



Fold 2

Californian

✕ COI 1

Daniel Patterson's wild tasting menu, featuring foraged morels, wildflowers and Pacific seafood, is like licking the Californian coastline. Coi has just one 11-course set menu, which includes dishes such as black and green noodles made from clams and Pacific seaweed (coirestaurant.com; 373 Broadway; dinner Tue–Sat; set menu £110 per person).



Creative Californian dishes have earned Coi two Michelin stars

✕ FRANCES 2

Chef and owner Melissa Perello earned a Michelin star for fine dining, then ditched downtown to start this market-inspired neighbourhood bistro in The Castro. Daily menus showcase bright, seasonal flavours, such as cloud-like sheep's milk ricotta gnocchi with crunchy breadcrumbs and broccolini. Wine is served by the ounce, direct from Wine Country (frances-sf.com; 3870 17th St; dinner Tue–Sun; mains from £12).

✕ OUTERLANDS 3

Drift into this beach-shack-style bistro for organic comfort food: lunch could mean a £4 grilled artisan cheese sandwich combo with homemade soup or mixed green salad, while dinner can bring slow-cooked pork shoulder slouching into green-garlic risotto. Arrive early – no bookings taken – and sip wine outside until seats open up indoors (outerlandssf.com; 4001 Judah St; Tue–Sat, Sun brunch 10am–3pm; lunch dishes from £4).

MINI GUIDE

EATING IN SAN FRANCISCO

You'll need to build up an appetite to visit San Francisco: it has more restaurants per capita than any other US city, covering every possible option from taco food trucks to organic, sustainable high-end restaurants.

Fusion

✕ AZIZA 4

Mourad Lahlou's inspiration is Moroccan, his produce organic Californian and his flavours worthy of their Michelin star. Aziza serves up Sonoma duck confit that melts into caramelised onion in flaky pastry, and sour cherries rousing slow-cooked local lamb shank from its barley bed (aziza-sf.com; 5800 Geary Blvd; dinner Wed–Mon; mains from £13).



Benu is a dining highlight in SoMa (South of Market Street)

✕ BENU 5

SF has refined fusion cuisine over 150 years but no-one rocks it quite like double-Michelin-starred chef Corey Lee, who remixes local fine-dining staples and Pacific Rim flavours with finesse. The £120 tasting menu includes flashes of inspiration such as a faux-shark's fin soup – Dungeness crab, jinhua ham and black truffle custard – while the à la carte menu is only available Tuesday to Thursday (benusf.com; 22 Hawthorne St; dinner Tue–Sat; mains from £17).

✕ NAMU GAJI 6

Korean-inspired soul food is the basis of Namu Gaji in The Mission, which offers menus guided by the weekly harvest from its own farm. For lunch there are American and Asian street-cart-style dishes such as kimchee fried rice with hot dog, and barbecued beef sandwiches; while dinner brings shiitake mushroom dumplings, and vegetables, steak and egg served in a sizzling stone pot (namusf.com; 499 Dolores St; lunch Wed–Sun, dinner Tue–Sun; lunch dishes from £4).

Take out

✕ SWAN OYSTER DEPOT 7

This century-old fish store in Nob Hill has a counter for just 18 stools. There's always a long queue but if you order to go, you can jump to the front, browse nearby shops, then pick up a superior picnic of crab salad and oysters (00 1 415 673 2757; 1517 Polk St; 8am–5.30pm Mon–Sat; dishes from £6.50; cash only, no reservations).



Arrive before 2pm for the Ferry Plaza Farmers Market

✕ OFF THE GRID 8

Some 30 food trucks gather at SF's largest mobile-gourmet hootenanny in the Marina (other locations attract fewer trucks – see the website). Dig into Chairman Bao's clamshell buns stuffed with duck and mango, roast duck taco from Kung Fu Tacos or dessert from the Crème Brûlée Cart (offthegridsf.com; Fort Mason parking lot; 5pm–10pm Fri, Mar–Nov; pork bun £2.50; cash only).

✕ FERRY BUILDING 9

No-one's in a hurry to leave at the Ferry Building, the transport hub turned gourmet emporium, with everything from bread and cheese shops, to Vietnamese take out and Italian gelato. On Tuesdays, Thursdays and (largest of all) Saturdays the Ferry Plaza Farmers Market sets out its stalls in front of the 1890s-era building (ferrybuildingmarketplace.com; The Embarcadero; open daily; cheese salad from £3).

TURN OVER FOR MAP AND NUMBER LOCATIONS

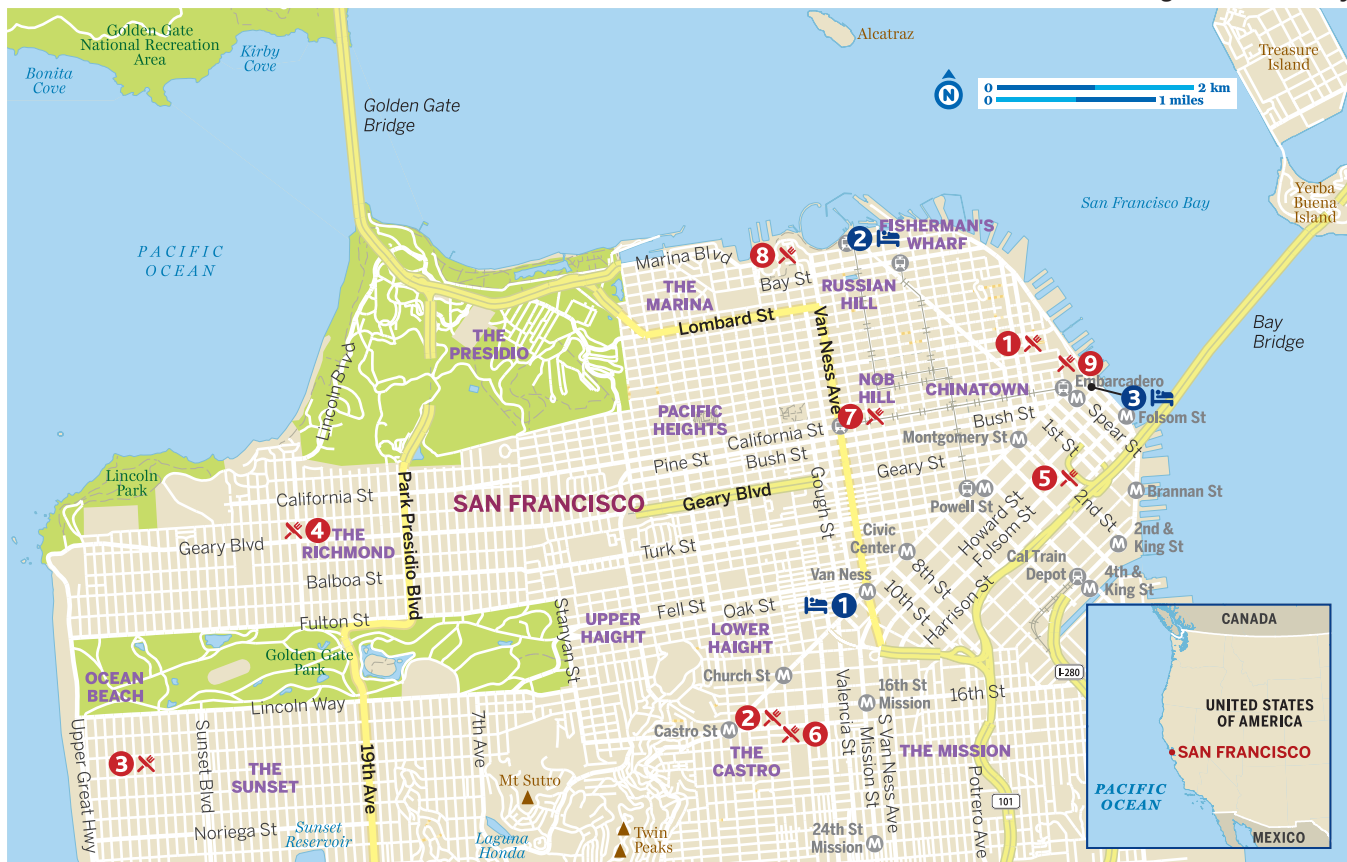
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Fold 1

MINI GUIDE

Eating in San Francisco

✕ Eating 🏠 Where to stay



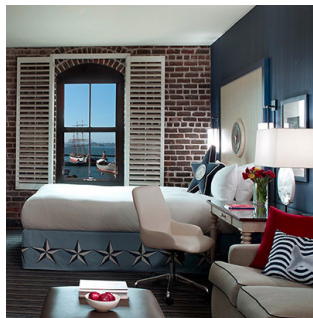
San Francisco essentials

T TRANSPORT

BA, United and Virgin Atlantic all fly direct to San Francisco from London Heathrow, while many airlines fly from other major UK cities, with a change in North America (from £550; ba.com). The airport is 14 miles south of downtown SF, and is connected to the city by BART train (30 minutes; £5.50 one way; bart.gov). A taxi to Downtown costs around £30. The city is famed for its cable cars, which are run by MUNI, also responsible for SF's network of bus and streetcar lines. Single cable car tickets cost £4 – you can buy these from the conductor or from ticket booths by the lines (sfmta.com).

🏠 WHERE TO STAY

1 An unassuming brick-faced inn, **The Edwardian** has an ideal middle-of-the-city location, with a tram stop right outside. Rooms are simply but smartly decorated, and mostly on the small side (edwardiansf.com; 1668 Market St; from £85).



Pay extra for a bay view at the sea-inspired Argonaut Hotel

2 The upper-end **Argonaut Hotel** at Fisherman's Wharf was built as a cannery in 1907. Rooms sport a somewhat over-the-top nautical theme, with porthole-shaped mirrors and deep-blue carpets (argonauthotel.com; 495 Jefferson St; from £220).
 3 Behind **Hotel Vitale's** dull exterior are up-to-the-minute luxuries. Rooms are decorated in muted shades, have spa-style limestone bathrooms and the best have expansive views of San Francisco Bay (hotelvitale.com; 8 Mission St; from £250).

The know-how

EAT ON THE CHEAP

- The best cheap eats are found at farmers' markets, food trucks and mom-and-pop eateries around Golden Gate Park, the Mission and the gritty Tenderloin District.

- Upscale restaurants offer affordable bar menus and midweek deals: look out for them at blackboardeats.com/san-francisco.

- San Fran has around 150 food trucks, which often use Twitter to let people know where they'll be. Check for updates at roaminghunger.com/sf.

- By night, a number of pop-up restaurants take over galleries, storefronts and cafés. Look for announcements on websites such as sf.eater.com, sanfrancisco.grubstreet.com and insidescoopssf.sfgate.com.

- Remember to allow for an extra 25–30 per cent on your bill for tip and tax.



TOP TIP

Precita Eyes restores the Mission's famous historic murals and offers muralist-led tours. The Mission Trail Mural Walk takes 1½ hours and includes 24th Street as well as the early works on Balmy Alley (precitayeyes.org; Saturdays 11am; £10).

FURTHER READING

Lonely Planet's *San Francisco* (£14.99) is a comprehensive guide to the city while *Pocket San Francisco* is better suited for short trips (£7.99). For news, local entertainment and events guides see sfbg.com and sfgate.com, while for bar and restaurant tips, see 7x7.com. San Francisco's landmarks have made it into numerous films, including *Escape from Alcatraz* and Alfred Hitchcock's 1958 thriller *Vertigo*.

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