

# 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