

FEBRUARY 2011
THE COMPLETE GUIDE TO GO®

San Francisco +THE BAY AREA

where®



FALL IN LOVE

25 Ways to Leave Your Heart in San Francisco



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DINING HOT SPOT:
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Lusk for Life

Shiny and new **Twenty Five Lusk** stands out on San Francisco's restaurant scene for its sheer size, modern décor and innovative cuisine. And then there are the soaring steel fire orbs. Housed in a historic 1917 building, once a smokehouse and meat processing facility, Twenty Five Lusk serves up seasonal, contemporary American cuisine with a French influence in a sophisticated yet approachable setting. Start with an aperitif in the lower level lounge, then head upstairs for dinner, and note the glass-enclosed, exhibition kitchen as you head to your table. Choose from signature dishes like the grilled quail with saffron carrot puree; black trumpet mushroom risotto with pickled cauliflower; grilled hanger steak with oxtail ravioli, escargot butter and a huckleberry reduction; or the lamb shank with parmesan spätzle and braised cabbage. —ER
 D (nightly). 25 Lusk St., off Townsend Street between 3rd and 4th streets, 415.495.5875, www.TwentyFiveLusk.com. Map 1, E7