

SAN FRANCISCO

Tea Leaf Salad



PLACE: San Francisco

DATE: December 2015

WEATHER: 9°C and rainy

TRAVELLER: Jessica Kobel & Leyla Messian

COUNTRY: USA

Clam chowder and fish & chips may be **SAN FRANCISCO** treats, but don't be afraid to explore some other corners of the world around the Bay!



ON A ROLL IN HOLLISTER

Hollister, famous international gathering spot for motorcycle enthusiasts, is also a perfect place to fuel up with authentic Mexican food. We started with La Villa De Jerez, based on local buzz surrounding their gigantic Baja fish and *Rajas de Chile Con Queso* (imagine chiles rellenos prepared as spicy strips) tacos. We followed that with steaming cups of *champurrado* (Mexican hot chocolate made with corn flour) from La Guadalupana Bakery. **La Villa de Jerez 905 East St, Hollister La Guadalupana Bakery 55 San Benito St, Hollister**

Where Monterey Pops

Monterey was a tad touristy for our tastes, but a few things besides the coastline, aquarium and Victorian-era homes made it worth a look. Two are located at Portola Inn and Spa. At Peter B's Brew Pub, we found wonderful craft brews. Hotel restaurant Jacks exceeded our expectations with sublime pumpkin soup, locally fished sand dabs (a type of flounder native to the Monterey area) and herbed gnocchi made with local vegetables. Closer to San Francisco, in Davenport, we stopped for perfect coffee, luscious apple pie and good vibes at Whale City Bakery. www.portolahotel.com www.whalecitybakery.com

SILICON VALLEY SPICE...

As many Silicon Valley titans are rumored to take over The Sofitel San Francisco Bay during the week, its food and drink *better* be good. Bay 223, now helmed by Executive Chef David Clawson, is as

innovative and health-conscious as its clientele. Here Spanish, Asian and Middle Eastern inflected California cuisine surprises and delights. Who knew that cod is absolutely delicious with olive tapenade, or that porcini powder and harissa enhance Atlantic salmon beautifully? Cocktails, meanwhile, are on a par with SFO's best mixology bars.

In nearby Belmont, we enjoyed Rangoon Ruby, which introduced Burmese into the locals' food vocabulary. Though menu items are toned down, the waitress will be happy to add more spice or replace lettuce with cabbage for a more authentic dish (such as Tea Leaf Salad). China Village not only offers fantastic dim sum, but is also happy to adapt their dishes for vegetarians.

www.sofitelsfdining.com;

www.rangoonruby.com;

www.chinavillagebelmont.com

...And San Francisco Nice

We love the ever-changing food mix in the City. A friend took us to dinner at Curry Leaf, blending Indian and Pakistani dishes that pack a punch of spice and pungent flavour. Our Chinatown go-to's include Z & Y for unapologetically spicy Szechuan, and Lucky Creation and Loving Hut for vegetarian Chinese.

www.curryleafsf.net

www.zandyrestaurant.com

www.lovinghut.us

Lucky Creation Vegetarian Restaurant
854 Washington St, San Francisco

