

# San Francisco

## EATS

### **Epic Roasthouse**

EMBARCADERO

The aptly named Epic Roasthouse goes for the grandiose with a giant water pump in the heart of the dining room. On his big, burly menu, chef Jan Birnbaum rustles up a herd of steakhouse standards, but rides them side-saddle to show his flair. He seasons New York strip with an earthy dash of coriander, coffee beans, and black peppercorns. He also stamps the Epic brand on an old-fashioned burger: Ground daily from beef, lamb, and veal trimmings, it comes bulked up to an improbable  $\frac{3}{4}$  pound. At \$25, it's a beauty and a doozy. Diners can also choose from a full stable of sides, some of them straightforward, others embellishments on tradition. From soup to nuts (in this case, from a wood-oven onion soup to a housemade rocky road sundae), it caters to uncompromising appetites, satisfying those who like to have their warm chocolate soufflé and eat it, too. (J.S.)

369 EMBARCADERO (AT FOLSOM ST.), 415-369-9955,  
**\$\$\$\$ RVW ★★½ (8/08)**