

10 TOP RESTAURANTS

Bartender Lily Sherburne shakes up an Eastern Maid at Tusk in Portland, Oregon.

LESSONS LEARNED AFTER A SIX-MONTH, 45,000-MILE ODYSSEY THROUGH HUNDREDS OF RESTAURANTS IN 20 CITIES: EAT MORE BREAD, DO MORE DAY DRINKING AND DON'T PASS UP THE BOLOGNA. AS OUR HUNGRY TEAM OF ROVING REPORTERS CRISSCROSSED THE UPPER 48, WE WERE REMINDED THAT FOOD OUGHT TO BE AS FUN, AS EXPRESSIVE AND EVEN AS PHILANTHROPIC AS IT IS DELICIOUS. FROM A REIMAGINED WINE BAR TO A NOUVEAU FACTORY TAKING "HOUSEMADE" TO NEW HEIGHTS, ALLOW US TO INTRODUCE YOU TO THE 10 MOST MAGNETIC OPENINGS OF 2017.

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PHOTOGRAPHS BY DOUGLAS FRIEDMAN

OF THE YEAR

THE 24-HOUR AUTEUR

➔ **WE WENT TO TARTINE MANUFACTORY** for a quick visit, hoping to get a warm Danish and a peek at Chad Robertson and Liz Prueitt's massive new follow-up to their cultish Mission bakery, Tartine. It was a glorious, brisk day—an exception, following a rainy jag in San Francisco—and the light was streaming through the huge casement windows of the industrial space, a former linen factory. We lined up at the counter and ended up buying not one (who were we kidding?) but three pastries, plus a loaf of Robertson's legendary country bread. That's the kind of place Tartine Manufactory is: You show up for a grab-and-go snack and suddenly hours have passed and you're camping at a big table, having run into friends you forgot had moved to SF. This is the ultimate all-day spot, where you can start off with exceptional coffee (roasted

in-house) and brioche baked with eggs, bacon and cheese, and linger so long that before you know it, it's noon. So why not stay a little longer for a sandwich, filled with wood-roasted porchetta or lamb leg? And to kill time between lunch and dinner, you might want to watch the graceful bakers mill organic durum wheat for fresh pasta, or do their dance around the giant oven that dominates the space—Robertson calls it performance art, and he isn't wrong. As the sun sets, you can dip into matcha and fior di latte soft serve, or hunker down at the bar for rosé. Then the lights dim, the warm Noguchi lanterns flicker on and dinner is served. Where did the day go?

595 Alabama St.;
415-757-0007;
tartine
manufactory.com



Crab Tartines

🕒 Total 30 min; Serves 4

Chef Sam Goinsalmos's genius twist to these simple open-face sandwiches: homemade black rice crispies on top.

Canola oil, for frying

¼ cup forbidden black rice

½ cup mayonnaise

¼ cup Dijon mustard

1½ Tbsp. fresh lemon juice

½ tsp. Old Bay Seasoning

1 lb. jumbo lump crabmeat,
picked over

¼ cup finely chopped chives

Kosher salt and pepper

4 slices rustic rye bread

Microgreens, for garnish

1. In a medium saucepan, heat ½ inch of canola oil to 350°. Fry the rice until puffed, 1 minute. Using a fine sieve, transfer the crispy rice to paper towels.

2. In a large bowl, whisk the mayonnaise with the mustard, lemon juice and Old Bay. Fold in the crab and chives. Season with salt and pepper. Serve the crab mixture on the bread with the crisped rice, garnished with microgreens.

WINE Citrusy New Zealand Sauvignon Blanc: 2016 Dog Point.

Baker Matthew Jones with fresh loaves of Tartine Manufactory's country bread.

