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TRUTH IN TRAVEL

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95 HOT TABLES 2007

Perbacco, San Francisco, California

In the Financial District, alongside the legendary Aqua and Tadich Grill, Perbacco just may be a new classic. Designed by local architect Cass Calder Smith, the restaurant juxtaposes sleek marble, sky-high ceilings, and narrow mirrors with the building's original 1912 brick wall. Meals begin with the addictive homemade breadsticks—and get better from there: homemade *salumi* (arguably the Bay Area's best); fresh pansotti with chard, ricotta, and walnut butter; and an exquisite milk-braised pork shoulder with cabbage and polenta. Save room for the perfect pistachio panna cotta (230 California St.; 415-955-0663; entrées, \$19–\$29).



STAFFAN TERJE
PERBACCO
San Francisco, California

> AGNOLOTTI DAL PLIN

- 3 c. **Italian "00" flour** or all-purpose flour
- 5 **large eggs**, plus 5 egg yolks
- 2 tbs. **butter**
- 1 **garlic clove**, thinly sliced
- 1 sprig **fresh rosemary**, leaves only
- 2 lb. **roasted veal shoulder** or breast, chopped in food processor
- 2 c. **Savoy cabbage**, cut into 1-inch pieces
- ½ c. reduced **veal** or **beef broth**
- 1½ c. freshly **grated Parmigiano-Reggiano**
- Freshly grated **nutmeg**, **salt**, and freshly ground **black pepper**

> This is a classic Northern Italian dish using cabbage, a staple vegetable in the region, which is then mixed with roasted veal (often left over). Legend has it that agnolotti is named after a prince who had a mistress in the heart of the Barolo region whose derriere he liked to pinch!

For the full recipe, go to cntraveler.com.