

Silicon Shores Corporation Management Bios



Christina Ferrari, President

Christina Ferrari took over operation of the Shoreline Lake Boathouse and American Bistro in April 2000. Due to her active management, and substantial investment in enhancing and developing the facilities, grounds, equipment and programs, she has nurtured Shoreline into what it is today. Her leadership and vision transformed an unprofitable, utilitarian operation, which was overly-dependent on seasonality, into a viable, year-round business, for both the Boathouse and the American Bistro.

Ferrari's love of a challenge and ability to spot a diamond in the rough have been particularly useful skills in meeting her overall goal of establishing Shoreline as an experience unmatched in Silicon Valley for locals and area workers. Her energy and high standards stoke the fire that keeps the momentum going, all to the benefit of Shoreline's devotees.

In addition, Ferrari's in-depth operational knowledge and experience are instrumental in helping the Shoreline team to take on events (big or small, corporate or private), develop and expand upon the recreational programs that allow adults and children to progress from beginner to more advanced participants, as well as continue enhancing the amenities that provide an urbane experience in nature.

Ferrari is a graduate of the University of San Diego, holding a BBA degree with an emphasis on international business. She also attended the California Culinary Academy in San Francisco, and received "le Grand Diplôme" from the l'École Lenôte in Paris, France.



As part of strategically enhancing the offerings of the American Bistro to meet Silicon Valley expectations, Ferrari continuously updates her culinary knowledge. Below is a short list of her most recent certifications received from world-class gastronomic institutions.

École Gastronomique Bellouet Conseil, Paris

- Chocolat Spécial Pâques
- Street Finger Pastry
- Viennoiseries et Pâtes Traditionnelles
- Tendances Gâteaux de Voyage et Goûters
- Éclairs <Coup de Cœur>
- Les Créations De Quentin Bailly (Champion de la Coupe du Monde de la Pâtisserie)
- La Boulangerie Selon Ludovic Richard (Meilleur Ouvrier de France Boulanger)

Wilton School of Cake Decorating, Chicago

- Master Piping
- Master Baking
- Master Fondant
- Master Gum Paste
- Master Sugar Art

Carpigiani Gelato University, Bologna

- Basic Gelato (Sorbets, Ice Cream sticks, Milk-based fruit flavors)
- Intermediate Gelato (Granita, Frozen Yogurt)
- Advanced Gelato (Savory, Alcohol, Semifreddos, Gelato Cakes, No sugar)

Le Cordon Bleu, Paris

- Œnologie: Vignobles & Dégustation (Oenology: Vineyards & Tasting)

