The Grill on the Alley
Chef Brendy M. Monsada

How long have you been cooking?
It has been over 24 years now

Where did you study?
City College of San Francisco/Hotel and Restaurant Management

What is your signature dish?
Filet of Beef Wellington, Exotic mushrooms, Truffles & Leak Potato Gratin, Bordelaise sauce

What are 3-5 kitchen ingredients or tools you cannot live without?
Onions, garlic, salt, pepper and seasonal produce!
Plus, my hands, knives, tongs, spatula, vacuum sealer

What is your favorite cooking tip?
Searing, Braising, marinating, grilling and roasting

What is your favorite dish to cook at home?
Nilaga (braised beef shanks) with marrow in beef consommé with cabbage and potatoes

If you could cook a meal for anyone, whom would you love to cook for?
Jacques Pepin… and Julia Childs if she was still alive!

What are some of your favorite things about downtown San Jose?
The people and environment!

Do you have a cooking tradition or a family dish?
Yes, Noche Buena (Night Feast before New Year’s Day)
I cooked Pork Ribs Adobo, Goat Caldereta, Lumpia and Pansit