



## Madera

[Rosewood Sand Hill](#)

2825 Sand Hill Rd. [Map](#) [Send to Phone](#)

[Menlo Park, CA 94025](#)

650-561-1540 | [Make Restaurant Reservations](#)

**Rating \***

**15/20**

**Price**

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*California rustic meets pastoral luxury at this Menlo Park hot-spot that also boasts an attractive cocktail lounge.*

Madera Restaurant is one of our | [Top 10 San Francisco/Bay Area Outdoor Restaurants](#) |

Reserve now with OpenTable

### Cuisine

[Contemporary](#)

[California](#)

### Open

Breakfast, Lunch &  
Dinner daily

### Features

[View](#)

[Private room\(s\)](#)

[Full bar](#)

Reservations suggested

[Outdoor dining](#)

Valet parking & parking  
lot

Business casual

\* Click [here](#) for rating key



Chef Peter Rudolph could have let the posh, stately grounds of Rosewood Sand Hill hotel dictate the menu of his venture, Madera, but his vision looked further: to the farms that surround. Rudolph, formerly of San Francisco's Campton Place, has crafted his [menu](#) around carefully sourced local ingredients. The result is unpretentious, both modish and rustic, and extremely

satisfying. A starter of Hog Island sweetwater oysters warmed over a wood-burning grill fueled by foraged black oak evinces just enough smokiness to feel like a childhood barbecue memory. The wild mushroom bread salad, topped with a gooey duck egg yolk, is sigh-inducing. Buttery slices of burrata are met with shaved d'Anjou pears and earthy grilled broccoli di ciccio. A poached arctic char is fork-tender, but has its scene stolen by the accompanying savory veal sweetbreads. Vegetarian farro stew done in a bourguignonne style surprises with toothsome walnut bites. A Snake River pork chop hums with brined flavor. Outside the eco-chic dining room with its bustling display kitchen, the Stanford foothills offer a suitably pastoral view—perfect for lingering over with a dessert. An impressive wine list delves deep into California appellations, while also exploring well-curated choices from the rest of the world. Do not miss the restaurant's meticulously designed and innovative cocktail list featuring a bevvy of exotically infused spirits and creative house-made bitters.