



This Week: San Francisco

June 17, 2008

Epic Roasthouse, San Francisco.

"Epic" describes it all: the oversize dining room, the seven-foot flywheel and pulley that sits in the middle of the room (an homage to long-ago bayside pump houses), the mile-wide bay view, the huge metal fireplace, the hearty slabs of meat and, alas, the high prices. This is the latest venture, along with the neighboring seafood-themed Waterbar, of famed restaurant architect/owner Pat Kuleto. Chef Jan Birnbaum is in charge of putting the \$54 porterhouses and the \$25 burgers on the fire. For sides, he has opted for sautéed spinach with garlic confit instead of classic creamed spinach, and truffled cauliflower rather than scalloped potatoes. If you don't have a Texas-size wallet



but still want an Epic experience, head upstairs to the Quiver bar and graze off the bar menu. 369 The Embarcadero, Embarcadero. 415/369-9955. www.epicroasthousesf.com.

AE, D, DC, MC, V. No lunch Sat. & Sun. Median entrée price: \$32

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