

SAN FRANCISCO | PENINSULA | SILICON VALLEY

# GENTRY

## EYE ON THE SKY

*Former Astronaut Ed Lu  
Wants to Save the Planet*

## DATA DRIVEN

*Beyond the Credit Score—  
an interview with  
FICO CEO Will Lansing*

## LEGENDARY ACADEMIC

*The Life and Times of  
David Starr Jordan*

## *Living'* THE DREAM

**Brandon Crawford Plays Ball**

MAY 2016



## Parke ULRICH

Parke Ulrich's goal is to serve simple, delicious food that is unified and clear in its taste and presentation. As the guiding force at EPIC Steak since October 2013 and its sister restaurant Waterbar, the

### People to Know

Philadelphia native's passion for excellence

and advocacy is the secret to his success.

A graduate of Ohio Wesleyan University and the Culinary Institute of America in New York, graduating first in his class, he worked under the tutelage of Georges Perrier in the classic French kitchen of the five-star Le Bec Fin in Philadelphia. He then went on to join the opening team for the world-renowned San Francisco restaurant Farallon, collaborating with Chef/Owner Mark Franz.



I was introduced to the Bay Area's focus on seasonal cooking and the bounty of fresh, local ingredients available in Northern California when I accepted a position at the Lark Creek Inn in Larkspur, California, and I've been a strong proponent of the farm-to-table movement ever since.

"My life-long interest in cooking and food is all due to my German heritage—large family and mealtimes were always social gatherings," adds Ulrich. "Those inspirations have brought me to this dream position, presenting a changing menu of fresh, healthful, and environmentally friendly selections to loyal customers from around the world."