

# The Mercury News

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## Bywater's weekend brunch features Manresa breads

Menu also includes Creole Bloody Marys

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The Bywater just launched weekend brunch, and that is something to celebrate. Don't miss the striking avocado toast on Manresa Bread levain with winter citrus, feta and pickled Cajun egg; the banana French toast with Manresa Bread brioche and bourbon honey; and the Bywater Benedict on Manresa Bread levain with andouille sausage and mushrooms in wine sauce, topped with a close to perfection Hollandaise.

Available by the half or full pound, as well as wrapped in Po' Boys, meats like brisket and pork shoulder come fresh from the smoker until 3 p.m. or when they sell out. Sides include flaky and fabulous buttermilk biscuits, macaroni salad and baked beans (sometimes). Yes, you must do a Creole Bloody Mary or a brunch Negroni with pineapple Campari. Hours are Saturday-Sunday, 11 a.m.-3 p.m.

The Tasting House no longer offers Friday lunch or Saturday brunch. However, they are still serving a Sunday Champagne brunch from 11 a.m.-2 p.m. Hours are currently Tuesday-Saturday, 4-10 p.m., and Sundays, 11 a.m.-9 p.m.

### San Jose

Oveja Negra at Hotel Valencia on Santana Row recently announced not one, but two new chefs. Spanish native Pedro Jose Calvo worked as head chef at Teleferic Barcelona in both Los Gatos and Palo Alto; Executive Chef Martelle Lorenz hails from Pensacola. They are shaking things up in a most convivial way at Spanish-inspired eatery, Oveja Negra, Vbar and rooftop bar Cielo. More on that soon.