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Foodies and Travelers Revel in Release of *San Francisco Cuisine 2004*
New edition features “culinary confessions” from Bay Area’s top chefs

SAN FRANCISCO (December 15, 2003) – One world-class San Francisco chef’s secret snack is Reese’s peanut butter cups. Another can’t live without her chocolate milk shake, pigs feet are a favorite treat for one French star and a famous duo loves Cheetos. Where can you find the answers to these famous chef’s secret cravings? In *San Francisco Cuisine 2004*, the Bay Area’s ultimate restaurant, recipe, and winery resource for foodies, travelers and industry insiders, available now. This incredible resource includes not only restaurant listings and maps to get you there, but also current menus and favorite recipes from some of the nation’s top chefs, as well as the Wine Country’s top vintners. *San Francisco Cuisine’s* chefs have consistently been part of *Food & Wine’s* Top 100 Chefs in America—among many other awards garnered by these culinary geniuses.

"Six year's ago somebody had the vision to create a publication that celebrates this City's great chefs," stated Mayor Willie Brown in a toast on November 12, 2003 at the 2004 launch event at City Hall. "Today, we are here to honor these chefs and *San Francisco Cuisine*." The event was co-sponsored by Champagne Louis Roederer, who poured their famous Cristal champagne for the toast.

Each year, publisher Patricia Trifari brings some of the hottest chefs in the culinary world to the pages of *San Francisco Cuisine*. The new 2004 edition features “culinary confessions” of these talented chefs. A photo gallery accompanies this section and includes personal memories, culinary secret ingredients, inspirations and favorite junk foods. The all-new recipes from the impressive roster below are waiting for both novice and experienced home chefs to experience in their home kitchens.

The select group of restaurants participating in *San Francisco Cuisine 2004* are 231 Ellsworth, Alfred’s Steakhouse, Ana Mandara, Anzu, Aqua, Asia de Cuba, Bacar, Bistro Don Giavanni, Bistro Jeanty, Bizou, Bouchon, Boulevard, Café Esin, Celadon, Charles Nob Hill, Chaya Brasserie, Cityscape Restaurant, Cole’s Chop House, EOS Restaurant and Wine Bar, Farallon, Fifth Floor, Fleur de Lys, Foreign Cinema, Frantoio Ristorante, The French Laundry, Gary Danko, Gaylord India Restaurant, Gervais, Grand Café, Harris’ Restaurant, Jardiniere, John Bentley’s, Julia's Kitchen at Copia, La Folie, The Lark Creek Inn, Le Papillon, L'Olivier, Madrona Manor, Marché aux Fleurs, Masa’s, Moose’s, Navio, Pacific’s Edge, Paul K, Pinot Blanc, Plumpjack Café, Postrio, The Ritz Carlton Dining Room, Roux, Royal Oak, Roy’s, Rubicon, Scala’s Bistro, Shanghai 1930, Tapestry, Tra Vigne, Viognier, and Yabbie's Coastal Kitchen.

San Francisco Cuisine 2004 is available now in local bookstores, news stands and selected restaurants or can be ordered through our Website at www.SanFranciscoCuisine.com; **cover price is \$14.95.** For more information, contact San Francisco Cuisine at 2443 Fillmore Street Suite 415, San Francisco, CA. 94115, or phone at (415) 460-9090.

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Editor’s Note: Full-color digital images of the book cover are available as well as text of the chef’s pages and recipes for re-publishing and excerpts.