

JULY/AUGUST 2007

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

## Birth Announcements

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**San Francisco** In July Tim Stannard, Mark Sullivan, and Andrew Green, the team behind **Bacchus Management Group** (which owns **The Village Pub** in Woodside and four locations of **Pizza Antica** in the Bay Area), debuted **Spruce**, an unpretentious restaurant with a convivial feel, at 3640 Sacramento Street. Sullivan, who is also Village Pub executive chef, heads up Spruce's kitchen, while Green is wine and spirits director. Pastry chef **William Werner** has decamped from **The Ritz-Carlton Half Moon Bay**. The restaurant (La Table in a former life) is divided into four discrete spaces, all of them unified by handsome furnishings such as mohair sofas and saddle leather chairs created for Spruce by designer Stephen Brady of Williams-Sonoma Home. The menu, loaded with produce from the restaurant's private farm in the Santa Cruz Mountains, reflects Sullivan's penchant for the robust flavors of Morocco, Spain, France, and beyond. **APPS** (\$8 to \$17): blood orange/beet salad with crispy goat cheese; leek/fennel soup with salt cod dumplings. **MAINS** (\$22 to \$34): seared big eye tuna in *tonnato* sauce with artichokes *barigoule*; honey lacquered duck breast with seared spiced foie gras and chicories. **DESSERTS** (\$10): organic strawberries with white chocolate/Douglas fir ice cream; chocolate/caramel fondant with Maldon sea salt and kettle corn.