



DAVID WHITCOMB

The food and beverage industry has always been in Birk's Restaurant owner, David Whitcomb's line of sight. Raised New England, David started working in the culinary industry while in high school. He washed dishes, worked in a butcher shop, waited on tables in a bookstore café, and even decorated cakes at an ice cream parlor.

It was a deliciously transcendent split pea soup experience in a Manhattan diner that sent David to culinary school. He enrolled at the prestigious Johnson & Wales University to learn everything he could about cooking, ingredients, and the restaurant industry. (To this day, he says he still has a soft spot for split pea soup.)

David received his bachelor's in food service management and culinary degree from Johnson & Wales in Providence. After that he traveled widely and worked abroad. He did an apprenticeship in Newport, Wales at the Celtic Manor, studying under several acclaimed chefs. One summer at a restaurant in Cape Cod David read an article in *Wine Spectator* that proclaimed the San Francisco Bay area was blazing new trails in the culinary and viticulture industries. He soon landed in California and after honing his skills in Bay Area restaurants and country clubs, David joined Birk's in 2003 as General Manager.

David said it was an honor and privilege to work for Birk McCandless for the time he did, absorbing McCandless' business culture and philosophy for a premium dining experience in a casual, yet sophisticated setting. In 2006 David transitioned to owner and continued to build Birk's into the iconic and award winning, nationally recognized power dining force it is today. Under David's leadership, Birk's has just reached a rare milestone in the industry -- 25 years of serving the valley's movers and shakers since 1989. David upholds Birk's Restaurant's world class reputation of serving innovative dishes and spirits in a lively, sophisticated atmosphere that still resonates with the vibrancy of life in the Silicon Valley.