



## OUT AT SEA

Situated on the northern end of the San Francisco peninsula, the city has a rich maritime heritage (and a working fishing fleet). If you take the city's F line, served by vintage street cars adopted from all over the US, or the Powell and Hyde street cable car — the city's only moving landmark — to the end of the line, you'll disembark at Fisherman's Wharf. Most of the restaurants in this area specialise in Italian cooking (as this is where many early immigrants first plied their trade after arriving in the city) and seafood. Cracked crabs, steaming cups of clam chowder and all manner of delicious fruits de la mer are sold from ramshackle seafood shacks along Jefferson Street.

**Bistro Boudin** (160 Jefferson Street, Tel: +415 351 5561. [www.bistroboudin.com](http://www.bistroboudin.com)) is one of the more upscale local eateries serving substantial French brasserie fare alongside comforting San Fran seafood classics. The best accompaniment to dishes such as its famously rich Crab Louis salad, a San Francisco speciality made of fresh crab meat, romaine lettuce, tomato, cucumber and hard-boiled egg slathered in a mayo-based dressing; or the famous cioppino stew, is with Boudin's world-famous French sourdough, made in the show bakery on-site with the same yeast starter spawned from its mother-dough back in 1849.

