

San Francisco



A tale of two restaurants

In an ambitious double play, dining impresario Pat Kuleto takes on the Embarcadero.

Only Pat Kuleto would be bold—or masochistic—enough to **open not one but two megarestaurants on the same day** this month (the 29th, to be precise), and that's not even counting his other new property, Nick's Cove (reviewed on page 84). Both are built on prime waterfront property and have stunning bay views, a 5,600-square-foot shared outdoor piazza, seating for around 200, and typically ostentatious Kuleto flourishes. One is a fish restaurant, while the other is all about meat (though there's an amusing crossover between the two). Here's a side-by-side comparison of these larger-than-life ventures. ■ **MARCIA GAGLIARDI**

| RESTAURANT | EPIC ROASTHOUSE | WATERBAR |
|----------------|---|--|
| EXECUTIVE CHEF | Jan Birnbaum | Parke Ulrich |
| THE BREAKDOWN | 65% meat | 80% seafood |
| MENU FLAIR | Tablesides beef tartare | Whole-roasted Dover sole |
| SWITCHEROO | Gulf shrimp rémoulade deux | Veal osso buco fois with carrots and shallot gremolade |
| HOUSEMADE | Charcuterie | Gravlax |
| CROWD-PLEASER | Outdoor fireplace | Raw bar |
| THE LOOK | Postapocalyptic <i>City of Lost Children</i> meets butcher shop | Monterey Bay Aquarium meets Tadich Grill |
| EYE-CATCHER | Enormous flywheel | Two 19-foot aquarium columns |
| BOOZIN' | Quiver Bar upstairs | Horseshoe-shaped zinc bar downstairs |
| CHEF ENVY | Huge wood-burning oven (can fit three whole pigs) | Four live-fish tanks (700 gallons total) |
| DESIGN FEATURE | Manny, the 185-year-old olive tree | "Caviar" chandelier made from glass |
| LOCATION | 369 EMBARCADERO, 415-369-9955, EPICROASTHOUSESF.COM | 399 EMBARCADERO, 415-284-9922, WATERBARSF.COM |