

## Latest Senior Living Facility in San Jose

### Spotlights Unique Dining as Key Selling Point

*By Matthew Yoshimoto – Silicon Valley Business Journal*

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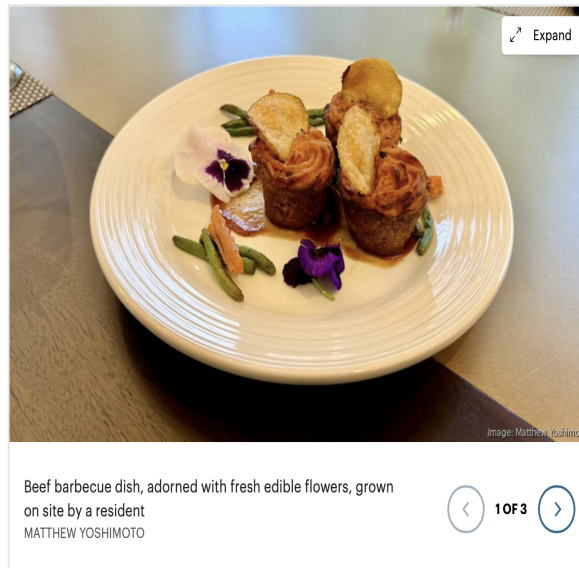
The Watermark at San Jose offers luxury senior housing with chef-led dining. Watermark's 'Gourmet Bites Cuisine' provides dignified dining for memory-impaired residents. San Jose's senior housing

inventory has grown 10% over three years.

Located at 1017 S. Bascom Ave., the newly opened six-story luxury community offers 172 assisted living and memory care units starting at \$4,695 per month. The 200,000-square-foot Class A facility includes a spa, art studio, theater, fitness center, salon and a public bistro.

Director of Dining Services Tony Crane, a former Ritz-Carlton executive chef, creates menus inspired by San Jose's multicultural neighborhoods. Chef Sin Penn, raised in a Cambodian-Thai family, specializes in Asian and Indian dishes including tofu tikka masala and Chinese sticky wings.

A standout offering is Watermark's 'Gourmet Bites Cuisine,' designed for residents with memory or neuromuscular conditions. Meals are served utensil-free in bite-sized portions and can be accompanied by warm lavender towels and citrus sorbet to stimulate appetite.



*Beef barbecue dish, adorned with fresh edible flowers, grown on site by a resident.*



Sausage french toast bake, accompanied by fry-shaped fruits for more accessible dining  
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Chef's salad bites, offered with lettuce and assorted vegetables to eat together  
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Executive Director Kelli Shearer said dining is often the deciding factor for families touring the facility, sharing that nearly 99% of the time, this exclusive dining experience has been the main selling point. “Food is the hallmark of why someone wants to stay in a place. If they’re full, happy, they’re going to be better off,” Shearer explained. Director of Dining Services Tony Crane added: “If you were visiting your mom or your grandma, would you rather see them eat with their hands or someone having to sit and feed them like a baby? It still gives them dignity, it still gives them respect for life — and that’s what we try to hold on to as long as we can.”