



Woodside Grill

Address: 4125 Riverside Place, Anderson

Phone: 365-7077

Hours: Breakfast and lunch: Daily 6:30 a.m. to 2 p.m.; Dinner: 5 to 9 p.m. (10 p.m. on Friday and Saturday). Happy hour: 4 p.m.

On the web: www.gaiahotelspa.com

Social media: Facebook

Executive chef: Steven Rivas

Owner: Gaia Hotel & Spa

Established: April 2009

Sample menu items:

Traditional eggs benedict \$11

California mission omelet \$11

Angus burger \$14



Steven Rivas, the new executive chef at the Woodside Grill in Anderson

On Sunday morning we did something new. We had breakfast at the Woodside Grill, on the grounds of the Gaia Hotel & Spa on Riverside Drive in Anderson.

After an order of “Traditional eggs benedict” and several cups of some of the best restaurant coffee in the Redding area, restaurant manager Michael Wainscott introduced me to the Steven Rivas, the Woodside’s new executive chef.

We chatted a bit and Rivas offered me a tantalizing taste of the new menu he’s rolling out starting today — the tasty pork belly appetizer (see photo).

The new menu will feature more meat, he said, including ribs and other items prepared in the in-house smoker.

Rivas described the new menu as “back to the roots, simplified, artisan comfort food.”

He’s scouting farmers markets and interviewing north state growers to source seasonal fruits, meat and other items.

A native of the San Joaquin Valley, Rivas has 11 years of “fine dining experience ... Italian, Asian, French, Mediterranean. ...”

His favorite items on the new menu: the baby back ribs on the lunch and dinner menus and the fresh country fried steak on the breakfast menu.

Restaurant manager Wainscott said diners will find the prices on the new menu to be “slightly lower.”

Wainscott said the Woodside is keeping popular menu items like the stacked meatloaf and the crispy fish tacos. Hope that also applies to the cedar plank salmon.

Popular lunch items include the turkey club and Reuben sandwich, he said.

Check the nightly specials. The duck is selling “very well,” he told us.

The place was busy for breakfast on Sunday morning. You can order off the menu or opt for the \$10 buffet. A good number of the guests appeared to be staying next door at the Gaia Hotel.

Another thing that won’t change: The Woodside’s commitment to supporting local artists and musicians.

Check the restaurant’s frequently updated Facebook page for details on art exhibits and live “jazzy background” music on the weekends.

After your meal, stroll around the grounds of the eco-friendly Gaia Hotel until you feel at home. It won’t take long.

You may be tempted, as we were, to check out the getaway packages for locals.

Review and photos by Marc Beauchamp



Traditional eggs benedict



Pork belly appetizer

Read more dining reviews at redding.com/entertainment.

