

"Best Fine Dining in San Francisco"

Created by: Cityseeker

 10 Locations Bookmarked



 by City Foodsters 

 +1 415 795 1272

State Bird Provisions

"Refined yet Casual"

Modeled after traditional dim sum service, State Bird Provisions lets patrons use the sense of smell and sight to choose their dishes, with cuisine brought in on a trolley for viewing. Each item is creative and innovative, with dishes like sweet corn and chive pancakes, kimchi pork belly with tofu and duck liver mousse with almond biscuit. The space is rather small, yet cozy with an open concept kitchen, and friendly staff.

 statebirdsf.com/

 info@statebirdsf.com



 1529 Fillmore Street, San Francisco CA



 +1 415 567 5432

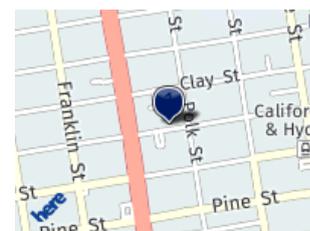
Acquerello

"Locally Loved"

Locals come to Acquerello on special occasions to enjoy meals that combine the best aspects of Italy and California. The incredibly artful dishes, prepared with extra care and tender love, please the palate and satiate an empty stomach. The menu is prix fixe, starting with three courses. If you find it difficult to choose from among the restaurant's myriad bottles of wine, the knowledgeable wait staff is happy to suggest a selection sure to complement your food. Atmosphere is formal, so jackets are suggested for men, and sandals, sneakers and t-shirts should be avoided. This restaurant is a recipient of two Michelin stars.

 www.acquerellosf.com/

 info@acquerello.com



 1722 Sacramento Street, San Francisco CA



 by Bruce Guenter 

 +1 415 994 7933

Sons & Daughters

"Sophisticated Farm-Style Cuisine"

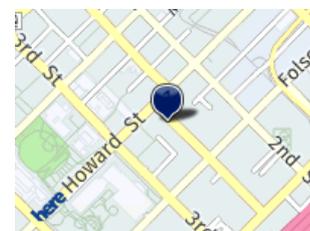
Opened in 2010, Sons & Daughters is located in the neighborhood of Union Square by chefs Matt McNamara and Teague Moriarty. The restaurant specializes in seasonal, local contemporary New American cuisine. The changing prix fixe menu features dishes listed simply by ingredients like farm egg, malt, yeast, ground cherry or wild boar, Burgundy truffle, apple, hay. The dining area is clean and warm, featuring lots of polished wood furniture and black and white photos; the lack of overbearing fanciness ensures that you can be relaxed enough to fully enjoy every aspect of this Michelin-starred dining experience.

 sonsanddaughterssf.com/

 info@sonsanddaughterssf.com



 708 Bush Street, At Powell Street, San Francisco CA



Benu

"Classy & Contemporary"

Benu opened in San Francisco's SoMa area in 2010 and has since become one of the Bay Area's most sought-after restaurants. Chef and owner Corey Lee, former chef de cuisine at the famed French Laundry in Napa Valley, is a James Beard Award winner, and he has created this modern and intimate space. The restaurant, awarded three Michelin stars, features a cuisine that swears by New American flavors and serves dishes from a prix fixe menu like foie gras steamed in sake with carrot, orange, ginger and brioche or poularde cooked en vessie. You can always be sure of Benu to provide excellent service and incredible, innovative food with perfect wine pairings—all for a truly memorable dining experience.

+1 415 685 4860

benusf.com

contact@benusf.com

22 Hawthorne Street, San Francisco CA



by T.Tseng ©

Saison

"Seasons of Flavor"

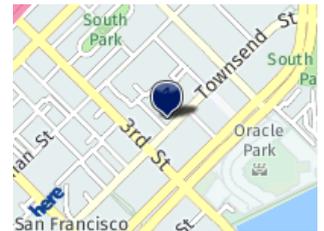
Saison is a light and cozy-feeling restaurant. The menu is a tasty mixture of traditional French cuisine, and the ever-popular New American genre that has already been sweeping the world. Focus is on fresh, seasonal ingredients and careful and precise preparation techniques. The menu changes frequently, so no matter how many times you come back, you always get to have a new, delicious and exciting dining experience. Of course, wine pairings are available for every course of the Michelin-starred prix fixe menu.

+1 415 828 7990

www.saisonsf.com

info@saisonsf.com

178 Townsend Street, San Francisco CA



by adactio ©

Quince

"Hottest Reservation in Town"

Located on the historic Jackson Square, Quince is one of San Francisco's culinary heavy hitters, which exudes style and warmth. Lindsay and Chef Michael Tusk's restaurant features ornamental Venetian chandeliers that adorn elegant rooms and give the place a royal touch. They take pride in sourcing the best ingredients locally and producing an excellently designed tasting menu. The cuisine served at Quince could be described as rustic Italian with a California flair. This restaurant is the perfect place to expect prompt and efficient service if you can manage to get a reservation! Menus are prix fixe only.

+1 415 775 8500

www.quincerestaurant.com/

info@quincerestaurant.com

470 Pacific Avenue, San Francisco CA



by T.Tseng ©

Atelier Crenn

"Poetic Gastronomy"

Nestled amid the hillsides of Cow Hollow, Atelier Crenn is Chef Dominique Crenn's splendid culinary haven. Combining the art of poetry with gastronomy, this luxurious restaurant offers a unique dining experience. With dishes such as spiny lobster and geoduck tart, the tasting menu strikes an exemplary balance between classic flavors and molecular gastronomy. The portions of food are just right, the atmosphere is beautiful and the attention to detail is palpable. Along with world class wine pairings, the restaurant's signature desserts, one of which is coconut and pineapple, are simply unmissable. The seamless service by the amiable wait staff only adds to the unforgettable experience of dining at Atelier Crenn. The quality and unique flavors are well worth the apparently pricey experience. Atelier Crenn is a culinary delight deserving of every praise it receives. The moment you step into the restaurant, you are transported to a world of pulchritude and artistry.

+1 415 440 0460

ateliercrenn.com

info@ateliercrenn.com

3127 Fillmore St, San Francisco CA



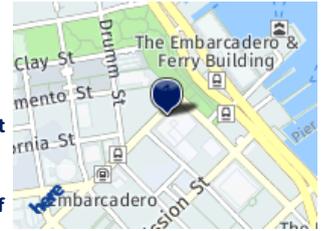


by "Kevin Gong" ©

One Market Restaurant

"A Culinary Love Affair"

Large and modern, this is an impressive and popular eatery. Expect to wait at the bar for a table. However, waiting is quite pleasant as the excellent cocktails will keep you well occupied. Once seated, your patience is rewarded with fresh bread and an unusually seasoned but delicious cup of tomato bisque. Start with an assortment of house-cured charcuterie, then go on to bacon-wrapped pork tenderloin or pan-roasted wild sturgeon. Portions are generous but save room - the butterscotch pudding is wonderful and the house-made ice cream is heaven in a dish.



+1 415 777 5577

onemarket.com/

info@onemarket.com

1 Market Street, San Francisco CA



by advencap ©

Boulevard

"SF's Fine-Dining Favorite"

Boulevard, launched by Nancy Oakes in 1993, has since been at the forefront of the San Franciscan dining scene with accolades aplenty to prove. The Embarcadero institution is a definite must visit when in the waterfront area. The historic Audifred Building it calls home was the lone survivor in the aftermath of the 1906 earthquake. American regional cuisine is inventive without being pretentious and boasts French culinary influences. Co-restaurateur Pat Kuleto is the creative force behind the exceptional design that is inspired by France's Belle Époque period of the late 1800s. The menu includes fabulous and original concoctions, with particularly excellent seafood entrees like Ahi tuna tartare and Dungeness crab fritters. Linger over dinner with a glass of wine, and bask in the lovely ambiance while indulging in a decadent dessert.



+1 415 543 6084

www.boulevardrestaurant.com/

info@boulevardrestaurant.com

1 Mission Street, San Francisco CA

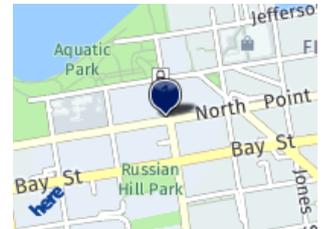


by Resy

Gary Danko

"SF Favorite"

The recipient of a coveted James Beard Award, Chef Gary Danko practices his genius at his eponymous, 75-seat Gary Danko restaurant. Reservations usually have to be booked two months in advance. Luxurious appetizers, flavorful entrees and decadent desserts are the true crowd-pleasers here. The prix fixe only menu includes luxurious, modern dishes. An outstanding wine list featuring hundreds of California and French bottles is available.



+14157492060

garydanko.com/

information@garydanko.com

800 North Point Street, San Francisco CA

JOIN US AT:
cityseeker.com