

HOW A PEAR ORCHARD SPROUTED A PEACH.

Back in the late 1800s when Santa Clara was a rural farming community, a Bartlett pear orchard thrived on a site known as Parcel 104. Today, you'll still find the finest local produce in that very same spot.



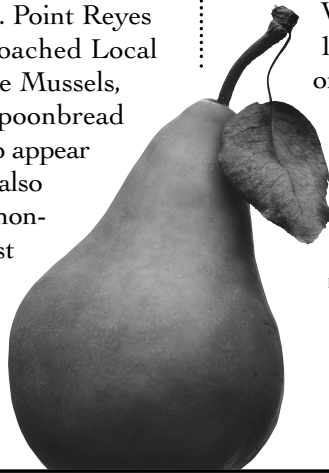
A FRESH MENU DAILY.

Parcel 104 is the new restaurant from award winning chefs Bradley Ogden and



Bart Hosmer. Featuring seasonal farm-fresh American fare, the eclectic menu changes daily to reflect

that week's offerings from local farmers, ranchers and fisherman. Point Reyes Blue Cheese Soufflé, Poached Local Halibut with Penn Cove Mussels, and Warm Chocolate Spoonbread exemplify items likely to appear on any given day. You'll also find a selection of tasty non-alcoholic beverages, a list of over 400 wines, and a knowledgeable staff to assist with your choice.



APPETIZING ALL AROUND.

It's not just the food at Parcel 104 that's fresh. Guests find our spacious atmosphere, private booths, and jewel box décor equally inviting. Graced

with 3 1/2 stars from the San Jose Mercury News, we think their restaurant writer Sheila Himmel summed it up nicely when she recently wrote, "Here is excellent contemporary American fare in a warm, open-beamed setting... from greeting to goodbye, Parcel 104 hummed."



We hope you drop by Parcel 104 for breakfast, lunch, dinner or cocktails soon. You may not find any pear trees, but we can promise you a peach.

BREAKFAST DAILY
LUNCH MONDAY-FRIDAY
DINNER MONDAY-SATURDAY
LIVE JAZZ, COCKTAILS, PATIO DINING
PRIVATE DINING ROOMS

AT THE SANTA CLARA MARRIOTT
2700 MISSION COLLEGE BLVD.
SANTA CLARA, CALIFORNIA

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SAN JOSE MERC.
3C X 7" (5.75 X 7")
JUNE 02