

# DAILY CANDY

January 25, 2008

## One if by Land, Two if by Sea

*Waterbar and Epic Roasthouse Open*



You're a sucker for a view. But no sunset can make frozen lobster tail and watered-down umbrella drinks taste good.

Fortunately, Epic Roasthouse and Waterbar aren't resting on their laurels. Opening Tuesday, the tag-team restaurants — Epic, led by chef Jan

Birnbaum (Campton Place), and Waterbar, by Mark Franz and Parke Ulrich (Farallon) — share a sprawling patio overlooking the bay *and* a commitment to top-notch cuisine.

Imaginative flourishes one-up the views: a seven-foot flywheel at Epic; nineteen-foot aquarium columns and a glass-blown "caviar" chandelier at Waterbar.

Among the sustainable surf and turf options are wood-oven roasted rib eye at Epic and seasonal live shellfish at Waterbar. The wine lists have upward of 350 bottles, and the bar's got the requisite handcrafted cocktails.

For 500 clams, you can reserve a spot at tonight's charity dinner benefiting *KIPP* or the *49ers Foundation*.

A noble price to pay for beating the tourists.

*Epic Roasthouse, 369 The Embarcadero (415-369-9955 or [epicroasthousesf.com](http://epicroasthousesf.com)). Waterbar, 399 The Embarcadero (415-284-9922 or [waterbarsf.com](http://waterbarsf.com)).*