

Gourmet

THE MAGAZINE OF GOOD LIVING

RESTAURANTS

The places we're talking about—and making reservations at—this month

SAN FRANCISCO: An urbane crowd sips cocktails in the library while waiting for tables at **Spruce**, where the sensibility is as grown-up as chef Mark Sullivan's contemporary American food. Sullivan's house-made charcuterie stands up to the best in the Bay Area; buttery lobster floating alongside tiny islands of gnocchi is sublime; and warm, golden *palmiers*—thin strips of crisp, sugared puff pastry—are a reminder that restraint and simplicity are always welcome. (3640 Sacramento St.; 415-931-5100; sprucesf.com)