

FOOD & WINE

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At Spruce, Mark Sullivan serves butter-poached lobster in a former Model T storage space.



WHERE TO GO NEXT

san francisco

New in the Bay Area: a great market that doubles as a butcher shop, a Spanish charcuterie specialist, an intimate Roman restaurant, and more. by jan newberry

Spruce After making a name for himself at the Village Pub near Silicon Valley, Mark Sullivan (an F&W Best New Chef 2002) has opened a new place in San Francisco. His expansive restaurant in Presidio Heights—in a vast space that was once a storage spot for Model T

cars—plays to the area's society set. Sullivan's indulgent menu includes butter-poached lobster with gnocchi and braised lettuce, and a bavette steak with a rich bordelaise sauce and a side order of duck-fat fries. 3640 Sacramento St.; 415-931-5100 or sprucesf.com.