

MONTEREY COUNTY
WEEKLY



EDIBLE COMPLEX

Flavor for Days

Pebble Beach Food & Wine's finest hour(s) and a youth movement on Fremont.

By Mark C. Anderson

Like a beautiful beet, a new inspired era has taken root at **Jacks** in **Portola Hotel** in Monterey (649-2698). I sat next to Swank Farm's **Dick** and **Bonnie Swank** at Friday's growers dinner—which introduced a new fresh, sustainable and local push from Chef **Jason Giles** (in line with a greater LEED-certified charge from the hotel)—so I was inspired to order roasted heirloom beet carpaccio with **Cow Girl Creamery** Purple Haze Goat Cheese. Simple and superb—great field-to-kitchen teamwork there.

Giles also scored with sauteed wild mushrooms over a buttermilk walnut biscuit with a creme fraiche finish, an organic red orach spinach salad and a superb crispy **Laura Chenel** cheese-polenta thingy over grilled squash, though he missed with the fish.

Between its fire-pit patio overlooking the plaza, top salad bar, beautiful booths, exquisite maritime models and dynamic menu, Jacks has always been a great spot largely underappreciated by locals. Look the underappreciated part to change.