



San Francisco: *Revitalized Downtown Waterfront*

by Tom Bross

Many frequent travelers from the U.S. and beyond just can't get enough of lively, edgy, cool-and-brash San Francisco. And now an upsurge of bayside attractions and amenities keeps them coming back for more.

Considering another kind of low-key contrast, your clients can learn about the makings of truly San Franciscan sourdough bread—distinctively tart and tangy, the chewy soft innards enclosed in a thick, crunchy crust. That is thanks to Boudin at the Wharf, opened in 2005, combining a demonstration bakery, Bakers Hall marketplace, café and upstairs Bistro (a full-service restaurant, available for prearranged groups). Plus a museum (\$3 admission) provides insights into French bakery cook Isadore Boudin's arrival here from Burgundy 1849—the Gold Rush year—when he began baking traditional Old World loaves and baguettes in an untraditional way—with sourdough starter.

A glass-walled catwalk above the demonstration bakery—also a 30-ft. observation window flanking Jefferson Street—gives viewers a chance to understand the baking process that produces some 3,000 loaves of fresh sourdough, French and European hearth breads daily. The Boudin complex (which includes a sizeable outdoor dining area) is at 160 Jefferson Street. Call 415-928-1849; www.boudinbakery.com