

# SAN FRANCISCO TREATS

## THIS CALIFORNIA CITY'S DINING SCENE SHINES BRIGHT

WRITTEN BY TERESA TOBAT

*Best known for its vibrant culture and history—the hippie movement started here and many of the Beat writers called the place home—San Francisco's dining scene is also remarkable. With more than 3,500 restaurants, it offers more eateries per capita than any other U.S. city. Follow this guide to soak up the city's dynamic food offerings.*



PHOTO: SAN FRANCISCO TRAVEL ASSOCIATION-CAN BALCIOGLU

*The north tower of San Francisco's Golden Gate Bridge, which was declared one of the wonders of the modern world by the American Society of Civil Engineers.*

### The Embarcadero

From the airport, take Bay Area Rapid Transit (BART) to the Ferry Building, an 1898 transportation hub turned ferry terminal, office building and marketplace. Order Chinese-style, loose-leaf tea at Imperial Tea Court or, for a stronger caffeine jolt, consider Blue Bottle Coffee. The company uses a slow drip formula to create one smooth cup of Joe.

### The Castro

After strolling the Embarcadero and touristy Fisherman's Wharf, take a streetcar to the Castro District, the largest gay neighborhood in the country. Stroll past lively boutiques and nightclubs to Café Flore for some hearty food and people watching. Vegan delights rule this menu, offering everything from garlic fries and vegan soy chorizo tacos to a teriyaki tempeh rice bowl.

After dinner, visit trendy and cash-only bar Blackbird. Sip wines, craft beers and handmade cocktails, including the “Granita”—a sweet, pink concoction of the Italian aperitif Aperol, grapefruit and orange topped with a dash of fig-infused balsamic vinegar sauce.

PHOTO: SAN FRANCISCO TRAVEL ASSOCIATION-SCOTT CHERNIS



*The Embarcadero, which is on The National Register of Historic Places, runs along San Francisco Bay.*

PHOTO: SAN FRANCISCO TRAVEL ASSOCIATION



*The Castro Theatre is one of the few remaining 1920s movie palaces in the nation that is still in operation.*

PHOTO: SAN FRANCISCO TRAVEL ASSOCIATION



*Shops in Haight-Ashbury, one of the centers of the hippie movement, pay homage to the '60s.*

PHOTO: MARK GORDON



## Bruschetta with Grilled Pear, Crescenza, Smoked Prosciutto and Tiny Greens

*Recipe by Mark Gordon, Executive Chef, Rose's Café*

Yield: 4 servings

- 2 ripe Comice pears
- 4 tablespoons extra virgin olive oil, divided, plus more for oiling pears and garnish
- 4 1/2-inch slices country white bread, preferably day-old
- 1 clove garlic
- 1/2 cup Crescenza cheese (2 tablespoons for each bruschetta)\*
- 8 slices smoked prosciutto, thinly sliced
- tiny or micro greens as needed for garnish

Prepare hot grill. Cut pears in half. Remove and discard seeds and stem. Lightly oil pear halves and sprinkle on a pinch of salt. Grill pear halves until they are nicely marked. Turn over, and cook until they are marked on both sides. Let pears rest while you grill bread slices, again

## Haight-Ashbury

Surrounded by Victorian-era homes, Haight-Ashbury beckons with vintage boutiques, head shops and record stores. Here, the 60s never ended and memorabilia still glorifies the Grateful Dead, Jefferson Airplane and Janis Joplin—musicians who once lived nearby. Stop by Crêpe Express for sweet crêpes topped with Nutella or savory options like Brie with pesto and tomatoes. For traditional American fare, check out Café Cole and order bagels and coffee to go. Conclude your visit at Golden Gate Park, the fifth most-visited park in the country.

## Cow Hollow

Rose's Café in Cow Hollow offers a European atmosphere where you can sit outside overlooking Union Street. Order an espresso and inventive desserts like vanilla rice pudding with a Pinot Noir poached pear or coffee caramel custard with whipped cream and an almond cookie. The breakfast pizzas are also noteworthy. Post-meal, walk to Crissy Field and the city's most iconic sight—the Golden Gate Bridge.

marking them on both sides until they are nicely toasted.

Cut pear halves into thin slices. Rub grilled bread with garlic clove on 1 side. Brush olive oil on same side, using 1 tablespoon oil for each slice of bread. Sprinkle each pear slice with salt and pepper and place on bread. Spread Crescenza cheese evenly on each slice, then top each with 2 slices smoked prosciutto, a drizzle of olive oil and some tiny greens. Chef Gordon suggests a drizzle of aged balsamic vinegar or honey as a great addition to this bruschetta.

*\*A cow's milk cheese from Italy's Lombardy region with a flavor similar to cream cheese.*

### Rose's Café—Cow Hollow

2298 Union Street  
San Francisco, Ca.  
415/775-2200  
rosescasfesf.com

## The Mission District

For an eatery as trendy as the Mission, head to Fritzt for Belgian fries dipped in sauces like habañero cranberry ketchup and bacon mayo. Then, take a short walk to Clarion and Balmy Alleys—two famous streets known for colorful murals influenced by the 1970s Chicano Art Mural Movement. Bright colors and diverse scenes depict experiences from across the globe. If you're lucky, you might even catch an artist in action.

## North Beach

Start your journey through culture-rich North Beach at City Lights Booksellers and Publishers—touted as the nation's first all-paperback bookstore. Next, head to Caffè Trieste. It claims to be the first West Coast location to serve espresso, but what really makes this spot stand out are the artists who have produced work inside its walls. Francis Ford Coppola wrote most of "The Godfather" screenplay here, and Beat writers like Jack Kerouac often met at the Caffè. Order a variety of espresso drinks or nosh on a cannoli while searching for your own muse.

After Caffè Trieste, brave a steep walk up the Greenwich Street stairs to see Coit Tower. At the top, you'll be rewarded with sweeping views of the entire city, a place where you've tasted and seen how culture, history and food seamlessly blend together.



*City Lights Booksellers and Publishers gained fame following an obscenity trial—one of its founders published Allen Ginsberg's controversial "Howl and Other Poems" in 1956.*