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7-DAY DISH



AROUND TOWN

Despite a minor misstep in seating arrangements at upscale waterfront newcomer Epic Roasthouse (369 Embarcadero), chef Jan Birnbaum's expansive menu saved the day for SF Weekly's Meredith Brody - specifically when it came to main courses, which come in portions to match Epic's big prices. The juicy prime rib (10-ounce \$33, 14-ounce \$44, available until 8 p.m. nightly) with fresh horseradish and crème fraîche sauce was a revelation, inspiring nothing less than complete adoration. Same story for the Ultimate three-quarter-pound Roasthouse Burger (\$25, with Gruyère or cheddar), a "mammoth beauty" served with greens, ripe tomato, house-made pickles, giant potato wedges, and a side tray of bacon bits, corn relish, grain mustard, sautéed mushrooms, and aioli. Catch Brody's complete review in the latest issue of SF Weekly, on newsstands Wednesday.