



Editor's Pick Best New Restaurant: Waterbar



Everything Pat Kuleto does, he does in a big way. Both seafood-forward Waterbar and its turf equivalent, Epic Roasthouse, are no exception—it's just that Waterbar is the more talented of the two. Only Pat Kuleto would spend years and millions building a from-the-ground-up water-front restaurant with 18-foot-tall saltwater fish tanks and floor-to-ceiling windows overlooking the Bay, with a pricey menu to match. Thankfully, ambition and execution are, in this case, well-matched. Ex-Farallon chef Park Ulrich has taken up the charge, and he's smart enough to know when to leave well enough alone (chilled shellfish platters, barbecued oysters, wood-oven-roasted striped bass), but also savvy enough to recognize when something could use a remake (his version of fish-and-chips features a whole rock cod set on a pile of vinaigrette-dressed coleslaw, accompanied by a silver cup of expertly bronzed fries). No, this isn't a restaurant most of us will visit weekly. It is, however, a restaurant that, when the occasion requires, can and does impress.

OPENED: January 2008 **THE DISH TO GET:** The lobster roll
399 The Embarcadero 415-284-9922 waterbarsf.com