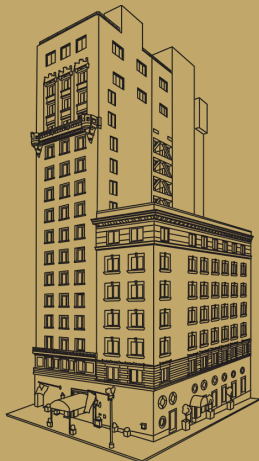




CAMPTON PLACE
SAN FRANCISCO

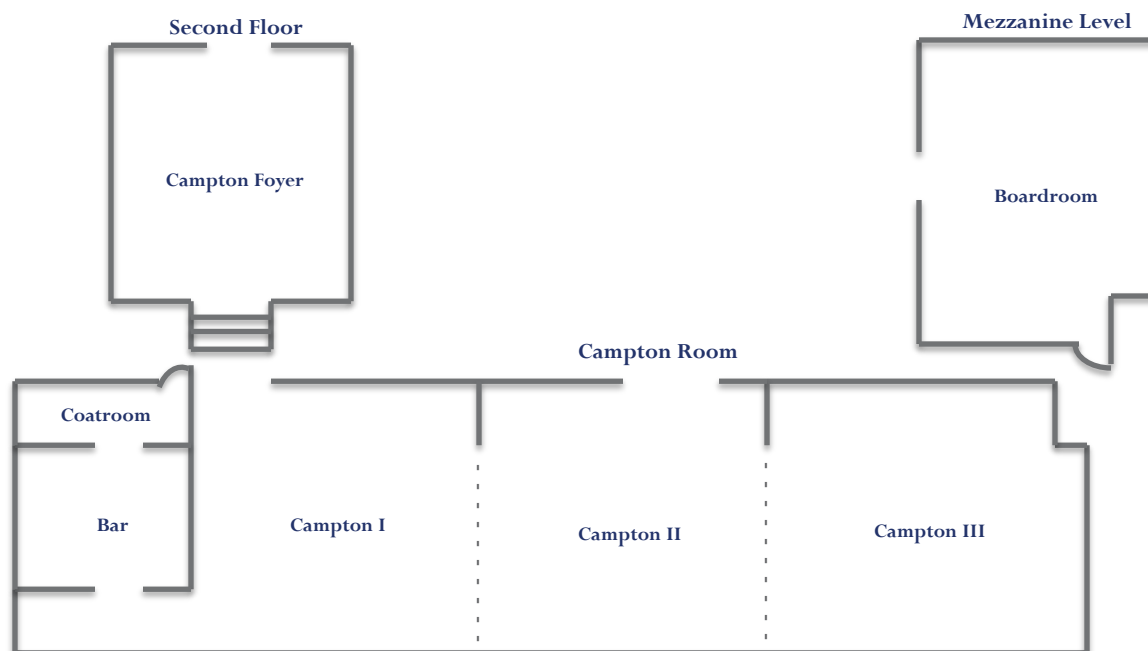
PRIVATE DINING AND EVENTS

Award Winning Cuisine by Chef Srijith Gopinathan
Wine pairing by Master Sommelier Richard Dean



Taj Campton Place
340 Stockton Street
San Francisco, CA 94108

Contact:
Director of Catering and Private Dining
Virginia.Mills@tajhotels.com
1.415.955.5566



Room	Sq. Ft.	WxL	U-Shape	Theatre	Conference	Rounds	Reception	Crescent Round	Classroom
Boadroom	304	16x19	10	-	12	16	-	-	-
Campton Foyer	255	17x15	-	-	8	16	20	-	-
Campton Room	1,350	18x75	-	120	50	100	125	-	60
Campton I	396	18x22	15	30	16	30	40	15	15
Campton II	540	18x30	21	49	24	40	50	20	16
Campton III	414	18x23	15	40	16	30	40	15	12

MEETINGS AND EVENTS

Just steps away from Union Square, Taj Campton Place is in a class of its own for executing a distinguished event. You will find superlative amenities, white glove professionalism and a four-time Michelin Starred Restaurant. Executive Chef Srijith Gopinathan captures the spirit of quintessential San Francisco with a sophisticated, Spice Route flair.

Whether you are celebrating a milestone or conducting an important business meeting, hosting 10 to 125 guests, the hotel's graciously appointed meeting rooms will provide an exceptional experience.

Features and Amenities:

- On Union Square in the heart of San Francisco
- The Campton Room – a beautiful venue that can be subdivided into three separate areas, accommodating up to 125 guests
- The Boadroom – the perfect space for any executive meeting, accommodating up to 16 people
- All food prepared by a Michelin Starred kitchen
- Tasting Menus with wine pairings available upon request
- 101 elegant guests room and 9 suites with high-speed internet access
- 24 hour fitness center overlooking Union Square
- Four blocks from Moscone Center
- Valet parking available upon request

Plated Dinner Menu



Soup

Wild Mushroom Soup, Porcini Dust and Pea Shoots
Curried Lentil Velouté, Braised Quail Croquettes and Cilantro
Chilled English Pea Soup with Yogurt, Brioche and Mint
Smoked Tomato Soup with Marinated Sweet Shrimps, Black Rice and Basil
Brentwood Corn Velouté with Sautéed Beech Mushrooms and Butter Milk

Appetizer

Spring Greens Salad with Root Vegetables, Black Olives, Almonds Crumbs and Meyer Lemon Vinaigrette
Stone Fruit Panzenella with Arugula Relish, Marinated Bocconcini and Farmers Market Greens
Roasted Baby Beets, Berries, Burrata Cheese, Genovese Basil and Ver Jus
Heirloom Tomatoes, Melon and Cucumber Salad with Nasturtium Pesto and Fresh Goats Cheese
*Chilled Lobster Salad with Baby Potatoes, Market Cherries, Tomatoes and Mint Relish (\$20.00++ *Supplementary*)
Seared Liberty Duck Salad, Garam Masala, Grilled Apricots, Arugula, Pistachio and Sherry Jus

Entrée – Fish and Seafood

Ricotta Cheese Ravioli, Spinach, Seasons Mushroom and Tomatoes
*Maine Lobster with Heirloom Beans and New Potatoes Served with Coconut Curry and Puffed Black Rice (\$20.00++ *Supplementary*)
Seared Local King Salmon, Warm Broccoli Rabe and Potato Salad, Ramp Relish and Mussel Jus
Slow Cooked Alaskan Halibut, Heirloom Carrots, Sugar Snap Peas and Mint
Slow Cooked Farm Chicken with Zucchini and Sweet Pepper Composition, Cippolini Onion and Truffle Jus
Herb Roasted Rack of Lamb with Baby Bok-Choy, Pine Nuts, Smoked Eggplant and Lamb Jus
Roasted Angus Beef Fillet, Dry Farmed Potato Mousse, Royal Trumpets and Watercress Salad

Entrée - Spice Influenced Dishes

Tamatar Chicken with Chicken Braised in Spiced Tomato Broth Flavored with Fenugreek
Mushroom, Cottage Cheese with Cumin and Delicate Indian Spices
Malabar Fish Curry with Tamarind, Curry Leaves and Black Mustard
Prawn Curry, Coconut and Chef's Spice Blend

Dessert

Caramel Chocolate Mousse Cake with Fresh Raspberries, Vanilla Sables and Chocolate Ice Cream
Grand Marnier - Chocolate Pot de Crème with Almond Streusel
Vanilla Crème Brûlée with Stone Fruit Salad (*maximum of 20 guests*)
Market Strawberries and Rhubarb Composition, Cheese Cake Mousse and Graham Cracker
Mango Cremeux, Coconut Crumbs and cilantro
Caramelized Brioche Pudding, Vanilla Cream, Black Berries and Mint

Options and Pricing (per guest)

Choice of Soup or Appetizer, Entrée and Dessert	\$82.00++ per person
Additional Appetizer or Soup Course	\$17.00++ per person
Additional Choice of Entrée	\$13.00++ per person
Additional Cheese Course	\$17.00++ per person
No Pre- Determined Entrée Count	\$22.00++ per person

- *Final Counts are due 72 hours prior to the day of the event.*
- *We shall be ready with a provision for 5% on the number of attendees at a chargeable rate over the minimum guarantee.*
- *23% service charge in addition to 8.75% tax applied to the final check.*

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Dinner Buffet



Create Your Own Buffet (*Minimum 10 guests*)

Soup

Wild Mushroom Soup, Porcini Dust and Pea Shoots
Curried Lentil Velouté, Braised Quail Croquettes and Cilantro
Chilled English Pea Soup with Yogurt, Brioche and Mint
Smoked Tomato Soup with Marinated Sweet Shrimps, Black Rice and Basil
Brentwood Corn Velouté with Sautéed Beech Mushrooms and Butter Milk

Appetizer

Spring Greens Salad with Root Vegetables, Black Olives, Almonds Crumbs and Meyer Lemon Vinaigrette
Stone Fruit Panzenella with Arugula Relish, Marinated Bocconcini and Farmers Market Greens
Roasted Baby Beets, Berries, Burrata Cheese, Genovese Basil and Ver Jus
Heirloom Tomatoes, Melon and Cucumber Salad with Nasturtium Pesto and Fresh Goats Cheese
*Chilled Lobster Salad with Baby Potatoes, Market Cherries, Tomatoes and Mint Relish (\$20.00++ *Supplementary*)
Seared Liberty Duck Salad, Garam Masala, Grilled Apricots, Arugula, Pistachio and Sherry Jus

Entrée – Fish and Seafood

Ricotta Cheese Ravioli, Spinach, Seasons Mushroom and Tomatoes
Seared Local King Salmon, Warm Broccoli Rabe and Potato Salad, Ramp Relish and Mussel Jus
Slow Cooked Alaskan Halibut, Heirloom Carrots, Sugar Snap Peas and Mint
Slow Cooked Farm Chicken with Zucchini and Sweet Pepper Composition, Cippolini Onion and Truffle Jus
Herb Roasted Rack of Lamb with Baby Bok-Choy, Pine Nuts, Smoked Eggplant and Lamb Jus
Roasted Angus Beef Fillet, Dry Farmed Potato Mousse, Royal Trumpets and Watercress Salad

Entrée - Spice Influenced Dishes

Tamar Chicken with Chicken Braised in Spiced Tomato Broth Flavored with Fenugreek
Mushroom, Cottage Cheese with Cumin and Delicate Indian Spices
Malabar Fish Curry with Tamarind, Curry Leaves and Black Mustard
Prawn Curry, Coconut and Chef's Spice Blend

Dessert

Caramel Chocolate Mousse Cake with Fresh Raspberries, Vanilla Sables and Chocolate Ice Cream
Grand Marnier - Chocolate Pot de Crème with Almond Streusel
Vanilla Crème Brûlée with Stone Fruit Salad (*maximum of 20 guests*)
Market Strawberries and Rhubarb Composition, Cheese Cake Mousse and Graham Cracker
Mango Cremeux, Coconut Crumbs and Cilantro
Caramelized Brioche Pudding, Vanilla Cream, Black Berries and Mint

Options and Pricing (*per guest*)

Choice of Two Salads, One Entrée and One Dessert	\$72.00++ per person
Choice of Three Salads, Two Entrée and Two Dessert (<i>20 guests and over</i>)	\$80.00++ per person
Additional Appetizer	\$7.00++ per person
Additional Entrée	\$13.00++ per person
Additional Dessert	\$13.00++ per person
Additional Cheese Display	\$17.00++ per person

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Plated Lunch Menu

Soup

Wild Mushroom Soup, Porcini Dust and Pea Shoots
Curried Lentil Velouté, Braised Quail Croquettes and Cilantro
Chilled English Pea Soup with Yogurt, Brioche and Mint
Smoked Tomato Soup with Marinated Sweet Shrimps, Black Rice and Basil
Brentwood Corn Velouté with Sautéed Beech Mushrooms and Butter Milk

Appetizer

Spring Greens Salad with Root Vegetables, Black Olives, Almonds Crumbs and Meyer Lemon Vinaigrette
Stone Fruit Panzenella with Arugula Relish, Marinated Bocconcini and Farmers Market Greens
Roasted Baby Beets, Berries, Burrata Cheese, Genovese Basil and Ver Jus
Heirloom Tomatoes, Melon and Cucumber Salad with Nasturtium Pesto and Fresh Goats Cheese
*Chilled Lobster Salad with Baby Potatoes, Market Cherries, Tomatoes and Mint Relish (\$20.00++ *Supplementary*)
Seared Liberty Duck Salad, Garam Masala, Grilled Apricots, Arugula, Pistachio and Sherry Jus

Entrée – Fish and Seafood

Ricotta Cheese Ravioli, Spinach, Seasons Mushroom and Tomatoes
Seared Local King Salmon, Warm Broccoli Rabe and Potato Salad, Ramp Relish and Mussel Jus
Slow Cooked Alaskan Halibut, Heirloom Carrots, Sugar Snap Peas and Mint
Slow Cooked Farm Chicken with Zucchini and Sweet Pepper Composition, Cippolini Onion and Truffle Jus
Herb Roasted Rack of Lamb with Baby Bok-Choy, Pine Nuts, Smoked Eggplant and Lamb Jus
Roasted Angus Beef Fillet, Dry Farmed Potato Mousse, Royal Trumpets and Watercress Salad

Entrée - Spice Influenced Dishes

Tamatar Chicken with Chicken Braised in Spiced Tomato Broth Flavored with Fenugreek
Mushroom, Cottage Cheese with Cumin and Delicate Indian Spices
Malabar Fish Curry with Tamarind, Curry Leaves and Black Mustard
Prawn Curry, Coconut and Chef's Spice Blend

Dessert

Caramel Chocolate Mousse Cake with Fresh Raspberries, Vanilla Sables and Chocolate Ice Cream
Grand Marnier - Chocolate Pot de Crème with Almond Streusel
Vanilla Crème Brûlée with Stone Fruit Salad (*maximum of 20 guests*)
Market Strawberries and Rhubarb Composition, Cheese Cake Mousse and Graham Cracker
Mango Cremeux, Coconut Crumbs and Cilantro
Caramelized Brioche Pudding, Vanilla Cream, Black Berries and Mint

Options and Pricing *(per guest)*

Choice of Two Salads, One Entrée and One Dessert	\$72.00++ per person
Choice of Three Salads, Two Entrée and Two Dessert (<i>20 guests and over</i>)	\$80.00++ per person
Additional Appetizer	\$7.00++ per person
Additional Entrée	\$13.00++ per person
Additional Dessert	\$13.00++ per person
Additional Cheese Display	\$17.00++ per person

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Lunch Buffet Menu

Un-Prefixed Sandwich Deli *(Minimum 10 guests)*

Choice of Fillings

Smoked Ham, Roast Beef, Turkey, Sliced Chicken Breast, Egg Salad, Tuna Salad or Roasted Vegetables
Served with Slices of Cheese, Tomatoes and Lettuce
Assortment of Breads
Assortment of Condiments, Pickled Dill and Kettle Chips

Choice of Salads

Spring Greens Salad with Root Vegetables, Black Olives, Almonds Crumbs and Meyer Lemon Vinaigrette
Stone Fruit Panzanella with Arugula Relish, Marinated Bocconcini and Farmers Market Greens
Roasted Baby Beets, Berries, Burrata Cheese, Genovese Basil and Ver Jus
Heirloom Tomatoes, Melon and Cucumber Salad with Nasturtium Pesto and Fresh Goats Cheese
*Chilled Lobster Salad with Baby Potatoes, Market Cherries, Tomatoes and Mint Relish (\$20.00++ *Supplementary*)
Seared Liberty Duck Salad, Garam Masala, Grilled Apricots, Arugula, Pistachio and Sherry Jus

Choice of Desserts

Caramel Chocolate Mousse Cake with Fresh Raspberries and Vanilla Sable
Grand Marnier - Chocolate Pot de Crème with Almond Streusel
Pistachio Crème Brûlée, Heirloom Grapes and Mint *(maximum of 20 guests)*
Myer Lemon Cheese Cake Mousse with Citrus Salad and Graham Cracker
Mango Cremeux Tart with Seasonal Fruits and Cilantro
Caramelized Brioche Pudding with Seasonal Berries
Assorted Fresh Baked Cookies and Brownies
Selection of Cup Cake Flavors

Options and Pricing *(per guest)*

Choice of Two Fillings, One Salad and One Dessert <i>(up to 10 guests)</i>	\$38.00++ per person
Choice of Three Fillings, Two Salads and One Dessert <i>(up to 10 guests)</i>	\$49.00++ per person
Choice of Four Fillings, Three Salads and Three Dessert <i>(20 guests and over)</i>	\$60.00++ per person
Additional Choice of Filling	\$6.00++ per person
Additional Choice of Salad	\$6.00++ per person
Additional Choice of Dessert	\$6.00++ per person

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Lunch Buffet Menu

Create Your Own Buffet Lunch *(Minimum 10 guests)*



Soup

Wild Mushroom Soup, Porcini Dust and Pea Shoots
Curried Lentil Velouté, Braised Quail Croquettes and Cilantro
Chilled English Pea Soup with Yogurt, Brioche and Mint
Smoked Tomato Soup with Marinated Sweet Shrimps, Black Rice and Basil
Brentwood Corn Velouté with Sautéed Beech Mushrooms and Butter Milk

Appetizer

Spring Greens Salad with Root Vegetables, Black Olives, Almonds Crumbs and Meyer Lemon Vinaigrette
Stone Fruit Panzella with Arugula Relish, Marinated Bocconcini and Farmers Market Greens
Roasted Baby Beets, Berries, Burrata Cheese, Genovese Basil and Ver Jus
Heirloom Tomatoes, Melon and Cucumber Salad with Nasturtium Pesto and Fresh Goats Cheese
*Chilled Lobster Salad with Baby Potatoes, Market Cherries, Tomatoes and Mint Relish (\$20.00++ *Supplementary*)
Seared Liberty Duck Salad, Garam Masala, Grilled Apricots, Arugula, Pistachio and Sherry Jus

Entrée – Fish and Seafood

Ricotta Cheese Ravioli, Spinach, Seasons Mushroom and Tomatoes
Seared Local King Salmon, Warm Broccoli Rabe and Potato Salad, Ramp Relish and Mussel Jus
Slow Cooked Alaskan Halibut, Heirloom Carrots, Sugar Snap Peas and Mint
Slow Cooked Farm Chicken with Zucchini and Sweet Pepper Composition, Cippolini Onion and Truffle Jus
Herb Roasted Rack of Lamb with Baby Bok-Choy, Pine Nuts, Smoked Eggplant and Lamb Jus
Roasted Angus Beef Fillet, Dry Farmed Potato Mousse, Royal Trumpets and Watercress Salad

Entrée - Spice Influenced Dishes

Tamatar Chicken with Chicken Braised in Spiced Tomato Broth Flavored with Fenugreek
Mushroom, Cottage Cheese with Cumin and Delicate Indian Spices
Malabar Fish Curry with Tamarind, Curry Leaves and Black Mustard
Prawn Curry, Coconut and Chef's Spice Blend

Dessert

Caramel Chocolate Mousse Cake with Fresh Raspberries, Vanilla Sables and Chocolate Ice Cream
Grand Marnier - Chocolate Pot de Crème with Almond Streusel
Vanilla Crème Brûlée with Stone Fruit Salad *(maximum of 20 guests)*
Market Strawberries and Rhubarb Composition, Cheese Cake Mousse and Graham Cracker
Mango Cremeux, Coconut Crumbs and Cilantro
Caramelized Brioche Pudding, Vanilla Cream, Black Berries and Mint

Options and Pricing *(per guest)*

Choice of Two Salads, One Entrée and One Dessert	\$72.00++ per person
Choice of Three Salads, Two Entrée and Two Dessert <i>(20 guests and over)</i>	\$80.00++ per person
Additional Appetizer	\$7.00++ per person
Additional Entrée	\$13.00++ per person
Additional Dessert	\$13.00++ per person
Additional Cheese Display	\$17.00++ per person

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Cocktail Receptions

Passed Hors D'Oeuvres (*minimum order of two dozen*)

Yogurt Kebab with Serrano Aioli	\$66.00++ per dozen
Wild Mushroom Bouche with Black Truffle Anglaise	\$66.00++ per dozen
South Indian Curry Leaf Shrimps	\$72.00++ per dozen
Ahi Tuna Tartare with Caviar and Lemon	\$72.00++ per dozen
Scallop Ceviche, Preserved Lemon and Chives	\$72.00++ per dozen
Smoked Salmon, Caviar and Dill Yoghurt	\$72.00++ per dozen
Crab Cakes with Lemon Aioli	\$72.00++ per dozen
Hamachi Crudo Avocado, Radish and Ponzu	\$72.00++ per dozen
Black Angus Beef Satay with Peanut Sauce	\$72.00++ per dozen
Lamb Tikki, Tamarind and Cilantro	\$72.00++ per dozen
Olive and Herb Crusted Lamb, Lemon Parmesan Jus	\$72.00++ per dozen

Wrap (*minimum order, two dozen*)

Heirloom Tomato and Burrata with Basil and Anchovy Wrap	\$66.00++ per dozen
Spicy Curried Chicken and Red Onion Wrap	\$66.00++ per dozen
Masala Potato, Paneer Wrap	\$66.00++ per dozen
Moroccan Style Vegetable and Haloumi Wrap, Tahini and Yoghurt	\$66.00++ per dozen
Lamb Curry Wrap with Mint and Grilled Onion	\$66.00++ per dozen

Reception Display

Cheese Display (<i>Minimum of 10 guests</i>)	\$17.00++ per person
Domestic and Imported Cheeses, Baguettes, Crackers, Fruit and Nuts	
Smoked Salmon Display (<i>Minimum of 10 guests</i>)	\$17.00++ per person
Accompanied by Red Onion, Egg whites, Yolk, Capers, Crème Fraîche and Brioche Toast	
Antipasto Display (<i>Minimum of 10 guests</i>)	\$16.00++ per person
Seasonal Assortment of Grilled, Preserved Vegetables, Pickles, Serrano Ham, Shaved Parmesan Cheese and Olives	
Poached Shrimp Cocktail (<i>Minimum Order two dozens</i>)	\$72.00++ per dozen
Served with Lemon Wedges and Cocktail Sauce	
Kumomoto Oysters on Half Shell Served Natural or with Classic mignonette (<i>Minimum Order two dozens</i>)	\$45.00++ per dozen
Serrano Ham with Heirloom Melon and Marcona Almonds (<i>Minimum of 10 guests</i>)	\$17.00++ per person
Local and Russian Osetra Caviar	\$99.00/\$198.00++ per ounce
Served with Blinis and Traditional Accoutrements	

- *Final selections are due 72 hours prior to the day of the event.*
- *23% service charge in addition to 8.75% tax applied to the final check.*

Breaks Menu

Market Shots *(minimum order of two dozen)*

Heirloom Beets and Green Apple	\$45.00++ per dozen
AAA, Avocado, Apple and Arugula Foam	\$45.00++ per dozen
Market Tomato Soda and Basil	\$45.00++ per dozen
Stone Fruit Gazpacho	\$45.00++ per dozen
Classic Berry and Banana Smoothie	\$45.00++ per dozen
Mango or Rose Lassi	\$45.00++ per dozen

Energy Bullets *(minimum order of two dozen)*

Black Rice and Cashew Nut Bar	\$45.00++ per dozen
Corn & Black Truffle Bouche	\$45.00++ per dozen
Blue Berry and Dark Chocolate Ganache Tartlets	\$45.00++ per dozen
Medjool Date Brownie Bar	\$45.00++ per dozen

Chef's Platter:

Seasonal Fruit Salad and Vegetables Crudités Display	\$14.00++ per person
Spiced Nut Mix (Almonds, Macadamia, Walnut and Hazelnut)	\$17.00++ per person
Assorted Fresh Baked Cookies	\$53.00++ per dozen
Fresh Baked Brownies	\$53.00++ per dozen
Assorted Candy Bars	\$6.00++ each
Kettle Chips, Pretzels or Popcorn	\$7.00++ each
Sliced Seasonal Fresh Fruit and Berries	\$9.00++ per person
Seasonal Whole Fruit	\$5.00++ per piece
Assorted Fresh Berries with Cream <i>(Seasonal)</i>	\$10.00++ per person
Plain and Fruit Flavored Yogurt	\$7.00++ each
Cheese Display, Domestic and Imported Cheeses, Baguettes, Crackers, Fruit and Nut Garnish	\$17.00++ per person

- *Final selections are due 72 hours prior to the day of the event.*
- *23% service charge in addition to 8.75% tax applied to the final check.*

Beverage Menu

Spirits and Liqueurs *(per drink)*

Standard Bar

Ketel One, Beefeater, Bacardi, Herradura Silver, Jim Beam, Cutty Sark & Laphroaig 10, Domestic and Imported Beers \$14.00++ per beverage

Premium Bar

Chopin, Bombay Sapphire, 10 Cane Rum, Patron Silver, Maker's Mark, JW Black, Macallan 12, Domestic and Imported Beers \$16.00++ per beverage

Beers *(per bottle)*

Domestic: Anchor Steam, Lagunitas I.P.A. \$9.00++ each

Imported: Becks, Franziskaner Hefeweizen, Heineken, Amstel Light, \$12.00++ each
New Castle, Pilsner Urquell
Chimay Red, Belgium
Lindemans Framboise Lambic, Belgium

Champagnes and Wines

All Wines are sold only by the bottle

Upon request, Taj Campton Place will allow special wine to be brought in and consumed for private dining functions. A corkage fee of \$35.00 per bottle will apply.

International Water Selection *(per bottle)*

Evian & Perrier \$12.00++ each

Voss Sparkling 375 ml / 800 ml \$9.00++/\$12.00++ each

Voss Still 375 ml / 800 ml \$9.00/\$12.00++ each

Soda *(per bottle)*

Pepsi, Diet Pepsi, 7-Up, Ginger Ale \$6.00++each

Juices *(per 1/2 gallon)*

Freshly squeezed Orange and Grapefruit \$55.00++ each

Cranberry and Pineapple \$55.00++ each

Coffee/Tea

One Gallon of Caffeinated or Decaffeinated Coffee, Artisan Teas \$100.00++ per gallon

For groups of 10 or less, Specialty Individual Coffee Press Machine \$8.00++ per cup

- All beverages charged based on actual consumption and posted on the final check.
- 23% service charge in addition to 8.75% tax applied to the final check.

*When your event matters,
where you hold it matters most of all.*

Awards and Accolades

- 2013 Forbes Four Star Award –Taj Campton Place & Campton Place Restaurant
- One Michelin Star 2011, 2012, 2013 & 2014 - Campton Place Restaurant
- Awarded 3½ Stars from acclaimed SF Chronicle Food Critic Michael Bauer



Srijith Gopinathan

Growing up in Southern India, Srijith Gopinathan cooked alongside his grandmother. He watched her make judicious use of every bit of a banana plant from leaf to stem to fruit and learned respect for ingredients.

After graduating from the Culinary Institute of America, he went on to working in the illustrious kitchen of Raymond Blanc and Gary Jones at the Michelin two-starred Le Manoir aux Quat' Saisons in England, where he honed his extensive repertoire of classical European techniques.

For the past five years at Campton Place Restaurant, Chef Srijith has used his unique skill set to create a most refined version of contemporary Cal-Indian cuisine. His regular forays to Bay Area farmers markets inspire him to combine peak-season ingredients with spice route flourishes that enhance, never overwhelm. His nuanced palate enables him to create balanced flavors in dishes that surprise and delight. His versatility and depth of knowledge are such that he's even adept at creating the restaurant's elegant desserts.

Chef Srijith began his career at upscale hotels in India before taking the helm at Taj Exotica in the Maldives. He couldn't be more pleased to be in San Francisco now, a city he believes affords chefs and diners the best ingredients on the planet.



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