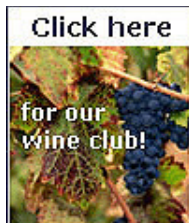


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TOQUE OF SAN FRANCISCO

By Carol and Joe Davis - Dining Detectives

Summer 2008



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Boulevard

We had a fabulous lunch at Boulevard in their L'Avenue Private Dining Room. We met Patricia and Walter Wells www.patriciawells.com who moved to France over 30 years ago. They were in San Francisco promoting their new book "We've Always Had Paris and Provence", which is a scrapbook of their life in France. Patricia is well known for her French Cook Books, cooking classes and food writing. Executive Chef / Owner Nancy Oakes, who is a James Beard Foundation Award Winner for "Best Chef in California" was our host and prepared a truly wonderful lunch from Patricia's Vegetable Harvest Cookbook.

Each course was equally excellent beginning with a Savory Mixed Herb & Goat Cheese Sorbet followed by luscious Tomato & Strawberry Gazpacho. A unique Watercress Salad with Creamy Bacon & 62.5 Egg was our next treat. The entrées were Wild Salmon in Spinach Leaves, caper lemon and olive sauce and Pan Seared Quail with Mustard and Fennel, white bean puree and morels in cream. Dessert was a fabulous Cherry Pistachio Cake with Cherry Sorbet. Boulevard is arguably the best restaurant in San Francisco with world class cuisine. While dining we also enjoyed meeting KCBS food editor Narsai David, Bruce Aidells and Co-Executive Chef Pamela Mazzola.

Boulevard

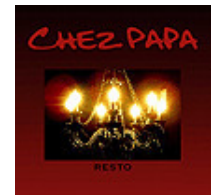
One Mission Street
San Francisco, Ca. 94105
415-543-6084

www.boulevardrestaurant.com



Chez Papa Resto

It is always exciting when a new restaurant opens in San Francisco. Chez Papa Resto features French Provençal Cuisine in a California style. It has a sophisticated yet fun atmosphere and is located in a new dining destination in San Francisco called Mint Plaza. We loved the warm and inviting décor which is accented by lovely candles on each table. The appetizers that we enjoyed were the Seared Diver Scallops with Fava beans, Pistou with a Pine Nut Vinaigrette and the Kobe Beef Tartare with Dijon Mustard, capers, shallots, garlic, Toast Points, Quail egg, parsley and olive oil chili. Our favorite entrée was the Roasted Monkfish with "Bouillabaisse Fumet", La Ratte Potatoes,





French Connection

We attended a food event in San Francisco called the French Connection that was sponsored by The French Trade Office. This multi city road show was promoting French food products. We tasted quite a few products and here are a few that we liked. Daregal Gourmet www.daregalgourmet.com offers frozen chopped herbs which are prewashed, and ready to use from a sprinkle out container. We also enjoyed the Bornier Private label Dijon mustard from Europeenne De Condiments www.moutardedechefs.com. French Chocolates squares in bite sized servings by Monbana www.monbana.com were also terrific.

Other Great Toques by the Writers:

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[Winter 2007 — "Happy Holidays"](#)

[Summer 2007](#)

[San Francisco Fancy Food Show and San Francisco Dining](#)

["Dining About Town"](#)

["Almost Famous Chef Competition" and San Francisco fine Dining](#)

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[Le Colonial is certainly the place to "see and be seen.](#)

[San Francisco Grand Opening Gala The Onmi Hotel](#)

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Until we eat again...

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