

## San Francisco Sampler

A walking tour of some of the city's outstanding cuisine o by RENEE BRINCKS

#### AFTERNOON SUN SPARKLES

off San Francisco Bay as I savor a crisp Bluxome Street Winery Viognier and watch sailboats glide past Alcatraz Island. To my left, on the company's Ghirardelli Square patio, two friends swirl their wines and contemplate moves on a Scrabble board. Behind me, a tasting room employee pours flights for patrons and discusses Bluxome's urban production space in San Francisco's South of Market neighborhood.

My own wine-tasting follows a creamy chai latte and a decadent almond croissant upstairs, at the airy Le Marais Bakery. The purveyor crafts its breads and French pastries locally, and has earned praise from publications such as *Condé Nast Traveler* and *Food* & *Wine*. Such accolades are common for food businesses in San Francisco, a city rich with Michelin-starred standouts and casual gems. But, it's noteworthy to see these new culinary headliners clustered in Ghirardelli Square. Named for the 165-year-old

Ghirardelli Chocolate Company that still serves sweets and sundaes here, Ghirardelli Square has traditionally been known for classics such as McCormick & Kuleto's Seafood & Steaks and The Pub at Ghirardelli Square, a comfort-food favorite. The square is a great starting point for exploring San Francisco's northeastern neighborhoods, bite by bite.

After dining at Ghirardelli Square, cross Beach Street to view vintage ships and saunter down a scenic pier of the San Francisco Maritime National Historic Park. Fisherman's Wharf unfolds to the east. Look for old-school seafood cafes tucked among souvenir shops and funky sites such as Musée Mécanique, home to hundreds of antique arcade games and mechanical musical instruments. Renovations and a menu refresh at Fisherman's Grotto #9 will wrap up this fall, when the 82-year-old restaurant reopens as No. 9 SF Fish Kitchen & Bar.

From the wharf, it's a fairly flat, about 1-mile walk to Washington Square Park and the heart of the North Beach area. Known for its Italian heritage and a literary history starring Beat Generation







Clockwise from left: Some of San Francisco's top attractions include the Golden Gate Bridge, Ghirardelli Square and cable cars, as well as great places to eat such as Le Marais Bakery.

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writers such as Jack Kerouac and Allen Ginsberg, this vibrant district boasts fine dining and charming coffeehouses at every turn. After browsing the stacks at City Lights Bookstore, co-founded by poet Lawrence Ferlinghetti, cross Jack Kerouac Alley to order a cocktail at Vesuvio Cafe. Or, amble up Columbus Avenue and have lunch at one of North Beach Restaurant's outdoor tables.

Mixed alongside such mainstays are more recent additions, such as Belle Cora, a cozy kitchen and bar on a tree-lined stretch of Green Street, and Maritime Wine Tasting Studio on Columbus Avenue.

A few blocks from here, where North Beach meets Chinatown, China Live brings a contemporary Chinese restaurant, bar, retail marketplace and tea cafe together under one roof. In addition, the Scotch-focused cocktail lounge Cold Drinks opened on China Live's second floor in July. It's a memorable place for a nightcap after a do-it-yourself San Francisco tasting tour.

To learn more about San Francisco, visit sftravel.com.



Short on time but hungry for a taste of San Francisco? Sample the work of local producers—and collect some travel-friendly culinary souvenirs—at one of the city's dynamic food halls.

The Market (visitthemarket.com) brings gourmet grocery items and fast-casual counters by local restaurateurs to a Market Street outpost along the downtown streetcar line.

Bakers, brewers, coffee roasters, cheesemakers and chocolatiers occupy stalls at the Ferry Building Marketplace, shown at

right (ferrybuildingmarketplace. com). The Ferry Plaza Farmers Market sets up here on Tuesdays, Thursdays and Saturdays (cuesa.org). To page 123





From page 121 Tartine Manufactory, shown below, serves Tartine Bakery's famed bread, baked daily by co-owner Chad Robinson, in the Mission District. The restaurant also sells seasonal California fare (tartinemanufactory.com). — R.B.



### Superlative Sleeps

Several notable newcomers and updated inns now offer fresh overnight options across the San Francisco Bay Area.

The new **Hotel Via** (hotelviasf.com) features techforward accommodations and a rooftop lounge steps from San Francisco's AT&T Park.

Recent renovations enhance **The Alise San Francisco**, a Staypineapple boutique hotel in a 1913 building near Union Square (thealise.com).

Updated in 2016, **Timber Cove** (timbercoveresort. com) overlooks redwoods and Pacific waves north of Jenner, on the Sonoma County coast.

Stylish Airstream suites accommodate guests at Sonoma County's **Auto-Camp** (autocamp.com), near Guerneville and the Russian River. —*R.B.* 

# **AND**

Enjoy a sandwich crafted with locally sourced roast beef at Thistle Meats, above. Sonoma County is famous for its rolling vineyards, below.

## Savoring Sonoma County

### MANY SAN FRANCISCO CHEFS

source ingredients from Sonoma County, a lush agricultural region about 80 miles north of the city. With more than 425 wineries, plus year-round public markets and farmstands, the destination provides culinary treasures well worth a visit. Sonoma County Tourism shares details at sonomacounty.com.

Kyle and Katina Connaughton generated major buzz with the 2016 opening of SingleThread, their upscale restaurant, farm and hotel in Healdsburg. Kitchen 335 introduced another option this August, serving items grown by Sonoma County farmers.

Visit Healdsburg Shed to shop

for home goods, including Japanese knives and chic supplies for vinegar and kombucha fermentation. At Shed you can also sample seasonal salads, seafood and snacks, as well as housemade kombuchas and water kefir.

In Sebastopol, The Barlow, a 12.5-acre outdoor market district, celebrates its fifth anniversary in 2018. It features local food, beverages, artisanal goods and events.

In the town of Rohnert Park, American, Asian and Italian dishes are on menus at Graton Resort & Casino, which includes a Slice House owned by 12-time World Pizza Champion Tony Gemignani.

In downtown Petaluma, Thistle Meats works with regional ranches





to create housemade charcuterie. Sustainable meat and produce also star at The Drawing Board, down the street.

o star at The Drawing Board, to sample Sonoma County's agricultural bounty. ズ Even desserts get the seasonal

treatment here. Petaluma Pie Company crafts its pies and

W OLFINGER

RIC

Renee Brincks covers travel, food and culture from San Francisco.

ingredients-and it's a sweet way

### Where to Sip

Family-owned **Gundlach Bundschu Winery** (gunbun.com) celebrates 160 years with events throughout 2018. Call ahead to schedule off-road vineyard adventures or cave tours, or to reserve lakefront seats on the Vista Courtyard patio.

North of Santa Rosa in Fulton, the **Kendall-Jackson Wine Estate & Gardens** (kj.com) offers wine flights paired with cheese, chocolate or five courses from winery chef Justin Wangler, along with traditional tastings and garden tours.

Landmark Vineyards pours its Chardonnays and Pinot Noirs (plus some small-production surprises) at tasting rooms in Kenwood and Healdsburg (landmarkwine.com).

Visit the Winegrowers of Dry Creek Valley (drycreekvalley.org) and the Sonoma Valley Visitors Bureau (sonomavalley.com) for more Sonoma County suggestions. —*R.B.* 



