

San Francisco Oven opens in Wildwood Hollow Center

The “chef-inspired” eatery, San Francisco Oven, opens in late December at 6975 W. Central Ave. in the newly constructed Wildwood Hollow Commons.

"This is a 'fast-casual' style of dining reminiscent of some of the outstanding gourmet foods found in the San Francisco area," noted Kevin Lent, one of the franchisee principals. "Highlighting our menu are the brick oven specialties including made to order calzones and quesadillas as well as gourmet pizzas. The sauces used are made from tomatoes grown in the San Marzano region of Italy. They are hand selected by our buyers twice a year. They are distinctive due to their low acidity, which really allows the flavors of the ingredients to shine through," Lent stated.

Last year, Lent and his partners, Mark Rasmus and Jim White, met the restaurant founders, American Culinary Institute trained chef Eddie Cerino, a third generation restaurateur and his partner, Matt Harper, after learning of the concept from a friend. "We fell in love with the food and really liked the owners. They share a passion and have integrity for the food they serve. After joining forces, we were able to draw on our experience from another fast-casual restaurant that we had been involved with to expand the menu," Lent noted. "We encour-

aged an expansion of the salad line-up and have added a phenomenal Chinatown Chicken Salad made with a ginger-hoisin dressing, a Zinfandel & Feta Salad made with real wine vinaigrette, craisins, slivered almonds and feta cheese and the Chopped Chicken and Pecan Salad, which features a pecan vinaigrette salad dressing that won an award in Bon Appetite magazine," he said. All of the salad dressings are house made. "These are salads that you are just not going to find in a fast-casual setting."

Set to debut at the Sylvania location is "Dinner in the District," a sampling of appetizers and dinner items from two of San Francisco's culinary neighborhood landmarks—Richmond (Asian) and North Beach (Italian). Appetizers include a spinach artichoke dip (with or without crab meat) baked in the open hearth, honey prawns, and steamed or crispy potstickers. From the Richmond District, Asian dinner specialties include Kung Pao (Chicken or Shrimp), Vegetable Curry Noodles and a traditional Pad Thai. The Italian dominated North Beach District offers the legendary seafood "hot pot" dish Cioppino (clams, mussels, whitefish in a tomato base) and a Three Cheese Chicken Ravioli Lasagna. "These items, accompanied by an Anchor Steam Beer or a glass of Napa or Sonoma Valley

wine, make 'SO' a great dinner choice. "And," added Lent, "We get these items to your table in 10 minutes." San Francisco Oven also feature Ghirardelli chocolate desserts, "Fog City" coffees and a "Kid's Eat Free Mondays." He said orders are placed at the counter but the wait staff serves individuals.

"Bay Area gourmet pizzas or California calzones to take home and bake are also available. This is perfect for the working couple or the busy family whose dining schedule needs to be flexible. Call ahead and the Take & Bake order will be ready," Lent said.

The new restaurant decor brings favorite San Francisco landmarks scenes including a steel replica of the Golden Gate Bridge to the Sylvania area thanks to the graphics and street scenes depicted throughout the eatery, which seats 140 guests served by a staff of 45 full and part-time people. Hours are µMonday through Thursday from 11 a.m. to 9 p.m.; Friday and Saturday from 11 a.m. to 10 p.m. and Sunday from 11 a.m. to 8 p.m.