

SAN FRANCISCO





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TRANSPORTATION

- Amtrak**  5885 Horton St, Emeryville - Your connection to more than 500 stations in 46 states. For online information and train schedules visit www.amtrak.com or call 1-800-USA-RAIL (1-800-872-7245), E-7
- Local Rail Transportation Bart** - Downtown and Surrounding Area. We have marked the stops with this symbol. 
- San Francisco Cable Cars** - Powell/Hyde Line, Powell/Mason Line, California Line, Fun Way to Get Around and See the Sites.
- San Francisco Municipal Railway** - Operates Historic Street Cars, Trolleys and Trams From San Francisco and Around the World on the F Line Serving the Embarcadero and the Waterfront.

POINTS OF INTEREST

- Alcatraz Island** - Achieved Fame as a Prison and Now Serves as a Tourist Attraction, Hornblower Alcatraz Loading, Pier 33, M-F: 9:30-2:45, Sa-Su: 9:30-2:15, 415-981-7625, A-2
- Cable Car Barn and Museum** - The Last Cable Car Powerhouse in the World; Daily: 10-6, 1201 Mason St, 415-474-1887, E-4
- California Palace of the Legion of Honor** - Fine Arts Museum of Ancient and European Art, Tu-Su: 9:30-5:15, Lincoln Park, 100 34th Ave, 415-750-3600, F-1
- Cannery, The** - Once World's Largest Fruit Cannery, Now a Sophisticated Grouping of Shops and Restaurants, Open Daily, 2801 Leavenworth St, B-3
- Coit Tower** - Excellent Views, Fascinating WPA Artwork Painted in the 1930s, Daily: 10-5, 1 Telegraph Hill, 415-362-0808, C-5
- Davis Symphony Hall** - Home of the San Francisco Symphony and Other Touring Groups, 201 Van Ness Ave, 415-864-6000, I-2
- De Young Memorial Museum** - Collection of Asian Art, Dutch Masters and American Art; Daily: 10-5, 50 Hagiwara Tea Garden Dr, Golden Gate Park, 415-750-3600, I-1
- Ferry Building** - Transit Hub, Market Place, Dining, M-F: 10-6, Sa: 9-6, Su: 11-5, One Ferry Bldg at the Foot of Market St, 415-983-8000, E-7
- Ghirardelli Square** - Delightful Shopping Area with Several Good Restaurants; 900 N. Point St, B-2
- High Street Historic Ships** - Several Historic Ships From Late 19th and Early 20th Centuries; Daily: 9:30-5, Foot of Hyde St, B-2
- Jackson Square** - Not a Square, But a Residential Area with Elegant Antiques Shops, Only Group of Downtown Businesses to Survive 1906 Earthquake, E-5
- Japanese Tea Garden** - Beautiful and Serene Japanese Garden with Streams, Pagodas, and Flora, Daily: 9-6, Golden Gate Park, 415-752-1171, I-1
- Levi Strauss Museum** - The Levi Strauss Story plus Gold Rush Era Artifacts, Tu,Th: 2-6, Sa, Su: 10-5, 250 Valencia St, 415-565-9159, I-2
- Moscone Convention Center** - Vast Underground Exhibition Hall, 747 Howard Blvd, Between 3rd and 4th Sts, 415-974-1699, H-6
- Pier 39** - Restaurants, Shops and Amusements, Blue and Gold Fleet's Day Cruises Depart From the Pier; Daily, A-4
- San Francisco Museum of Modern Art** - 20th-Century Art, Bookshop; M-Tu: 11-5:45, Th: 11-8:45, F-Su: 11-5:45, 151 Third St, 415-357-4000, G-6
- Sausalito Ferry Service** - 30-Minute Trip From San Francisco to Sausalito, South of Wing of San Francisco Ferry Building at Foot of Market St, 415-455-2000, E-7
- Transamerica Pyramid** - Landmark Designed by a Los Angeles Firm, Historical Exhibits, 505 Sansome St, 415-983-5420, E-5
- Wine Country, Sonoma and Napa Valley** - one hour drive from San Francisco. It's an easy day trip or there are many Inns and B & B's in both areas. In addition to tasting rooms many of the wineries have extensive art and sculpture collections for your pleasure. Some of our favorites include: diRosa Preserve, Hess Collection, Quixote Winery and Clos Pegase, A-2

RESTAURANTS

The following restaurants have been carefully chosen to represent the best of San Francisco's cuisine and the listing includes the name of the chef(s). We always suggest making a reservation but if your plans change be sure to cancel it.

J - Joint (good food, sparse décor) \$ Nominal
 ** Very Good \$\$ Moderate
 *** Excellent \$\$\$ Expensive
 **** OTT (Over The Top) \$\$\$\$ OTT

- Acquerello (Suzette Tognetti)** - Pasta with Foie Gras and Black Truffles, Lobster Panzerotti, Seared Black Bass over Lentils and Artichokes, D: Tu-Sa, 1722 Sacramento St, 415-567-5432, F-2
- Aqua (Jason Pringle)** - Black Mussel Soufflé, Crescent Beach Oysters, Filet of Striped Bass, L: M-F, D: M-Sa, 252 California St, 415-956-9662, F-6
- Betelnut (Alexander Ong)** - Chili Crusted Calamari, Minced Chicken in Lettuce Cups, Glazed Pork Short Ribs, L & D: Daily, 2030 Union St, 415-929-8855, D-1
- Bocadillos (Gerald Hirigoyen)** - Tai Snapper Ceviche, Pig Trotters with Egg Salad, Chilled Prawns with Deviled Eggs, B,L: M-F: D: M-Sa, 710 Montgomery St, 415-982-2622, E-5
- Boulevard (Nancy Oaks)** - The Decor Is French, But the Food Is Californian, Rare Ahi Tuna with Cucumber Noodles, Lobster Skillet Cake with Herb Chantilly; L: M-F, D: Nightly, 1 Mission St, 415-543-6084, F-7
- Campton Place (Srijith Gopinathan)** - Roast Loin of Sonoma-Braised Lamb, Pan-Fried Trout with Spoon Bread; L & D: Daily, 340 Stockton St, 415-781-5555, G-5
- Chapeau (Philippe Gardelle)** - Mussel Soup, Cassoulet de Toulouse, Bacon Wrapped Pork Tenderloin with Parsnip Puree and Braised Chard, D: Nightly, 126 Clement St, 415-750-9787, G-1
- Coco 500 (Loretta Keller)** - Fried Green Beans, Duck Liver Terrine, Beef Cheeks with Horseradish Cream, Brandade with Fennel Crackers, L: M-F, D: M-Sa, 500 Brannan St, 415-543-2222, I-6
- Farallon (Mark Franz)** - Roasted Salmon, Tempura of Frogs Legs, Grilled Quail, Grilled Tuna, Roasted Striped Bass, L: M-Sa, D: Nightly, 450 Post St, 415-956-6969, G-4
- Fleur de Lys (Hubert Keller)** - Norwegian Salmon in Corn Pancake Topped with Golden Caviar, Marinated Loin of Lamb, D: Nightly, 777 Sutter St, 415-673-7779, G-3
- Frascati (Mike Pawlik)** - Dungeness Crab Salad with Avocado Mousse, Prosciutto Wrapped Monk Fish with Caramelized Fennel, Roasted Eggplant Risotto with Leeks and Baby Spinach, D: Nightly, 1901 Hyde St, 415-928-1406, D-3
- Fringale (Trip Mauldin)** - Sleek Reasonably Priced Bistro, Bouillabaisse, Cassoulet, Steak and Frites, L: M-F, D: M-Sa, 570 Fourth St, 415-543-0573, I-6
- Garden Court (Jesse Leapitan)** - The Most Beautiful Space in the City, Reserve Well in Advance for the Sunday Brunch, Palace Hotel, 639 Market St, L & D: Daily, 415-546-5089, G-6
- Gary Danko (Gary Danko)** - Risotto with Lobster and Rock Shrimp, Seared Foie Gras and Caramelized Onions, Lemon Pepper Duck Breast with Duck Hash, D: Nightly, 800 North Point St, 415-749-2060, C-2
- Gitane (Lisa Eyherabide)** - Chicken Tangine, Squid Stuffed with Chorizo, Pizza with Serrano Ham, Quail Stuffed with Chicken Mouseline, D: Tu-Sa, 6 Claude Lane, 415-788-6866, F-5
- Grand Café, The (Sophiane Benouda)** - Beautiful Room with Interesting Sculpture, Friendly Bar, Steamed Mussels with Leeks, Beef Bourguignon, L & D: Daily, 501 Geary St, 415-292-0101, G-4
- House Restaurant (Larry Tse)** - Ahi Tuna Tartare with Roasted Nori Chips, Caesar Salad with Crispy Scallops, Rib eye Steak with Teriyaki and Garlic Butter, L: M-Sa, D: Nightly, 1230 Grant Ave, 415-986-8612, D-4
- Jardinière (Tracy Jardin)** - Oysters, Terrine of Rabbit, Duck Foie Gras, Pompano with Braised Onions, Braised Lamb Shank Tajine, Halibut with Caponata, D: Nightly, 300 Grove St, 415-861-5555, I-2
- Kuleto's (Bob Helstrom)** - Grilled Fresh Fish, Chops and Prawns, Roasted Chicken Salad with Fennel and Peppers; B,L & D: Daily, 221 Powell St, 415-397-7720, G-4

- La Folie (Roland Passot)** - Rabbit Loin with Young Leeks in Mustard Seed Sauce, Roasted Salmon with Horseradish Crust; D: M-Sa, 2316 Polk St, 415-776-5577, D-2
- Le Charm French Bistro (Alexandre Dejesus)** - Terrine of Foie Gras with Marmalade of Figs and Toasted Brioche, Baked Escargots, Cassoulet with Duck Confit and Toulouse Sausage, L: Tu-F, D: Tu-Su, 315 5th St, 415-546-6128, I-6
- Le Zinc (Diana & Max Braud)** - Charcuterie Platter, Crispy Ahi Tuna with Mixed Greens, Coq au Vin, Camembert in Crispy Moroccan Crepe, Veal Sweetbreads with White Asparagus, L: M-F, D: Nightly, Br: Su, 4063 24th St, 415-647-9400, I-1
- Limon (Martin Castillo)** - Multiple Ceviche Choices Served with Leche de Tigre, Quinoa, Carrots, Zucchini, and Mushroom Risotto with Red Pepper Sauce, Pork Chop over Cabbage-Bacon Hash and Mushroom Ragout, L: M-F, D: Nightly, 524 Valencia St, 415-252-0918, I-2
- LuLu (John Hennigan)** - Barn-Like Atmosphere, Home-Style Service, Chicken, Lamb, Pork & Rabbit From the Rotisserie, L: Tu-Su, D: Nightly, 816 Folsom St, 415-495-5775, I-5
- Masa's (Gregory Short)** - Fresh Foie Gras, Venison, Perfectly Cooked Salmon; D: Tu-Sa., 648 Bush St, 415-989-7154, F-5
- Michael Mina (Same)** - Lobster with Black Trumpet Mushrooms, Chervil and Caramelized Sunchoke Cream, Quail with Black Truffle and Cipollini Onion, Lamb Chop with Potato Gratin and Braised Fennel, D: Nightly, 335 Powell St, Westin St. Francis, 415-397-9222, G-4
- Piperade (Gerald Hirigoyen)** - Braised Rabbit with Dried Plums, Sheep's Milk Cheese and Ham Terrine, Snapper with Fried Garlic Vinaigrette, L: M-F, D: M-Sa, 1015 Battery St, 415-391-2555, D-6
- Ponzu (Adam Carpenter)** - Saigon Sugar Cane Shrimp, Sticky Hoisin Ribs, Mongolian Lamb, Red Curry Shrimp Clay Pot, B,D: Daily, Taylor and O-Farrell Sts, 415-775-7979, G-4
- Postrio (Jordan Grosser)** - Mediterranean Fish Soup with Rouille, Grilled Quail with Spinach and Ravioli, L & D: Daily, 545 Post St, 415-776-7825, G-4
- Quince (Michael Tusk)** - Octopus with Beans, Pork Belly, Salt Cod and Paprika, Veal Sweetbreads with Green Lentils and Sherry Vinaigrette, Pork Sausage and Cabbage, D: M-Sa, 470 Pacific Ave, 415-775-8500, D-5
- Range (Phil & Cameron West)** - Marinated Artichokes with Pancetta and Celery Root, Goat Cheese and Sorrel Stuffed Pasta, Petrale Sole with Mushroom Chowder and Portuguese Cabbage, D: Nightly, 842 Valencia St, 415-282-8283, I-1
- Rose Pistola (Pablo Estrada)** - Warm Octopus Salad, Fried Anchovy and Tomato Salad, Gnocchi with Calamari Bolognese, Whole Striped Bass, L & D: Daily, 532 Columbus Ave, 415-399-0499, D-4
- Sears Fine Foods (Patricia Blecha)** - Great Breakfasts, Fruit Bowl Is Memorable, Dollar Cakes, Deep Dish Pies, B & L: W-Su, 439 Powell St, 415-986-1160, G-4
- Silks (Rick Bartrum)** - Tuna Three-Ways, Roasted Quail on Chanterelle Mushroom Risotto, Pan Roasted Squab, B, L, & D: Daily, Mandarin Oriental San Francisco Hotel, 222 Sansome St, 415-986-2020, F-6
- Slanted Door, The (Charles Phan)** - Spring Rolls, Caramelized Shrimp with Garlic, Seared Day-Boat Scallops, L & D: Daily, 1 Ferry Building, 415-861-8032, E-7
- Tadich Grill (Rykomarin)** - Oldest Restaurant in San Francisco, Great Bread, Order a Side of Shoestring Potatoes, No Reservations, L & D: M-F, 240 California St, 415-391-1849, F-6
- Town Hall (Mitchell Rosenthal)** - Cornmeal Crested Oysters with Lemon and Crisp Bacon, Tuna Tartare with Jalapeno Vinaigrette and Fried Green Tomatoes, Tasso and Peanut Crusted Pork Chop with Dirty Rice and Pickled Ramps, L: M-F, D: Nightly, 342 Howard St, 415-908-3900, F-7
- Washington Square Bar & Grill (David Sewell)** - Great Bar, Famous For Soups, Pasta, Veal and Seafood, L: M, W-F, D: Nightly, Br: Su, 707 Powell St, 415-982-8123, D-4
- Yank Sing (Helen Chan)** - Shanghai Pork Dumplings, Peking Duck, Dim Sum, Honey Glazed Sea Bass, L & D: Daily, 101 Spear St, 415-957-9300, F-7
- Zuni Café (Judy Rogers)** - Separate Menu for Oysters on the Half-Shell, Hamburgers, Grilled Chicken, L & D: Daily, 1658 Market St, 415-552-2522, I-3