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SAN FRANCISCO

Feeding Frenzy

Four Bay Area chefs give us something to relish



Clockwise from left: Lazy Bear's Desert Wine cocktail (fino sherry, blanc vermouth, sotol, cucumber syrup, acid and salt, garnished with mouse melons); the dining room at Trestle; the pastry case at Craftsman and Wolves; *boudin blanc* at Sous Beurre.



CRAFTSMAN AND WOLVES

Contemporary patisserie

Craftsman and Wolves has headed for the hills—Russian Hill that is—to open a second outpost. The shop offers a selection of breakfast pastries, cakes, breads and a can't-be-missed passion-fruit curd. While the food is based on French techniques, the design comes from the Japanese concept of *igai*—a sudden sense of wonder and surprise. It fits perfectly. *1643 Pacific Avenue; craftsman-wolves.com*

TRESTLE

Housed in a century-old building in Jackson Square, **Trestle** is the latest spot from newcomers Hi Neighbor. "We present an eclectic three-course menu with options that change daily," says co-owner Ryan Cole. The 49-seat room, with exposed brick walls and high ceilings, is surprisingly airy for its size. "We hope guests are excited by the experience of a proper meal in a warm yet modern space." *531 Jackson Street; trestlesf.com*

SOUS BEURRE KITCHEN

Sous Beurre translates to mean "under butter," but this eatery is easily the cream of the crop. Once a pop-up experiment, the restaurant has opened in more upscale digs in the Mission, where, chef-owner Michael Mauschbaugh boasts, "the atmosphere is refined but comfortable." The same could be said of the food, which includes a sous vide rabbit saddle, truffle-stuffed guinea fowl and *moules a la crème*. "French cuisine and technique are at our roots," Mauschbaugh explains, "and are our driving force." And, with an all-inclusive price model—i.e. no

tipping—what you see is what you pay. "This is a transparent and ethical approach to menu pricing," says Mauschbaugh, "and shows the true cost of doing business as a full-service, fine-dining restaurant." *2704 24th Street; sousbeurrekitchen.com*

LAZY BEAR

For David Barzelay and his team, communal dining is the cornerstone of the **Lazy Bear** experience. "We want to bring guests together in a way that allows them to discuss the food they're having," Barzelay says. The tasting menu at his restaurant consists of 12 to 18 courses, including snacks and treats, and is constantly changing. Reservations are only available via pre-paid tickets, released monthly through the restaurant's website. "It's our version of a modern American dinner party," says Barzelay. *3416 19th Street; lazybearsf.com*



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