

New Pan-American eatery to open Sept. 1

Bocanova set for opening at Jack London Square

There's a new opportunity on the way, one that allows you to shop and eat and listen to some music on the waterfront. It's Bocanova, a unique Pan-American restaurant set to open September at Jack London Square. It is the creation of Rick Hackett, executive chef at San Francisco's popular MarketBar, and his wife and front-of-the-house partner, Meredith Melville.

Barely a 10-minute drive from the heart of Piedmont, the Oakland waterfront has been a bustling commercial hub for almost two centuries as terminus of the Transcontinental Railroad and later one of the largest ports on the West Coast. And the heart of the area, historic Jack London Square, is in the happy throes of a \$350 million renovation that is fast turning it into an even more exciting destination.

Jack London Square, being redeveloped by Ellis Associates, will soon boast 100,000 square feet of new office and retail space, a 72,000-square-foot public market modeled after San Francisco's Ferry Plaza, and a collection of exciting new restaurants.

Bocanova will bring new life to a 6,500-square-foot 1926-



Bocanova, a new restaurant scheduled to open September 1, will occupy part of this building at Jack London Square.

vintage ice warehouse, and will feature food from the Western Hemisphere. Mexico and Central and South America gave the world a wealth of wonderful foodstuffs, including such essentials as potatoes, tomatoes, corn, chocolate and vanilla, sweet peppers and spicy chiles, and a whole hill of beans, from black to lima to pinto to white.

The great melting pot of North America, in return, added its

own indigenous products and an encyclopedia of imported ingredients to the mix, and turned the culinary traditions and abilities of scores of vibrant immigrant cultures loose on the resulting cornucopia.

Bocanova draws on all these culinary riches. It celebrates the ingredients and cuisines of Latin America and their intimate connection with their Old World counterparts, expressed through the culinary bounty of Northern California.

"Having lived all over the Bay Area, and having bought a house here five years ago, I think Oakland is ready to blossom – and we're proud to be a part of its rebirth," said Hackett.

Hackett, a classically trained executive chef, combines a long commitment to sustainably grown organic raw materials with impeccable California-Mediterranean credentials. He earlier worked at Chez Panisse, Postrio, Bay Wolf, Oliveto, and MarketBar. The idea behind the Pan-American cuisine, Hackett explained, is to blend the complimentary culinary currents of Europe and the Americas in a delicious new way.