



THE LUXURY OF LUNCH

It's noon: Where are you? (Please don't say, "At my desk with a Cup-a-Soup.") From SPQR to Waterbar, the newest restaurants in town are scrapping the dinner-only concept, providing every incentive for you to take your full, rightfully earned hour and do something dignified with it. So, sit down to a gourmet sandwich and a glass of wine, or brown-bag it and soak up the sun. (Maybe those ladies who lunch have had the right idea all along.)

Edited by Jessica Battilana

THE NEW DELI

We went in search of the best sandwiches at the city's top restaurants. Hardly slapdash, lunch-counter numbers, these white-tablecloth creations demand not a Coke and a bag of chips, but a glass—or two—of wine, chosen by the sommelier.



3 LOBSTER ROLL (\$25) *Waterbar, 399 The Embarcadero, 415-284-9922*

When it comes to lobster rolls, details matter. The lobster itself should be from Maine; melted butter or mayonnaise is acceptable; celery is welcome but not required; herbs are OK, if you want to get fancy. Waterbar nails it: a toasted top-loader filled to the brim, the lobster liberally tossed with butter. The best four-bite, \$25 sandwich around. *SOMMELIER SAYS: Domaine Ste. Barbe Mâcon Viré-Clessé Vieilles Vignes 2005 (\$11/glass)*