

Esquire Presents

The **Best New** **RESTAURANTS**

IN AMERICA, 2017



Chef Evan Funke, right, hand-rolling fresh pasta at Felix Trattoria in Venice, California. Yes, that sign says what you think it says.

Right now, we just want to *BREAK BREAD* with good friends. We don't want **GIMMICKS or concepts. And we don't want to be rushed. What we want is to be transported. And yes, of course we want another great bottle of wine. Because we want **TO TOAST** the return of real restaurants.**

By **Jeff GORDINIER**

#14 Tartine Manufactory

San Francisco

••• Tartine Manufactory comes across as the utopian cafeteria everyone should have right around the block. Whether you're craving something familiar (a BLT and a chocolate-chip cookie) or something whose components lead to a group analysis at the communal table (the tiny orblike cucumbers in your bean salad are known as "cucamelons"), you will come away thinking about how Alice Waters was right—the quality of ingredients really does make a difference. Naturally it doesn't hurt that Chad Robertson, the Pacific Coast's lord of levain, is the man behind the bread. (The woman behind Manufactory, Elisabeth Prueitt, has an in: She's married to the guy.) But you can't run a restaurant on bread alone. The most important part of the engine is the duo's near-telepathic sense for how to make human beings feel better about their day.

→ 595 Alabama Street

