

Martin Yan brings Chengdu Festival to Bay Area

By Jonathan Kauffman | November 1, 2016 | Updated: November 2, 2016 11:37am

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Photo: John Storey

Chef Tony Wu at M.Y. China. The S.F. restaurant will offer special Sichuan dishes.



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in China.

“I thought I had a good grip on Sichuan cooking the first time I visited Chengdu,” Yan writes in an email. “Wrong! There were so many subtle, fine details that I did not know. Authentic Sichuan cooking is as complex and multilayered as they come.”

Yan’s production company has orchestrated a Chengdu Festival that will take place across San Francisco and Silicon Valley Nov. 10-18, and then extend into public libraries around the area.

Ten chefs are coming from Sichuan to tour Silicon Valley tech companies and give demonstrations at culinary schools. They’re also cooking dinners at four Bay Area restaurants, as well as a featured menu at M.Y. China in San Francisco, which Yan co-owns.

The dinners will feature classic Sichuan dishes such as ma po tofu, tea-smoked duck with glutinous rice and “husband and wife delight,” prepared by the chefs famed for each dish in Sichuan. Bonus: Unlike many special events at Chinese restaurants, the price of most dinners is per person, which means that parties of one or two will be able to try the same number of dishes as larger groups.

“The food and culture festival is fundamentally a cultural exchange mission,” Yan adds. “The City of Chengdu is a friendship city of San Francisco and this festival is the first step — a historical step I

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For more information on the festival events and participating chefs, visit <http://yancancook.com/chengdu>.

— *Jonathan Kauffman, jkauffman@sfchronicle.com*

Chengdu festival dinners

Nov. 12-30

M.Y. China, 845 Market St., Fourth Floor, San Francisco; (415) 580-3001.
www.tastemychina.com.

M.Y. China is serving a Chengdu-inspired menu through Nov. 30.

Friday, Nov. 11, 6:30 p.m.

Koi Palace, 365 Gellert Blvd., Daly City; (650) 992-9000. www.koipalace.com

Price: \$128 per person or \$1,188 for a party of 10 (includes tax and tip); to reserve a space, you must pay in advance at the restaurant.

Sunday, Nov. 13, 6:30 p.m.

Chef Chu's, 1067 N. San Antonio Road, Los Altos; (650) 948-2696. www.chefchu.com

Price: \$100 per person (credit card required to make a reservation)

Monday, Nov. 14, 6:30 p.m.

China Stix, 2110 El Camino Real, Santa Clara; (408) 244-1684. www.chinastix.net

Price: \$65 per person, \$600 for a table of 10 (includes tax and tip)

Thu., Nov. 17, 6:30 p.m.



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Price: \$128 per person (includes tax and tip, but not drinks). Includes live performances and a special menu of Sichuan classics. Order tickets [through Eventbrite](#) (search site for “Authentically Sichuan” dinner).



Jonathan Kauffman

Reporter

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