

# TOTAL GUIDE TO SAN FRANCISCO

The epicenter of the tech world, San Francisco, has evolved into a destination that seamlessly merges creativity, innovation and luxury. These qualities are prevalent in its 30 Michelin star restaurants (49 in the larger Bay Area), its burgeoning neighborhoods exploding with cutting-edge cuisine, an expanding art district, an influx of designer shops and one-of-a-kind accommodations. Surging towards the future without losing sight of San Francisco's storied history, god-gifted geography, and progressive values has been a precarious balancing act. Yet the interplay of these power the city's dynamism, creating the San Francisco of the moment.

By Divina Infusino

## WHERE TO PARK THE JET...

- ① **San Francisco International Airport**  
Distance to city center: 13 miles
- ② **San José International Airport**  
Distance to city center: 40 miles
- ③ **Oakland International Airport**  
Distance to city center: 12 miles
- ④ **Hayward Executive Airport**  
Distance to city center: 34 miles

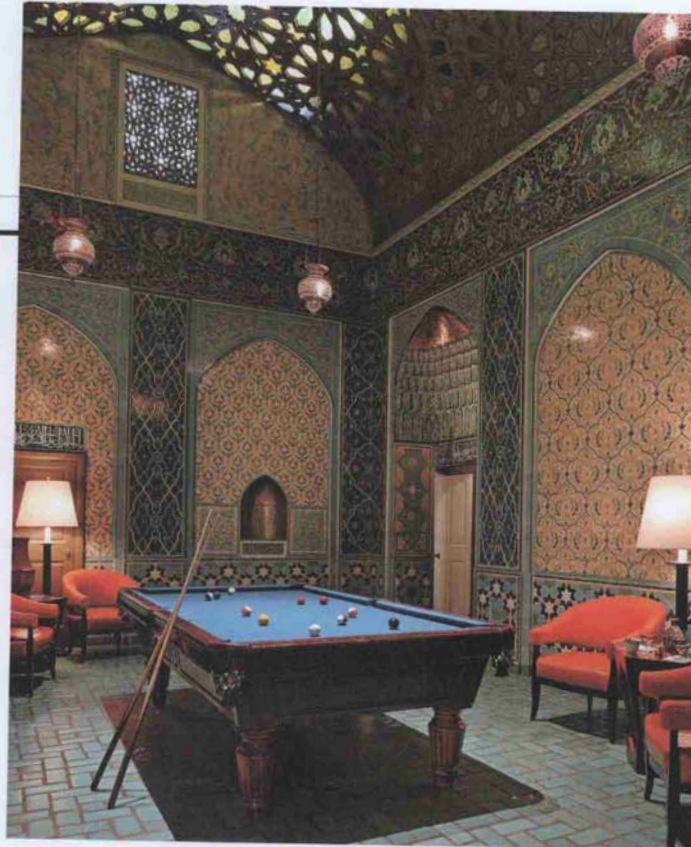


EXPLORE  
 SAN FRANCISCO

STAY



Above: Live like a tech titan at The Battery  
 Left: City views from The St. Regis San Francisco  
 Right: The billiard room in the Fairmont Hotel's Penthouse Suite



TOP SUITES

**PRESIDENTIAL SUITE, The Ritz-Carlton**

The Ritz-Carlton, sequestered just off Nob Hill, exudes the feel of a private mansion. Inside, its 1,960 sq ft Presidential Suite, with an additional 1,200 sq ft balcony, takes inspiration from San Francisco's silvery fog and marine waters. The suite's design spills into the marble dining table, a bathtub that overlooks the bedroom, and a 180-degree view. In the lobby, expect surprises, including the only US retail shop of Wellendorf, the German spun-gold jewelry designer, and exclusive tastings of Jean-Charles Boisset's reserve wines in the JCB Tasting Lounge.  
**From \$8,000 per night.** Taylor Lee, director of sales, business and travel industry, [taylor.lee@ritzcarlton.com](mailto:taylor.lee@ritzcarlton.com), +1 415 364 3473, [ritzcarlton.com](http://ritzcarlton.com)

**PRESIDENTIAL SUITE, The St. Regis San Francisco**

Located across from the newly-expanded San Francisco Museum of Modern Art, the 3,200 sq ft Presidential Suite, with contemporary decor, panoramic views, a dining table that seats 10, one-and-a-half baths and butler service, puts a

modern spin on classic St. Regis refinement. The hotel's Remède Spa offers a sleek respite and a great pool. Indulge in oysters at the sleek Grill Restaurant or rub shoulders with the stylish crowd in the Lobby Bar.  
**From \$17,000 per night.** Lilian Wagner, director of sales and marketing, [lilian.wagner@stregis.com](mailto:lilian.wagner@stregis.com), +1 415 284 4000, [stregissanfrancisco.com](http://stregissanfrancisco.com)

**PENTHOUSE SUITE, The Battery**

Built to blend into the historical red brick architecture of the Jackson Square neighborhood, The Battery caters to the new breed of movers and shakers. The nearly three-year-old private club houses a small hotel, open to non-members. The 6,200 sq ft Penthouse Suite feels like a tech titan's loft, with a Steinway & Sons Grand Speaker sound system and outdoor patio with fire pits, hot tub, reflection pool and sparkling views. Guests have access to the club's library, a secret bar, and a chance to mingle with San Francisco's elite.  
**From \$10,000 per night.** Anna Kuhn, hotel director, [anna@thebatteryssf.com](mailto:anna@thebatteryssf.com), +1 415 230 8094 or +1 415 230 8000, [thebatteryssf.com](http://thebatteryssf.com)

**PENTHOUSE SUITE, Fairmont San Francisco**

This sprawling 6,000 sq ft three-bedroom stunner comes equipped with a billiard room, a two-story library with a celestial ceiling map, full kitchen, large dining room, and a guest list that includes Prince Charles, Elton John and President John F Kennedy. Butlers, private chefs and wellness attendants await guests' beck and call. Perched at the top of Nob Hill, this historic suite is the grande dame of San Francisco accommodations.  
**From \$18,000 per night,** [fairmont.com/san-francisco](http://fairmont.com/san-francisco)

**ZEPPELIN SUITE, Hotel Zeppelin**

A Viceroy property, the Hotel Zeppelin and its signature 1,800 sq ft suite is the new spot for the international hipster. It is very rock 'n' roll; musicians hang in the games room and a photo of Janis Joplin towers over the lobby. The Zeppelin Suite has a dedicated media room with a record player for vinyl, a wet bar for cocktails and a secluded outdoor patio for private parties. Located in a historic building, the Hotel Zeppelin has plans for a restaurant and three bars.  
**From \$2,215 per night,** [viceroyhotelsandresorts.com](http://viceroyhotelsandresorts.com)

**119**  
 elite  
 traveler  
 NOV/DEC 2016



**TAKE THREE///  
 THE BEST MASTER CHEFS**

**1/ David Kinch** gained a third Michelin star this year for Manresa, which opened 14 years ago and lies 50 miles south-east of San Francisco. "We try to stay true to who we are, which is based on where we are - between the Santa Cruz Mountains, the ocean and Silicon Valley," says Kinch. "High-end dining used to be a rarity. Now, we live in a golden age of restaurants and wineries. We strive to challenge ourselves and our guests in that environment."  
**320 Village Lane, Los Gatos, +1 408 354 4330, manresarestaurant.com**

**2/ Dominique Crenn's** two-Michelin-starred restaurant, Atelier Crenn, reflects her upbringing in Versailles, France. Her approach to dining is intense but whimsical. The \$298 tasting menu is based on a poem that Crenn writes, guests never see an actual list of courses. The food is presented on scenes from nature, on Plexiglas squares or in large spoons bursting with a delicate balance of complex flavors.  
**3127 Fillmore Street, +1 415 440 0460, ateliercrenn.com**

**3/ Ravi Kapur** opened Liholiho Yacht Club near the Tenderloin district over two years ago and elevated the cuisine of his native Hawaii. The restaurant serves a globe-trotting menu highlighting ingredients associated with the island state, such as Baked Hawaii with Caramelized Pineapple Ice Cream (pictured).  
**871 Sutter Street, +1 415 440 5446, liholihoyachtclub.com**

Reserve two months in advance. Check for cancellations the week before you want to dine or even two days ahead. And there's always Table 8 for last-minute reservations to San Francisco's better restaurants.  
**table8.com**



**The Chef  
 Aaron London**

**Aaron London's Michelin-starred Al's Place**, honored by *Bon Appétit* as best new restaurant in America last year, specializes in "produce-forward cuisine." The restaurant serves meat dishes as sides. "Produce changes constantly and it has not been explored like meat-driven cooking," says London, previously at Napa Valley's Michelin-starred vegetarian restaurant, Ubuntu. "I look at a carrot, peach, quince, tomato or a fava bean and ask "How can I approach it differently?" London's obsession with the best, freshest produce, and using as much of it as possible, shows in creations such as Brine-Fermented French Fries, or the Salad with Herbed Avocado, Pistachio Crumble and 20 varieties of lettuce that are delivered in the soil, stored under grow lights and picked fresh for service. London's food is "ridiculously labor-intensive" - he pickles, oil infuses, smokes and dehydrates. Yet: "My guests don't need to know that it took 20 people prepping just to get their food to them," he says. "If they want to know, the staff are informed. Otherwise, they can just come and enjoy a great meal."  
**1499 Valencia Street, Liz Subaeste, general manager/partner, +1 415 416 6136, info@alsplacesf.com, alsplacesf.com**



**BEST WINE BARS**

**THE JCB TASTING LOUNGE**

Under French vintner Jean-Charles Boisset, The Ritz-Carlton has redefined the wine experience. His outrageous style infuses the tasting lounge's lavish decor. "The atmosphere around wines is usually rustic," Boisset says. "We invite people into a world of beauty."



**The JCB Tasting Lounge**  
 The Ritz-Carlton  
 San Francisco  
 1500 Stockton Street,  
 +1 415 296 2329,  
 boissetcollection.com  
**Les Clos**  
 234 Townsend Street,  
 +1 415 795 1422,  
 lesclousf.com

**LES CLOS**

Situated near Joshua Skenes' Saison restaurant and opened by one of its partners, Mark Bright, Les Clos has a casual atmosphere, emulating the café bar of France, but pours some serious wines, including a collection of Burgundy and selections from California estates.

