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## FOOD



### Talkin' chop

Sasha Wizansky and Amy Standen have meat on the brain. The pair recently began publishing *Meatpaper*, a magazine focused on what the editors see as a burgeoning "meat consciousness." *The A.V. Club* spoke with Wizansky and Standen to find out more about what they've got cooking.

**The A.V. Club:** Where did *Meatpaper* come from?

**Sasha Wizansky:** *Meatpaper's* first incarnation was an art project in 2005. It was inspired by my observation that people were getting fired up by meat—in visual contexts as well as at the table. Amy and I started working together in mid-2006 to turn it into an interdisciplinary journalistic publication.

**AVC:** Your editors' letter talks about "meat consciousness." What is it?

**Amy Standen:** Meat has become a symbol for all kinds of things, as you can see from the art we feature in the magazine. It's a way of thinking about mortality, about our relationship with animals, what it means to be human.

**SW:** There's a growing cultural curiosity about the meat industry. Meanwhile, organic, free-range, local, and other designations of sustainable meat are becoming more readily available. We are not publishing a magazine to promote any particular dietary choice; we aim to tell all sides of the story.

**AVC:** Do you think that Michael Pollan's *The Omnivore's Dilemma* and the discussion about food production is changing how people make eating choices?

**SW:** Michael Pollan talks about the "storied" foods available at Whole Foods, and points out the deception in lovely packaging that depicts family farms. Not everyone can get to a farmers' market to meet their meat producers. It is an extremely challenging time to make informed food choices.

**AS:** It's one thing to read *The Omnivore's Dilemma*, another to revamp the entire way you eat. I'm more interested in this incredible surge of curiosity about the origins of food. Meat consciousness isn't limited to people who get their grass-fed meat from the farmers' market. It's about people taking part in a broad, open-ended

conversation.

**AVC:** What are your favorite meats?

**SW:** I love almost all cured meats, and am a fan of rich, flavorful meats like lamb and duck.

**AS:** I love cured meats, too. I'm powerless around bacon, and I also love roast chicken.

**AVC:** Issue 0 has an interview with Incanto's Chris Cosentino about offal. Are you offal fans?

**SW:** I believe in non-wasteful meat preparation, and have always enjoyed salumi, which is often made with mysterious bits. Amy and I recently ate at Incanto. We tried the duck "fries," which is a friendly euphemism for testicles. They weren't bad! They were like tiny sausages.

**AS:** Sasha's my food hero. Only pride got me to take that first bite of duck fries. But they were tasty! Our next date is for ojo—that's eyeball—tacos in the Mission. I'm a little nervous.

**AVC:** What are your favorite local meat dishes?

**AS:** There are so many, but I'm a big fan of the most excellently named "tibsy fitfit" at Asmara Restaurant.

**SW:** I've had magnificent meat at Kokkari. The lamb tongue was extraordinary!

**AVC:** What can readers expect in upcoming issues of *Meatpaper*?

**SW:** We're publishing a story about the recent controversy around humane practices at kosher slaughterhouses, an article that rethinks the traditional beliefs about hunter-gatherer gender roles, an interview with three women who just opened a butcher shop in San Francisco, a dispatch from the future about the cultured meat industry—that's meat grown in a petri dish—and an investigation into umami, the debated fifth taste, and whether it is present in meat. —Ray Aguilera

For more information about *Meatpaper*, visit [meatpaper.com](http://meatpaper.com).

W: Waitstaff  
O-G: Outdoor garden  
O-S: Outdoor sidewalk  
B: Brunch  
V: Vegetarian-friendly  
L: Late-night (after midnight)

### MARINA/COW HOLLOW/PACIFIC HEIGHTS/LAUREL HEIGHTS

#### India Palace

With its brightly painted murals and a buffet table that never sleeps, India Palace looks a bit tawdry, but the northern Indian fare is excellent. Standouts include chicken tikka masala in a rich tomato sauce, spicy dal lentils, and sag paneer (creamy spinach dotted with some of the city's freshest paneer cheese). The mango lassi and chai tea are sweet and satisfying. The best part? India Palace delivers. For: Indian to keep on speed dial. Entrées: \$6-\$14 Key: W, V 567-7789. 1740 Fillmore St. b/w Post & Sutter [CN]

#### Nectar Wine Lounge

The wine is the draw here, but if you don't eat, you're missing out. Start with a wine flight or ask the wine-savvy bartenders what they recommend. Descriptions are entertaining; with one red, "an evil Jedi clad in robes of black currant and tamarind tempts you to the dark side with dark roast coffee and bitter chocolate... behind his back an olive saber awaits." Wine is available by the taste, the glass, or the bottle, and the menu is a mix of adventurous bites, from marinated white anchovies to delicate cheeses. For: Winning wines and nibbles. Entrées: \$8-\$14 Key: W, V 345-1377. 3330 Steiner St. b/w Lombard & Chestnut; Also: 270 Lorton Ave. b/w Burlingame & Howard in Burlingame [CN]

#### Rigolo

Baker Pascal Rigo's empire includes this hopping restaurant that's full of families and friends morning, noon, and night. The casual setting veers away from the twee pastels of Rigo's many boulangeries, and the menu is full of things like flaky baker's pizzas and fries that merit an "ooh-la-la." The deli case is bursting with French pastries and other sweet treats, so make room for a pain au chocolat or a berry tart. For: Franco-American done right. Entrées: \$7-\$16 Key: O-S, B, V 876-7777. 3465 California St. b/w Locust & Laurel [CN]

### MISSION/BERNAL HEIGHTS/POTRERO HILL/GLEN PARK

#### Gialina

These days, every San Francisco neighborhood seems to have a boutique pizzeria. Glen Park's Gialina is one of the best. The patrons' casual style (think moms in Reeboks) heightens the relaxed, familial feel of the room, which is lined with oversized vintage photos of the chef/owner's Italian-American family. The ultrathin pizzas, with boutique ingredients and crusts that are alternately chewy and charred, have character and taste. The starters, too, can be delightful. For example, a recent salad combined heirloom tomatoes, farro, arugula, and mozzarella to poetic effect. For: Thin-crust pizza that's thick on taste. Entrées: \$10-\$16 Key: W V 239-8500. 2842 Diamond St. at Kern [DG]

#### Le P'tit Laurent

The recently opened Le P'tit Laurent is your typical San Francisco French bistro, but kitschier and less distinguished. The food is reasonably priced, and reasonably good. If you're seated in the northern corner of the place, you'll savor your cassoulet under the sponge-painted girders of the Eiffel Tower. Glen Parkers have embraced this small restaurant, creating a wait of up to an hour—even for a seat at the bar, where the chatty server provides commentary on everything down to the silverware. For: French, Glen Park-style. Entrées: \$8-\$19 Key: W, V 334-3235. 699 Chenery St. at Diamond [DG]

#### Malai Thai

Just about every neighborhood in San Francisco has a Thai restaurant (or two or three), but it's Malai Thai's delivery option that sets it apart. If you choose to eat in, the spacious and modestly decorated dining room is a quiet oasis in the hubbub of the Mission. There are seats aplenty, the larb gai is devilishly spicy, the curries are hearty, and the soju drinks are cool and refreshing. For: When you can't decide whether to eat in or have it delivered. Entrées: \$5-\$11 Key: W, V 626-8528. 3189 16th St. at Guerrero [GI]

#### Piccino

With Piccino, the outsider neighborhood of Dogpatch has its first culinary destination. This tireless, stylish little spot serves breakfast, lunch, and dinner. For breakfast, there's Blue Bottle coffee and small treats like popovers, hardboiled eggs with flavored salts, and house-made granola. For lunch and dinner, it's a glass of wine and a thin-crust pizza—such as the Neapolitana, with tomato, olives, and ancho-

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