

THE ENDORSEMENT ISSUE: OUR PICKS IN ALL 482 RACES. ALL OF THEM.

Esquire

75
Years

MAN AT HIS BEST

The

NOVEMBER 2008

Esquire's BEST NEW RESTAURANTS 2008

SPRUCE SAN FRANCISCO

It took years for Spruce finally to open in the renovated 1930s brick auto barn it now occupies—the usual development hassles—but the wait has yielded a high cathedral ceiling and a manly series of dining rooms, including a charcuterie, a private dining area, and an eighty-seat dining room with dark mo-hair walls, black ironwork, and smooth faux-ostrich-skin chairs, plus a swank bar where you can order any-

thing on the dinner menu. Flavor is in the fat, and chef and partner Mark Sullivan skimps on neither, so that a starter of perfectly sweet tomatoes comes not just with mozzarella, but with *burrata*, the mozzarella with a belly of pure cream. His main courses are just as hearty, like Moroccan scented chicken with preserved lemon or a nice chewy bavette steak with bordelaise and potatoes fried in duck fat. His sweetbreads are wrapped with pancetta and served with creamy lentils and glazed apples, and the charred tenderloin of pork comes with crispy pork belly and beans. And after you've eaten all these big dishes, you might as well give in and have a plate of warm, fragile palmiers cookies along with your chocolate-caramel fondant with chocolate sorbet and chocolate paper.

3640 Sacramento Street;
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