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SAN FRANCISCO

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BITE INTO THIS...

2006 **EAT+
DRINK**

(THE BEST DAMN FOOD ISSUE EVER)



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OUR ANNUAL
**GUIDE TO
DEVOURING**
SAN FRANCISCO



SAN FRANCISCO

EAT + DRINK

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EDITED BY SARA DESERAN AND KAREN PALMER

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CHAD ROBERTSON AND ELISABETH PRUEITT IN THEIR NEW RESTAURANT, BAR TARTINE (P. 82).

ON THE COVER: "TUNA FIVE," PHOTOGRAPHED BY NOEL BARNHURST, DECEMBER 2005, AT AME RESTAURANT. PHOTOGRAPHY ASSISTANCE BY SARA JOHNSON LOEHMANN AND GENE LEE.



WITH BAR TARTINE, PASTRY CHEF ELISABETH PRUEITT AND BAKER EXTRAORDINAIRE CHAD ROBERTSON HAVE STARTED A MINI MISSION-DISTRICT EMPIRE.

WHERE TO EAT

2006

THE 10 HOTTEST RESTAURANTS OF THE PAST YEAR BROUGHT US EVERYTHING FROM COFFEE-SHOP CHIC TO FANCY MEXICAN (AND AN EVEN FANCIER MISSION).

BY SARA DESERAN AND KAREN PALMER



AME'S SEA-BREAM SASHIMI WITH RICH MONKFISH LIVER TRANSCENDS THE TYPICAL RAW BAR.

AME

(OPEN NOV 7)

PLACE: 689 MISSION ST.

NUMBER: 415-284-4040

NEIGHBORHOOD: SOMA

NAMES: CHEFS HIRO SONE AND LISSA DOUMANI

MISS: NOT EVERYONE WANTS TO FOLLOW UP SASHIMI WITH CHURROS

HIT: THE "SASHIMI BAR" WITHIN THE RESTAURANT.

When Gavin Newsom made an appearance at Ame's opening party, you knew the place would be a big deal. The only truly high-end restaurant to debut in 2005, it satisfies our need for luxury on every level. Located just off the lobby in the St. Regis Hotel, Ame measures up: It's all about sleek lines, crimson-and-chocolate walls, gauzy curtains and an intellectually composed menu from husband-and-wife team Hiro Sone and Lissa Doumani. Think Japanese-inspired fare with plenty of international flavors—dishes include sea bream with monkfish liver, sweet sake-marinated black cod and earthy Liberty Farm duck ravioli. Desserts range from a key lime pie to a playful combination of churros with hot-chocolate dipping sauce.

BAR TARTINE

(OPEN NOV 7)

PLACE: 561 VALENCIA ST.

NUMBER: 415-487-1600

NEIGHBORHOOD: MISSION

NAMES: ELISABETH PRUEITT (CO-OWNER),

CHAD ROBERTSON (CO-OWNER),

ANDY KITKO (EXECUTIVE CHEF)

MISS: THE HEART-OF-THE-MISSION LOCATION MAKES PARKING IMPOSSIBLE

HIT: THE GORGEOUS LIGHTING MAKES EVERYONE LOOK BEAUTIFUL

Elisabeth Prueitt and Chad Robertson are used to having lines out the door of their bakery Tartine. Luckily, Bar Tartine, their beautiful follow-up restaurant, takes reservations. Creamy walls are set against a striking black plank-wood floor and accented with floral paintings, brass sconces and an antler chandelier. The winter menu, executed by Andy Kitko—who's cooked at NYC's Boulud and SF's Gary Danko—leans toward rustic and hearty dishes, such as lamb shank with chickpeas, dates and harissa, but he can also do a delicate beet salad with endive and caramelized pecans with finesse. Don't miss dessert, of course—perhaps a dense slice of gingerbread with poached pears?

GET IT WHILE IT'S HOT

TRENDSETTING, RESTAURANT-STYLE—FROM OUTLANDISH ICE CREAMS TO RAW EVERYTHING TO GOAT (YES, GOAT).

● Brunch has become almost standard at some of our dinner haunts. Instead of duking it out for a table at the usual weekend breakfast spots—Ella's, Kate's Kitchen, Mama's—the city's savviest are heading to their favorite reservations for inspired brunches without the wait. At **The Last Supper Club**, Sicilian steak and eggs—pan-seared hanger steak with roasted onion, poached eggs and garlic-herb potatoes—and a classic meatball sub satisfy those craving a little southern Italian flavor first thing in the morning. For a French twist, try a flaky puff pastry filled with scrambled eggs and ratatouille at **La Provence** or dunk steaming-