

# WHERE

SAN FRANCISCO & BAY AREA

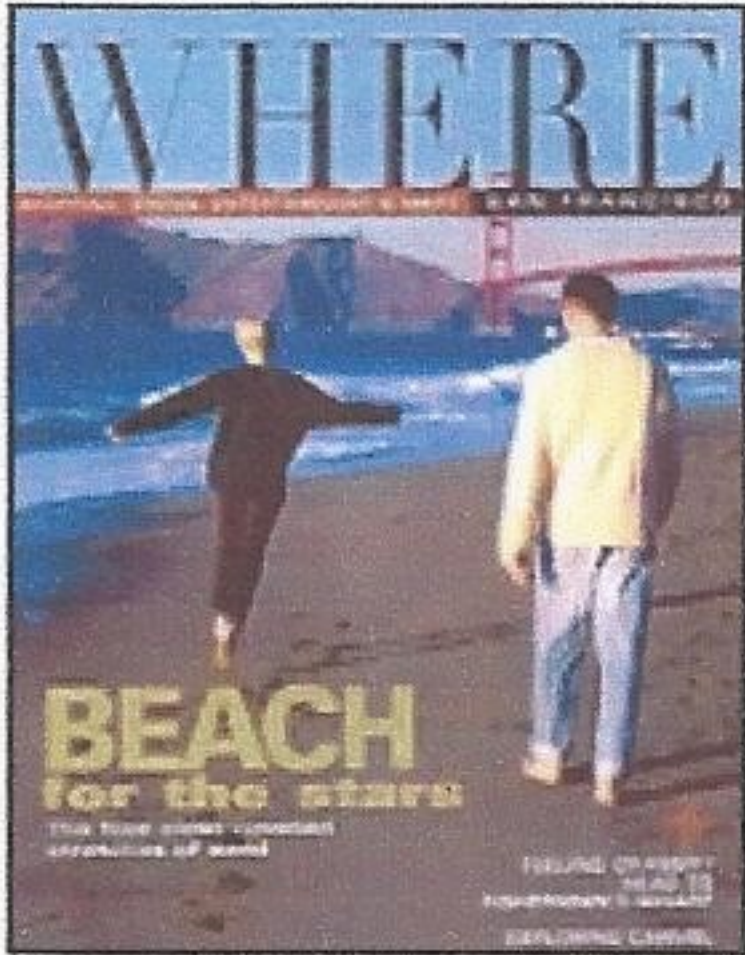
WEDNESDAY, AUGUST 11, 2004

SHOPPING, DINING, ENTERTAINMENT & MORE

## HOME

### THE MAGAZINE

Get your copy of *WHERE San Francisco* upon your arrival in your hotel room or ask your concierge



THIS MONTH:  
Beach For The Stars

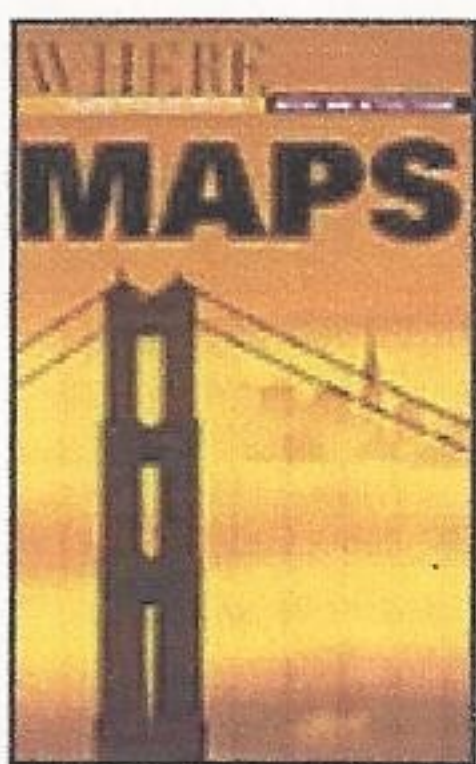
### FEATURES

- Beach For The Stars
- Feeling Crabby
- Exploring Carmel
- Sittin' On Top
- Off The Charters

### HOT TIPS

- This Month
- The Latest Dishes
- Retail News
- The Fine Art Scene
- Wine Country

### VISITOR MAP



- Explore the Visitor's Map

## DINING HOT TIPS

BY MARCIA C. GAGLIARDI

### The Latest Dish From The City'S Restaurants



Let Caper Do The Cooking

■ Caper (2123 Fillmore St., 292-7800) is the new store paradigm developing a cult following in the Fillmore District, offering recipe-ready meals that are pre-measured and prepped, pantry fillers, great lunch items, and prepared foods like sinful mascarpone mashed potatoes and a lobster pot pie .

### C-Note(S)

■ Local princess of pastry, Elizabeth Falkner, opened Citizen Cupcake (2 Stockton St., 399-1565) in the unexpected location on the 3rd floor of the Virgin Megastore. Downtown shoppers can stop by for café fare for lunch, and finish with all kinds of sweets, from candy to the namesake treat.

### Hi Neighbor

■ In SoMa, the cavernous and somewhat Vegas-like Roe (651 Howard St., 227-0288) offers a spendy menu that leans on Japan (sushi figures prominently) along with traces from French and Burmese cuisine (the nicely textured ginger salad comes with a chile kick). Many items arriving with a sprinkle of caviar from Chef Herman Chin. The 11,000 square-foot space is comprised of eclectic tones and materials, with a flashy upstairs lounge and bar open late, serving exotic cocktails, with DJs and private seating enclosed with leopard-print draperies for bottle service.

Just next door, Trish Tracey has been named Executive Chef for Thirsty Bear (661 Howard St., 974-0905) adding hearty tapas like the savory Albondigas (Spanish meatballs served with shoestring fries) and the Sopa de Ajo.

### Chefs Moving On Or Up

■ Renowned (now ex-) Executive Chef of Masa's, Ron Siegel, is now trotting his chef clogs around the kitchen of The Dining Room at The Ritz-Carlton (600 Stockton St., 773-6168) one of only 13 restaurants in North America to earn the venerable Fifth Star from Exxon Mobil.

■ David Bazirgan is now Executive Chef at Baraka (288 Connecticut St., 255-0387) adding large plates to this small plates outpost in Potrero Hill. The dining experience at Baraka is sensuous and satisfying, presenting flavors that are a departure from San Francisco's other cuisine offerings. The Lamb Tartare is a sashimi-like tango through the spice cabinet, melding flavors like cumin, peppermint and argan oil (Moroccan) with the crunch of haricots verts. Under no circumstance should the heavenly pairing of their hot and sweet mint tea and the warm sugar-dusted beignets served with yogurt and orange marmalade be missed. Really.

## THE GUIDES

- Art & Antiques
- Dining
- Entertainment & Nightlife
- Museums & Exhibitions
- Shopping
- Napa Valley
- Sonoma County
- Spas
- Essential City
- Maps

## LOCAL WEATHER

San Francisco, CA		
A few clouds		
The Weather Network	72°	
<a href="#">Click for Forecast</a>		



Antique & Art Exchange

THAI CUISINE  
*Lemongrass*



Rigolo - No Low Carb Menu Here

### EDITOR'S CHOICE

- Break out the birthday candles, or at least raise that glass high: Perry's (1944 Union St., 922-9022) restaurant is turning 35, and beginning on Aug. 18, the locals (some of them famous?) will be turning out for the three-day party with celebrity bartenders, music and a variety of food and drink specials, at 8pm each night.
- Pascal Rigo and partner Doug Mathieux are opening Rigolo (3465 California St., 876-7777) a café specializing in "quick casual" (i.e. not full service) serving up continental breakfast, lunch (like Baker's Pizza with a flaky French bread crust) and light dinners, seven days a week.
- The ever-famous Cliff House (1090 Point Lobos, 386-3330) is now boasting a new look, an expanded menu of New American cuisine and additional access to its famous ocean views, including 24-hour observation decks.
- Stop into Cafe 52 (52 Belden Place) for California-Mediterranean fare from seafood to rack of lamb.

Got a tip? Email [PR@marciaG.com](mailto:PR@marciaG.com)

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