



Cetrella

PRIVATE DINING

MEDITERRANEAN-RIM, CALIFORNIA COASTAL CUISINE

Since 2001

160 State Street, Los Altos, CA 94022 www.cetrella.com 1.650.948.0400

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Joining its Half Moon Bay flagship restaurant when it opened in 2001, M'hamed Bahet directs Cetrella since 2006. Cetrella Half Moon Bay was Michelin Recommended, featured in Gourmet Magazine, reviewed by Michael Bauer of the San Francisco Chronicle for its dining and jazz and rated in its Top 100. In August 2015 Bahet relocated Cetrella to a built-for-purpose venue at Los Altos gateway. In October 2023 he moved it to its new campus at State Street Market in downtown Los Altos, where it is the anchor restaurant. Cetrella placed in MODERN LUXURY Silicon Valley Magazine 50 Best Restaurants issue, earned accolades from Sunset Magazine, San Jose Mercury News, Edible Silicon Valley Magazine, Food Gal Carolyn Jung, and featured in the Los Altos Chamber of Commerce's Los Altos Magazine.

Bahet acts as Cetrella's Wine Director, curating its wine list and dinners featuring winemakers and experts as guest speakers. Past dinners feature French Bordeaux, the Italian Veneto, Dr. Loosen Rieslings, Silver Oak Cabernet, WillaKenzie Estate, Thomas Fogarty Winery, Ridge Vineyards and Billecart Champagne as Wine.

Executive Chef Amol Thanky has over 16 years of culinary expertise acquired in fine restaurants. Thanky attended Le Cordon Bleu Austin, learning Italian cuisine at Siena Ristorante Toscana; experienced casual to fine dining kitchens at 5-star Desert Ridge resort in Scottsdale, followed by 'classic French cuisine with a wandering sense of global inspiration' as lead cook at San Francisco's iconic Michelin-star Gary Danko. He opened five sustainably-based, neighborhood-centric San Diego dining concepts, and led Oakland's Michelin-recommended Bardo Lounge and Supper Club, where the adventure, whimsy and flair of mid-century style dinner parties inspires elevated American comfort food.

Thanky's intuitive range from intimate cooking class in Cetrella's Teaching Kitchen, to daily lunch and dinner and large banquets in Cetrella's main dining room and outdoor Paseo, to private dining and future jazz dining fare in Cetrella's speakeasy, and off-site catering for private occasions like art events, store launches, and entertaining at home, well-serve Cetrella's clientele across its dining options.

M'HAMED BAHET OWNER



AMOL THANKY EXECUTIVE CHEF



Cetrella

PRIVATE DINING EXPERIENCES

RESTAURANT ♦ TERRACE ♦ PASEO ♦ SPEAKEASY ♦ TEACHING KITCHEN ♦ OFF-SITE

BUYOUT 150 Guest Maximum

Exclusive access during event to Cetrella's campus, offering food, beverage and service to meet client's event type, and menu and service needs.

RESTAURANT 108 Guest Maximum

Exclusive access to Cetrella's Restaurant and Bar during event. Atmospheric Venetian plaster hues of verdure and sand, and a sky that floats above a marine blue tiled Bar, a nature-inspired setting to enjoy Cetrella's California Coastal, Mediterranean-Rim cuisine.

PASEO 40 Guest Maximum

Exclusive access during event to Cetrella's scenic outdoor Mediterranean-themed Paseo with artisan tiled arcades, central sky viewshed and covered seating.

SPEAKEASY 30 Guest Maximum

Exclusive access during event to Cetrella's underground Speakeasy and Bar with coffered ceiling and brick walls. Full bar decorated with blue agrarian crop circles by Fireclay tile, and reclaimed wood from the Hollywood Bowl. Vibrant prints from Matisse's *Jazz* portray visions of Tahiti, the circus, folktales and Greek myth. Stair and elevator access, fully private room, restroom in adjoining hall.

RESTAURANT & TERRACE 120 Guest Maximum

Exclusive access during event to Cetrella's Restaurant with Bar and adjacent Terrace view to State Street.

RESTAURANT & PASEO 150 Guest Maximum

Exclusive access during event to Cetrella's Restaurant and its adjacent spacious Spanish-tiled Paseo.

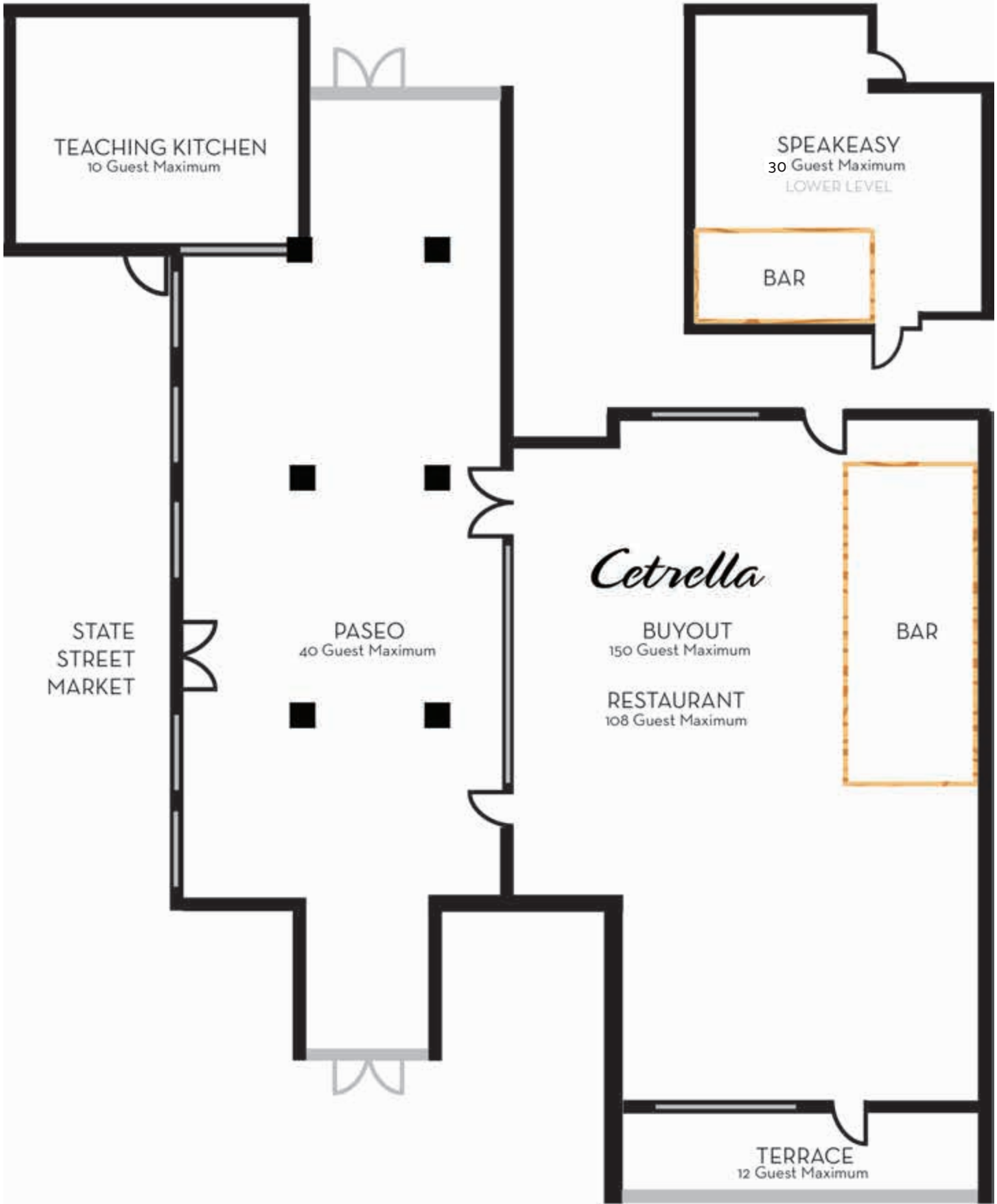
RESTAURANT & SPEAKEASY 138 Guest Maximum

Exclusive access during event to Cetrella's Restaurant with Bar, and downstairs Speakeasy with Bar, accessible by elevator and stairs.

TEACHING KITCHEN 10 Guest Maximum

Exclusive culinary training experience for an intimate group of guests hosted by Cetrella chef in its Teaching Kitchen across the Paseo from Cetrella Restaurant.

NORTH PARKING LOT



STATE STREET

Cetrella

ON-SITE PRIVATE DINING

MAIN DINING ROOM



Cetrella

ON-SITE PRIVATE DINING

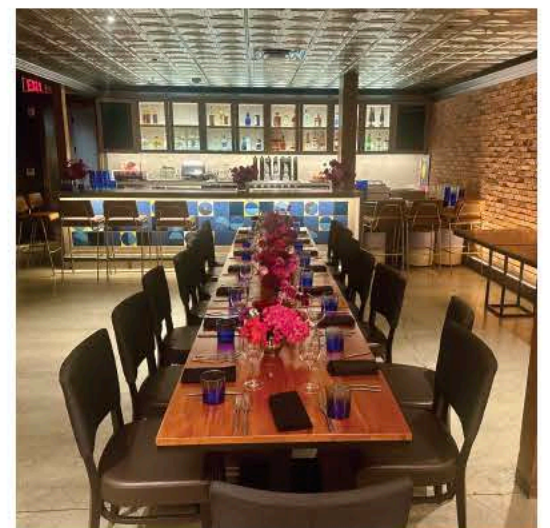
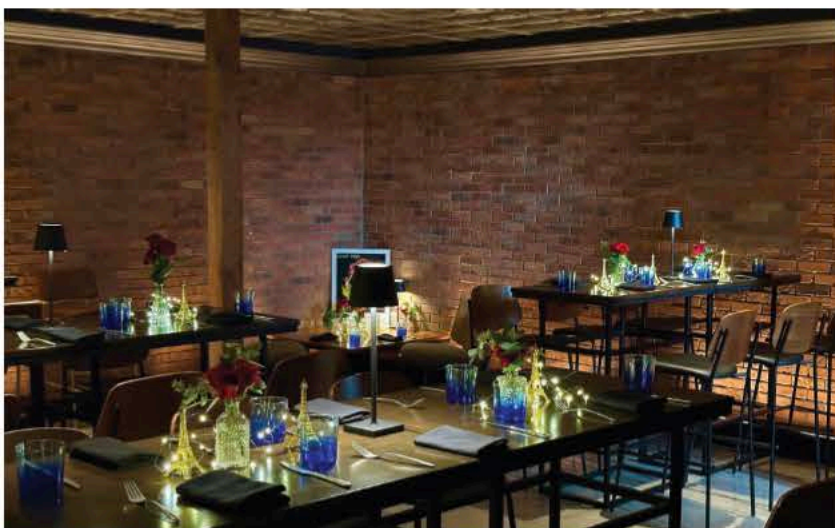
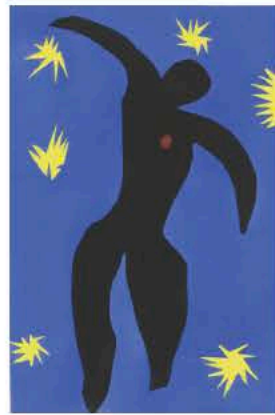
PASEO OPENS TO MAIN DINING ROOM



Cetrella

THE GROTTO

PRIVATE DINING & SPEAKEASY



Cetrella

ON-SITE PRIVATE DINING

TEACHING KITCHEN CULINARY CLASS



Cetrella

OFF-SITE CATERING



MODERN LUXURY Silicon Valley Magazine 2019 Best of Silicon Valley Rosewood Sandhill Hotel Menlo Park



SMYTHE & CROSS FINE JEWELRY

Los Altos
Grand Opening and
Annual Holiday Parties



Cetrella

OFF-SITE CATERING

ART COLLECTION
Lecture and Reception
Spring 2025



PASSED HORS D'OEUVRES

Cold & Warm



Tomato
burrata • spicy olive relish •
saba • basil



Endive
beet • orange • bleu cheese •
passionfruit • pistachio



Bruschetta
peas • whipped ricotta •
parmigiano • crispy prosciutto



Beef Tartare
gremolata • egg yolk •
emulsion • fine herbes



Polenta
pecorino • meyer lemon aioli •
fennel



Crispy Taco
short rib • avocado crema •
radish • cilantro



Lamb Meatball
piquillo emulsion • mancho



Crab Cake
roasted corn • jalapeño • basil