

THE WEEK

LEISURE Food & Travel

recommend: Eating at the shore



Waterbar: Creative seafood dishes, with a view of the bay

Waterbar

San Francisco

There was a time when the best thing about this waterside restaurant overlooking the Bay Bridge was the “arrangement of floor-to-ceiling fish tanks,” said Michael Bauer in the *San Francisco Chronicle*. Today, the “food matches the view.” Under chef Parke Ulrich, it’s become a perfect place for sampling oysters, with more than a dozen types to choose from. Yet chef Ulrich isn’t afraid to get creative. Trying his *chawan mushi*—egg custard sliced and fanned in a bowl with broth and local sea urchin—“was like eating *crème brûlée* on a windy day at the ocean.” A whitefish entrée braised in red wine has been paired with mashed potatoes “so good that I refused to think about the butter content.” If only the wait staff would tell you about the stunning desserts at the start of the meal, then you would know enough to save space for the surprisingly wonderful ice cream sandwich—“two meringues half-dipped in chocolate and filled with espresso ice cream.” 399 *The Embarcadero*, (415) 284-9922