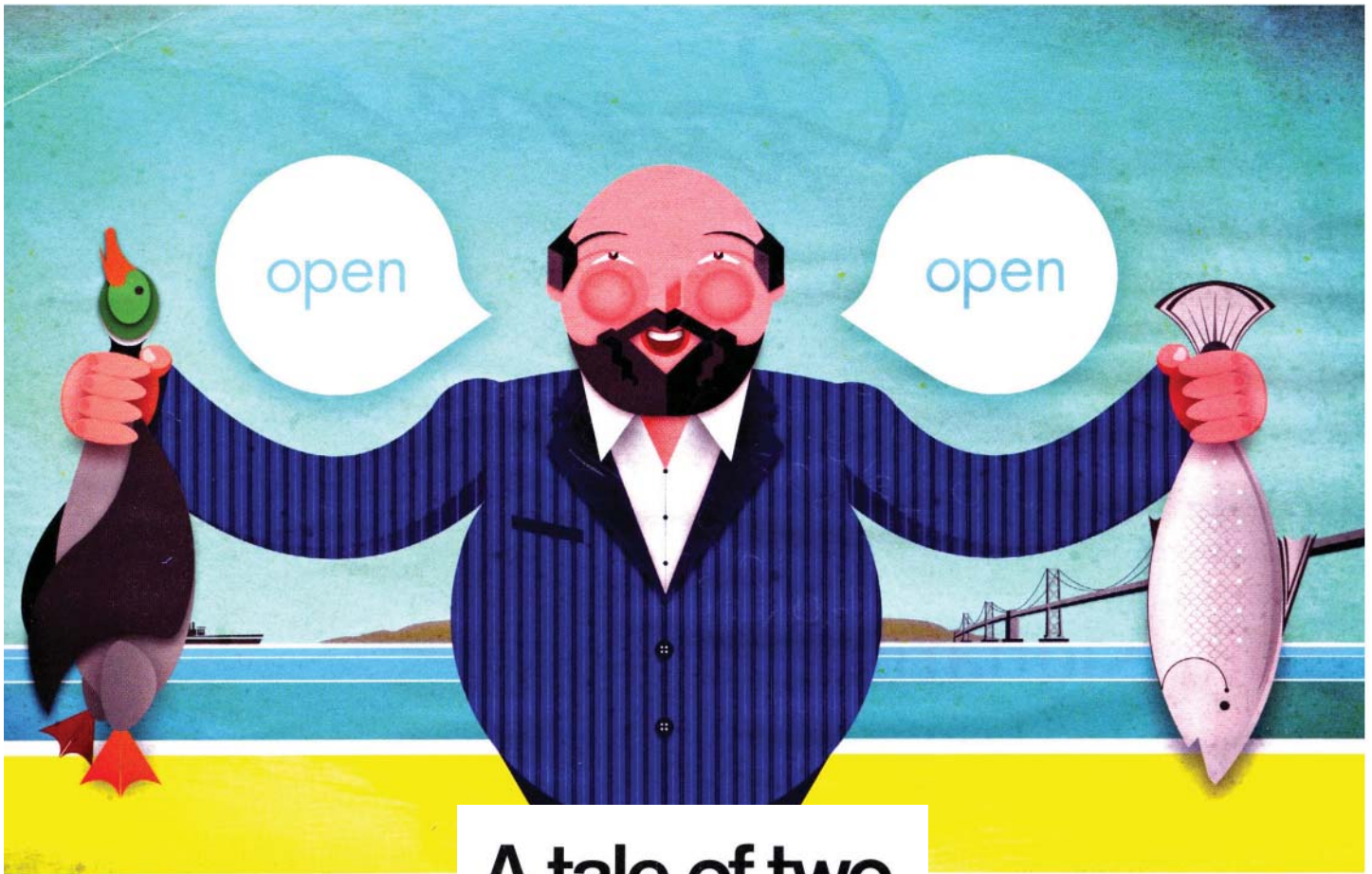


# San Francisco



## A tale of two restaurants

In an ambitious double play, dining impresario Pat Kuleto takes on the Embarcadero.

Only Pat Kuleto would be bold—or masochistic—enough to **open not one but two megarestaurants on the same day** this month (the 29th, to be precise), and that's not even counting his other new property, Nick's Cove (reviewed on page 84). Both are built on prime waterfront property and have stunning bay views, a 5,600-square-foot shared outdoor piazza, seating for around 200, and typically ostentatious Kuleto flourishes. One is a fish restaurant, while the other is all about meat (though there's an amusing crossover between the two). Here's a side-by-side comparison of these larger-than-life ventures. ■ MARCIA GAGLIARDI

RESTAURANT	EPIC ROASTHOUSE	WATERBAR
EXECUTIVE CHEF	<b>Jan Birnbaum</b>	<b>Parke Ulrich</b>
THE BREAKDOWN	65% meat	80% seafood
MENU FLAIR	Tablesides beef tartare	Whole-roasted Dover sole
SWITCHEROO	Gulf shrimp rémoulade deux	Veal osso buco fois with carrots and shallot gremolade
HOUSEMADE	Charcuterie	Gravlax
CROWD-PLEASER	Outdoor fireplace	Raw bar
THE LOOK	Postapocalyptic <i>City of Lost Children</i> meets butcher shop	Monterey Bay Aquarium meets Tadich Grill
EYE-CATCHER	Enormous flywheel	Two 19-foot aquarium columns
BOOZIN'	Quiver Bar upstairs	Horseshoe-shaped zinc bar downstairs
CHEF ENVY	Huge wood-burning oven (can fit three whole pigs)	Four live-fish tanks (700 gallons total)
DESIGN FEATURE	Manny, the 185-year-old olive tree	"Caviar" chandelier made from glass
LOCATION	369 EMBARCADERO, 415-369-9955, EPICROASTHOUSESFCOM	399 EMBARCADERO, 415-284-9922, WATERBARSF.COM