

TRAVEL + LEISURE

insider

see it ferry building, san francisco

With more than 40 restaurants and food shops, and 100 regional purveyors at the ever crowded weekend farmers' market, the Ferry Building, a 65,000-square-foot food hall, has changed the way locals and visitors alike eat in the City by the Bay. **Francine Maroukian** picks some standouts



HOG ISLAND OYSTER CO.
This Tomales Bay grower serves up to seven varieties—from sweet Kumamotos to briny French Hogs—at the counter.



ACME BREAD CO.
Former Chez Panisse busboy Steve Sullivan opened the cult favorite in Berkeley in 1983. Twenty-five kinds of irresistible breads are on offer at this waterfront outpost.



COWGIRL CREAMERY
A selection of artisanal and farmstead cheeses, including Cowgirl's own stellar cow's-milk triple cream, Red Hawk.



BOULETTE'S LARDER
The big farm table, adjacent to the open kitchen, and a custom spice-blending station draw San Franciscans to this culinary studio.



OUT THE DOOR
The takeout arm of Charles Phan's popular Vietnamese restaurant, the Slanted Door—sure beats trying to score a reservation.



MIETTE PATISSERIE
Handcrafted cakes and ethereal Parisian macarons in six flavors (they sell more than 3,000 a week), all made from locally grown ingredients.



McEVROY RANCH
A showcase for the peppery, unfiltered olive oil made by former reporter Nan McEvoy, whose grandfather founded the *San Francisco Chronicle*.



FAR-WEST FUNGI
Offers some 50 varieties of mushrooms foraged from Moss Landing, including Candy Caps, Puffballs, and Fairy Rings.



THE FERRY BUILDING The Embarcadero; 415/693-0996; www.ferrybuildingmarketplace.com; open daily 10-6.