

# THE INDEPENDENT

## DINING OUT *with Laurie Alaoui*



Photo by Connie Murray

## Delancy Street Restaurant

600 EMBARCADERO STREET • 512-5179

**W**hen is a restaurant meal more than just a meal? It's when your meal makes it possible for people to make positive changes in their lives. When you dine at Delancy Street Restaurant you not only get to enjoy a wonderful meal, you also help make it possible for people to rebuild their lives.

Delancy Street is the nation's largest and most acclaimed self-help residential organization for people committed to turning their lives around. In addition to the restaurant, which opened in 1991, the Delancy Street Foundation, operates a print shop, a moving company, a limousine service, a catering company, a book store, an auto-repair business and a cafe. All of these businesses serve as training grounds and make it financially possible to house, feed and clothe the residents. Every one of the businesses is operated by former addicts and ex-cons who are successfully learning the skills, values and attitudes needed for a drug-

free and crime-free life in the mainstream of society.

For over twenty years, Delancy Street has provided a home and services to thousands of residents at no cost to the client and no cost to the taxpayer. Best of all it is a program that works.

Applicants are accepted into the program only after they have convinced administrators, all former addicts themselves, that they are serious about living a clean, sober and honest life.

Since its inception, Delancy Street has sought to keep the best traditions of America alive—an extended family, the work ethic, people joining together committed to hard work and a "can do" confidence, to discipline and dignity, to self-respect and service to others.

The cuisine at Delancy Street Restaurant follows this heritage. It is familiar cuisine—comfortable, homey food, connecting the resi-

dents to family memories. The menu, which changes daily, combines foods from residents' particular ethnic or regional backgrounds with traditional American cuisine. Many of the recipes come from the residents' grandmothers. The kitchen staff (trained by some of the best chefs in San Francisco) strives to focus on the ethnic idiosyncrasies of each as well as the cross-cultural blending of all.

Delancy Street Restaurant is renowned for their rotisserie meats. The 1/2 Spit Roasted Rosemary Garlic Chicken (\$7.50 at lunch \$8.50 at dinner) is outstanding. The deep, rich generous portion of rare, butterlike beef cruste-d with black peppercorns, served with au jus, fluffy garlic flavored mashed potatoes, thin lightly floured onion rings and rich caramelized carrots. A favorite appetizer before dinner is the Focaccia (\$3.95). This Italian flat bread is crowned with sweet caramelized onions, tangy gorgonzola and chopped walnuts.

At lunch, you can't go wrong with the thick, juicy Burger (\$4.75) or the Spinach Salad (\$4.95). The burger is served on a Kaiser roll with a large helping of crisp French fries. The salad with its topping of feta cheese, bacon, red onion, Greek-style olives and tomatoes is superb.

The best way to end brunch, lunch or dinner is to indulge in Herbie's Corner Drug Store Hot Fudge Sundae (\$4.95). The hot fudge is the best I've ever tasted. It is poured over vanilla bean ice cream that is finished with a mound of hand whipped cream and a sprinkling of chopped pecans.

Delancy Street Restaurant is open Tuesdays through Sundays from 11:00 A.M. to 11:00 P.M. except Saturday and Sunday mornings when brunch begins at 10:00 A.M. Reservations are recommended.

A meal at Delancy Street Restaurant is so much more than just a meal!