

*Steve Wozniak as
drawn on the iPad 2
-The Innovators' Issue*

\$4.99US
0 71486 01800 1 08>



Back in the Saddle

THE MENLO CHARITY HORSE SHOW returns for another year of fun and charity. From August 9 – 14, the Menlo Circus Club in Atherton will be alive with some of the world's top equestrians. A highlight of this year's show is "Celebrating the Horse" on August 12—a special evening of dinner, dancing, and silent and live auctions in recognition of the local sponsors who help make this annual fundraiser possible. Tickets for "Celebrating the Horse" are \$225 per person and benefit Vista Center for the Blind and Visually Impaired. For more information about this and other of the weekend's events, call 650.324.1005.

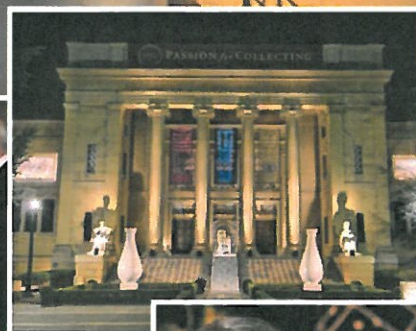
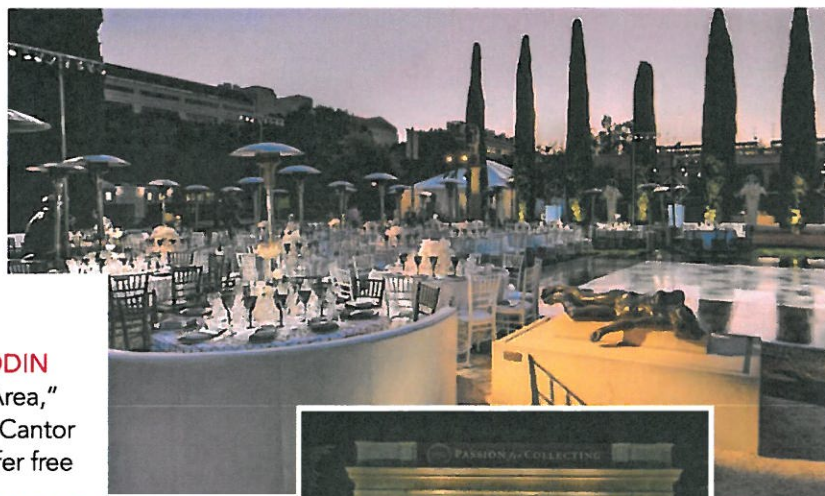
Fabulous FUNDRAISERS

Bay Area events benefiting a variety of good causes.

Rodin by Moonlight

The San Francisco Chronicle's Carolyne Zinko called **RODIN BY MOONLIGHT** "The best black-tie party in the Bay Area," and with good reason. This ultra-chic fundraiser for the Cantor Arts Center at Stanford helps enable the museum to offer free admission to the public year-round. Rodin by Moonlight will take place this year on Saturday, October 1. Guests will enjoy cocktails in the museum and then proceed out to the exquisite Rodin sculpture garden (the Cantor Center boasts the second largest collection of sculptures by Auguste Rodin in the world) for a gourmet dinner prepared by award-winning Chef Mark Sullivan of San Francisco's Spruce. Honorary Chairs for the event this year are Shirley and Duncan Matteson and Melissa and Jim Badger. For details and tickets, call 650.736.1667. ➔

Scenes from the 2009 Rodin by Moonlight.



PHOTOS: DREW ALTZER

THE INNOVATORS

Thomas Edison famously said, “There’s a way to do it better—find it.” The individuals profiled here live by this mantra. Between them they have revolutionized personal computing, publishing, dining, and travel. Most importantly, they are not finished. The hallmark of an innovator is never being satisfied with the status quo. Gentry reports.

PORTRAITS BY JACK HUTCHESON
TEXT BY JESSICA GOLDMAN AND STEFANIE LINGLE BEASLEY



THE FOODIES

Tim Stannard, founder of Bacchus Management Group, Perry Butler, founder of Perry's Restaurants and partner in Café des Amis, and Gordon Drysdale, chef/managing partner of Bacchus Management Group

Tim Stannard has a knack for creating successful restaurants—a talent that is nothing short of impressive in these challenging economic times. From the Village Pub in Woodside to Spruce in San Francisco, and Pizza Antica (which now boasts four California locations) to Mayfield Bakery in Palo Alto, Stannard's recipe for success includes four-star food, wine, and service. He's spent his career in the restaurant business and learned that the key to a good restaurant is talent. He attracts the best and brightest and makes sure that every member of the staff knows that their part in the guest's overall experience is critical. Stannard has also taken an interesting step toward sustainability. The restaurants under his Bacchus Management Group umbrella are now served by the company's own organic farm. Breads are baked daily for all the restaurants at Mayfield Bakery. And they've recently started sourcing their own coffee beans and roasting them for the restaurants. This innovative move to keep these ingredients in-house ensures quality.

For Stannard's latest venture, he's partnered with famed chef Gordon Drysdale and veteran restaurateur Perry Gordon. The culinary trio has poured their combined expertise into one of San Francisco's most ambitious new restaurants, Café des Amis. The spectacular space on Union Street in Cow Hollow acts as a sparkling Parisian-style brasserie serving classic French dishes (a nod to Drysdale's culinary roots), along with an impressive wine list. An exquisite French restaurant may not be a novel idea, but one on this scale, created with such incredible attention to detail and launched during one of the deepest recessions in the country's history, is a breathtaking gamble. And one that seems to be paying off (judging from the packed dining room at lunch and dinner nearly every day enjoying classics like choucroute garni, twice-baked blue cheese soufflé, roast chicken for two, and luscious profiteroles).

We can't wait to see what Stannard and his culinary team at Bacchus come up with next.