



RESTAURANTS

The Dining Guide lists only those restaurants recommended by *SF Weekly* staff and reviewers.

A ★ designates a newly reviewed restaurant. The print listings below rotate regularly, as space allows. Our complete Dining Guide is available online at www.sfweekly.com/restaurants. Search hundreds of local restaurants by name, cuisine, neighborhood, and price range, or link to past reviews, Best of San Francisco winners, and menus.

\$: up to \$10 per person, beverage and tip included

\$\$: \$20 and under

\$\$\$: \$30 and under

\$\$\$\$: above \$30

Call restaurants for reservations, hours, alcohol availability, wheelchair accessibility, and credit card policies. Except as noted, all phone numbers are in the 415 area code.

San Francisco

EMBARCADERO

- ★ **Epic Roasthouse** 369 Embarcadero, 369-9955. Epic Roasthouse, a meat-centric restaurant (as its name suggests), shares the same stunning stretch of Embarcadero frontage and Bay Bridge view as its sister restaurant, the fishy Waterbar. But we much prefer its hearty, New Orleans-inflected menu, supervised by chef Jan Birbaum: It's about deliciousness, pure and simple. We love the breads (including cheesy gougères and cornmeal madeleines), the luscious steaks, the unusually tasty prime rib, and the fabulous sides (including a rich potato gratin and truffled cauliflower). It isn't cheap, but in most instances, you get what you pay for (we prefer the vast \$25 burger to the stingy \$25 platter of house-cured meats). Best dessert: almond brown-butter cake with toffee sauce and fresh cherry compote. Lovely patio, especially nice for lunch or weekend brunch. \$\$\$
- ★ **Waterbar** 399 Embarcadero, 284-9922. Fancy, pricey fish served in a brand-new building on the Embarcadero with a smashing view of the water and the Bay Bridge. The striking decor by Pat Kuleto includes two tall cylindrical aquariums in the main room (the low-ceilinged back room gets skimped on decor and can get painfully noisy; request not to be seated there when making reservations). Although the kitchen tries its best, the level of the food is not quite as high as its ambitions. We loved the marrow bones topped with Dungeness crab and liked the fresh pea soup, grilled whole sardines, and the startling presentation of "our version of fish 'n' chips," a whole deep-fried rock cod presented upright atop coleslaw, back split and filled with rich sauce Colbert. Excellent fmes. There are a few options for nonpescetarians (usually a steak and a couple of other meat or fowl dishes). The patio is especially pleasant for lunch. \$\$\$-\$\$\$\$