

Condé Nast Traveler

WIN!
A \$25,000
DREAM
TRIP
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TRUTH IN TRAVEL

MARCH 2008

PLACES & PRICES

[SAN FRANCISCO]

415-543-2222; entrées, \$10–\$26). **Quince** serves French- and Italian-inflected fare prepared by a Chez Panisse alum (1701 Octavia St.; 415-775-8500; entrées, \$16–\$39). Meat is the star at the rustic Tuscan-inspired **Incanto**; don't miss the charcuterie (1330 Church St.; 415-641-4500; entrées, \$10–\$24).

Go to **A16** for Neapolitan-style wood-fired pizzas and an excellent wine list (2355 Chestnut St.; 415-771-2216; entrées, \$11–\$23). The **Slanted Door**, now at the Embarcadero, has moved three times without losing devotees of its Vietnamese cooking (1 Ferry Bldg., No. 3; 415-861-8032; entrées, \$16–\$33). Nearby, **Ozumo** offers contemporary Japanese (161 Steuart St.; 415-882-1333; entrées, \$18–\$41). A wildly popular new sushi joint, the unmarked **Sebo** serves only fish that is in season (517 Hayes St.; 415-864-2181; sushi, \$6–\$13).

In Chinatown, the **R & G Lounge** is the place to sample abalone and local crab (631 Kearny St.; 415-982-7877; entrées, \$8–\$26). **Yank Sing** has a dizzying array of dim sum at two locations

(101 Spear St., 415-781-1111; 49 Stevenson St., 415-541-4949; dim sum, \$4–\$10).

For Latino food, **Limón's** seviche and small plates are a current favorite (524 Valencia St.; 415-252-0918; entrées, \$12–\$27). Every San Fran-

restaurant (1090 Point Lobos; 415-386-3330). En route, stop at the refurbished **De Young Museum**, which is as notable for its dramatic copper skin as for its collection of American art (50 Hagiwara Tea Garden Dr.; famsf.org). For an ex-

Reading



Steep yourself in the city's Asian-American culture with Amy Tan's novels **The Joy Luck Club** (Penguin, \$14) and **The Bonesetter's Daughter** (Random House, \$15). For a more contemporary por-

Fogtown is a noir's seamy under-Press, \$13). will direct you to only **Off the Francisco**, by Mi-udes the Randall rtment of live onger survive in uot Press, \$14). regularly updated

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en Gate Park to Ocean Beach and enjoy sweeping views of the coastline over a restorative cocktail at the glassed-in **Cliff House** bistro/

cream Mt. Tam cheese from the **Cowgirl Creamery** store or a rare oolong at the **Imperial Tea Court** (Embarcadero at Market St.).

Food Lover's Guide to San Francisco is the bible for resident and visiting gastronomes alike (Chronicle Books, \$16). —Bonnie Azab Powell

