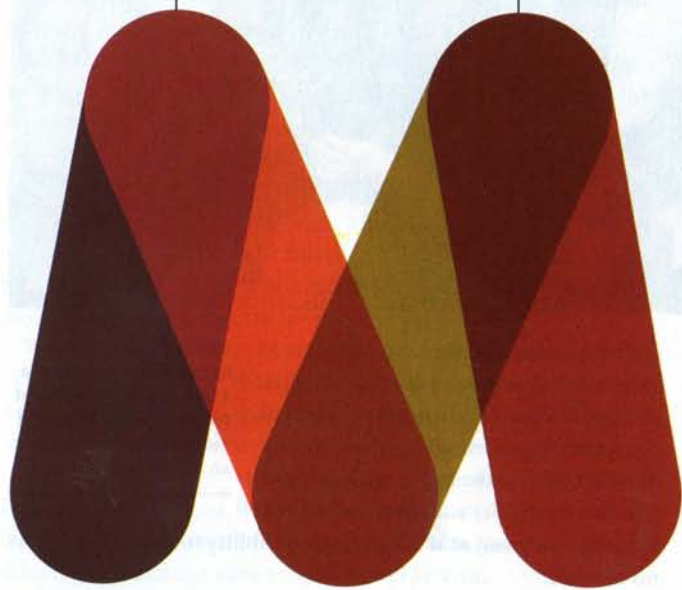


DETAILS



MEATMARKET

SALUMI—PORK AND BEEF CURED TO SALTY, CHEWY PERFECTION—ARE THE NEW OBSESSION OF GOURMET CHEFS. HERE'S WHERE TO FIND THE BEST.

BY JJ GOODE PHOTOGRAPHS BY JULIANA SOHN

WHERE TO ORDER IT

At these restaurants, chefs spring for the seriously good stuff—or make their own exceptional cured meat.

SAN FRANCISCO

Perbacco

More than 20 types of cured meat—like salami made with Barolo and rosemary-rubbed lardo—come out of Swedish-born Staffan Terje's cellar, thanks to the 300-pound pigs he gets from a farm in Northern California.

230 California Street

415-955-0663

perbaccosf.com

