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DEPARTMENTS

32 CURRENTS

A pro-bono doula service for low-income mothers; a newly elected member of the BART board of directors tackles longstanding problems head-on; the 18th annual SF Sketchfest offers comedic relief in sobering times; a survivor of the NorCal fires documents acts of humanity in the wake of destruction.

40 LOOKER

At RH Yountville, live-edge tables and crystal chandeliers bedeck this restaurant experience; a young upstart focuses her fashion startup on a teeming subpopulation; a sailing bucket list.

48 FEAST

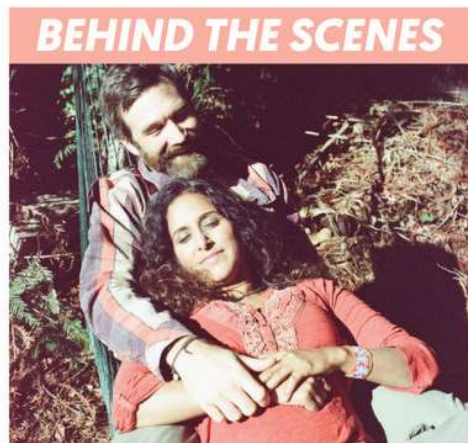
A Dungeness crab extravaganza in the Sunset; in SoMa, a rare look at Nigeria's fiery food traditions; four new restaurants, including the much-anticipated Prairie, reviewed.

- Back and Forth** 16
- From the Editor** 20
- Outtakes** 97
- Eats** 102
- Affinities** 112



54

The Toki Highball, made with Japanese whisky, at new Mission restaurant Prairie



BEHIND THE SCENES

Dishing Dirt

On set at the Oakland home of Dr. Rupa Marya—founder of The Earth School, an ecology-minded home schooling co-op—for “An Ancient Prescription for the New World,” photographer Chloe Aftel was a little, shall we say, surprised that the garden was not the lush plot she had imagined, but, rather, a “mostly brown” but healthy and fertile permaculture landscape. “I admire Rupa for her superhuman accomplishments and wanted to do her justice and capture her truly authentic, soulful goodness with the expanse of her garden behind her,” says Aftel. “But the only vegetation was a tree!”



The Correct Answer is...

Photographer Shereese Eelsey infiltrated a popular quiz night at the Irish pub The Plough and Stars in the Inner Richmond for “Trivial Pursuits,” [page 112]. “The dynamic of the shoot became even more fun and intense as the night went on,” says Eelsey, who witnessed hijinks in the form of victory dances, communal singing and even a few answers offered by an unlikely member of the jubilant crowd: a dog.

PRairie PHOTO BY AUBREE PICK; RUPA PHOTO BY CHLOE AFTEL; THE PLOUGH AND STARS PHOTO BY SHEREESE EELSEY



LOOKER

Staring down city style

GRAND OPENING

A Feast for the Eyes

When thinking about a Restoration Hardware restaurant, one of the questions the founders asked was: What does RH taste like?

BY DOMENIC STRAZZABOSCO

When RH Yountville's restaurant opened recently not far from where the nation's first Restoration Hardware store debuted almost 40 years ago, tastes veered toward the local. The immersive retail experience (the company's sixth hospitality concept) blends wine and food with design and art. The restaurant—which serves thoroughly California cuisine created by Brendan Sodikoff and sourced from neighboring farms—is part of a compound, really, with five buildings showcasing all the RH bells and whistles, such as glass ceilings, elaborate crystal chandeliers and earth tones. Olive trees, gardens and pathways connect to design galleries, outdoor coffee and wine, and living rooms inside the Masonry Building. The wine room—once used by Charles Rovegno, one of Napa's first vintners—now features a two-story vault with cedar ceilings and fieldstone walls. And on the menu? The classics, from a truffled grilled cheese on sourdough to a 14-ounce ribeye. The flatware is available for purchase, of course. ■

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Restoration Hardware's Yountville restaurant combines classic California cuisine with all the atelier's trimmings.

PHOTO COURTESY OF RH