- District, 65 N. San Pedro St.
- The FAB (Food & Beverage), 110 Paseo de San Antonio
- The Farmers Union, 151 W. Santa Clara St.

- Fuze, 58 S. First St.
- Habana Cuba Restaurant, 387 S. First St.
- Il Fornaio, 302 S. Market St.
- Mama Kin, 374 S. First St.
- Mezcal Restaurant, 25 W. San Fernando St.
- Nomikai Social Food + Drinkery, 48 S. First St.
- Nox Cookies, 151 S. Second St.
- Orchestria Palm Court, 27 E. William St.
- Pastelaria, 30 E. Santa Clara St.
- Petiscos, 399 S. First St.
- San Pedro Social, 163 W. Santa Clara St.
- Scott's Seafood, 200 S. First St., #10
- Secco in Hilton, 300 Almaden Blvd.
- Serious Dumpling, 28 N. Almaden Ave., #60
- Voltaire Coffee Roasters, 360 S. Market St.
- Voyager Craft Coffee, 87 N. San Pedro St.

All the restaurants and their special menus are at dinedowntownsj.com.

###

Contact

Rick Jensen, SJDA Communications Director, rjensen@sjdowntown.com, (510) 734-3976.