



ARCADIA
MODERN AMERICAN
STEAKHOUSE

EVAN PERLICK
Chef de Cuisine

As Chef de Cuisine, Evan Perlick brings his considerable culinary talent and more than 12 years of experience at Michael Mina's finest kitchens around the country to renowned ARCADIA at the San Jose Marriott. ARCADIA, a modern American steakhouse, is known for its prime cuts of beef, fresh fish and poultry.

Perlick presents Mina's signature sensations such as Lobster Corn Dogs, Ahi Tuna Tartare and Oysters Rockefeller. Classics include Maine Lobster Pot Pie and Whole Fried Chicken for Two. Other featured favorites are Glazed Alaskan Black Cod; a hearty Kurobuta Pork Chop; and an array of specialty steaks with accompaniments such as Dungeness Crab Oscar, Butter-Poached Lobster Tail and Wood-Fired Prawns as well as a decadent selection of side dishes, including Black Truffle Mac & Cheese.

The dynamic chef has been featured on KCBS-AM's "The Foodie Chap", Newstalk 910's "Dining Around" and will soon appear on San Jose's Health Trust TV. He is constantly seeking new and invigorating ways to lead and elevate the kitchen team in order to offer his guests the best dining experience in San Jose.

Perlick has opened restaurants and developed kitchen teams with Michael Mina for more than a decade. The restaurants include STONEHILL TAVERN in Dana Point, XIV in Los Angeles, MICHAEL MINA and RN74 in San Francisco, and RN74 in Seattle. Perlick was also a member of the Mina Group opening task force team for SEABLUE in Atlantic City and BOURBON STEAK in San Francisco.

Prior to joining the Mina team, Perlick completed an externship and later served as a tournant at Auberge du Soleil in Rutherford, California. Between those positions, Perlick worked as a line cook at Restaurant Drouant in Paris. His experience in Paris solidified his desire to become a chef and completely immerse himself in the cooking and culinary culture. When he wasn't working long hours in the kitchen, day-to-day life in Paris included dining at as many restaurants as possible and exploring farmer's markets and cooking shops.

Perlick graduated with an A.A. degree in Culinary Science from the Culinary Institute of America in Hyde Park, New York.

ARCADIA is open daily for breakfast and lunch and serves dinner Monday through Saturday.

