

San Francisco

Let There Be Art

From New Galleries to Exciting Shows, the Bay Area's Art Scene Is Better Than Ever



STATE OF THE ARTS
The Creatives to Know Now



SF Artist Kate Tova

SANFRAN.COM
MODERN LUXURY

dispatch RESTAURANT BUZZ

Boulevard's
hamachi crudo

Winter Fare

BAY AREA DINING IS BACK, AND THESE SPOTS
SHOWCASE SOME OF THE LEADING CULINARY
INDICATORS THIS SEASON.

BY LAUREN STONE

THE ROCK & RYE

The Rock & Rye offers plenty of room to groove with an expansive weatherproof, 56-seat outdoor patio and 18-seat indoor cafe adjacent to the iconic Sweetwater Music Hall. Featuring a cocktail list with drinks named as tributes to independent music venues that are powering through the struggles of the pandemic, as well as a robust collection of American, Irish, Scotch and Japanese whiskeys, the bar program led by Joshua Fernandez is impressive. The menu, headed by executive chef Rick Hackett, features South American- and New Orleans-inspired fare using ingredients from Bay Area farmers and ranchers. Key ingredients such as okra, chile peppers, sweet potatoes, eggplant and summer squash create an eclectic menu that fuse notes from various cultures. *19 Corte Madera Ave., Mill Valley, 415.388.3850, sweetwatermusichall.com*

FISHER LOFT

Located on the second level of the new Palihotel, the guest-exclusive Fisher Loft is a comfortable 2,900-square-foot restaurant, lounge and liquor bar. The relaxed spot, characterized by neutral tones, wood accents and mix-matched patterns, features four versatile spaces: the bar with a stage for live music, the lounge with casual seating, the dining room separated by semiopen curtains and the private dining room for intimate meetings and events. Developed by hotel group Palisociety's in-house food and beverage team alongside group executive chef William Marquardt, the bill of fare currently features delicious breakfast offerings while menus for the rest of the day are



From top: Luce's pistachio-crust duck; Fisher Loft inside the new Palihotel; The Feel More cocktail from The Rock & Rye.



in development. "Fisher Loft is designed to be the kind of space you can reimagine any day of the week and any time of day," says Avi Brosh, founder of Paligroup. "It's an unexpected, fun mix of casual and fine dining, and we hope San Franciscans and our hotel guests enjoy it and consider it home—if home came with a really great burger and a perfect cocktail." *417 Stockton St., 2nd Floor, 424.425.3474, fisherloft.com*

LUCE

Reopened with new executive chef Rogelio Garcia at the helm, Luce at the InterContinental San Francisco hotel serves up inventive eats with an opulent presentation. Garcia

takes the reins with his decadent eight-course chef tasting menu. "Luce is an iconic restaurant with an outstanding reputation," says Garcia. "To be able to be part of the team and highlight some of the best produce in the world is amazing. The menu tells the story of my journey through cooking in Northern California." Featuring exquisite dishes like golden Osetra caviar, pistachio-crust duck and, one of the chef's personal favorites, bluefin tuna, which is dry-aged with the bone for a more robust flavor, the tasting menu is inspired by California cuisine with nods to Europe and Latin America. Accompanied by a distinguished wine program, Luce's contemporary American fare exhibits the bounty of local ingredients from regional producers like Tenbrink Farms and K & J Orchards. *InterContinental San Francisco, 415.616.6566, 888 Howard St., lucewinerestaurant.com*



AKIKO'S
 Chef-owner Ray Lee of beloved family-run Japanese restaurant

Akiko's is expanding with a sleek new flagship on Avery Lane, set to open in early 2022. Designed by visionary design firm AvroKO, the new Akiko's dramatic vibe and collection of abstract art is inspired by the 1970 Osaka Exhibition, a world's fair that was held in Japan, as well as celebrated architect Frank Lloyd Wright. The luxe spot will feature an elevated and transformed version of the traditional Japanese omakase experience centered on a 24-seat chef's stage. "We look forward to pursuing innovative concepts, sharing bespoke, curated ingredients paired with modern preparations and connecting more personally with guests from the sushi counter and beyond," Lee says. Using as much sustainable, organic and local product as possible, Akiko's prioritizes the quality and freshness of its fish as well as how sustainably it's sourced. Diners can pair traditional-contemporary sushi with a variety of enticing drinks, from cocktails to an assortment of reserve sake. *430 Folsom St., akikosrestaurant.com* ■