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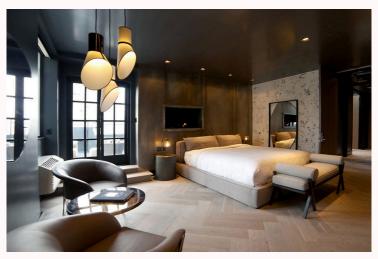
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Photo credit: Andrew Nussbaum on Unsplash

In-the-know travelers and *Bon Appétit* devotees know that San Francisco's food scene is a lot more than just seafood and sourdough. After experiencing widespread and long-lasting restaurant closures, some of the city's best restaurants are back, and they're adding creative new dishes to their menus to lure hungry diners back to their tables. Situated just steps from SF's most buzzy bars and restaurants, Hotel G is the perfect place to stay and rediscover the city's vibrant food scene. Read on for your guide to this season's most standout dishes or sign in to book your stay!

ABOUT HOTEL G



Hotel G San Francisco 386 Geary Street, San Francisco, CA

The Hotel G is a historic, boutique hotel located just steps from Market Street and only a short drive to some of San Francisco's best attractions like the Embarcadero and the Yerba Buena Center for the Arts. Guest rooms range from cozy doubles to spacious and sleek suites, complete with views of Sutro Tower and City Hall. Guests can enjoy access to a state-of-the-art gym, full-service restaurant, and speakeasy bar. All rooms are equipped with Nespresso machines and unlimited coffee pods so that it's easy to get a jumpstart before exploring the city. What's more? All artwork displayed throughout the lobby is original (and for sale - all proceeds go to the local non-profit Creativity Explored).

Sign in to book your stay now!

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TOP 3 FALL DISHES TO TRY IN SF RIGHT NOW

1. Roasted Squash Bowl at Che Fico



Photo credit: Viviana Rishe on Unsplash

Local fans and dedicated foodies may already be familiar with <u>Che Fico</u>, but this season they're bringing seasonal specials to the table that you won't want to miss. Our favorite fall dish from David Nayfeld and his team is made from roasted butternut squash and seasoned with maple roasted chestnuts, Liwa cheese, and crispy sage. It's fashioned like a bread bowl, but without the bread - a roasted round of Red Kuri squash acts as a vessel for these delicious local ingredients, courtesy of nearby Full Belly Farm and KJ Orchards. It's a sophisticated take on a cozy classic.

2. McFarland Springs Trout Ceviche at The Anchovy Bar

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Photo credit: @theanchovybar on Instagram

You could just as easily visit <u>The Anchovy Bar</u> to try one of their namesake salted-fish dishes, but seeing as local California anchovies are out of season, we recommend trying their innovative ceviche instead. This brand new dish is quickly garnering a fanbase, especially among health-conscious foodies. Why? The Bar's chefs use locally-raised trout from Two X Sea, which have more Omega 3s than Salmon. They're also delicious. Don't just take our word for it - The Anchovy Bar was recently featured as one of the <u>11 Best New Restaurants in America</u> by Eater.

3. Truffle Duck Fried Rice at Palette Tea House

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Photo credit: @paletteteahouse on Instagram

Yep, this dish is exactly what it sounds like - a warmed-up, gourmet take on fried rice from some of the Bay's foremost Dim Sum experts. Palette House has gathered even more loyal fans after providing DIY "steam at home" dimsum kits to locals throughout the pandemic. Though this dish appears to boast an unlikely pairing of ingredients, chefs all over the world recommend combining umami flavors (like those present in typical fried rice dishes) with fresh truffles to bring out their woodier notes.

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freelance writer and digital strategist.
Her writing has been published in
Bespoke Magazine, Potluck Magazine,
and The Asbury Park Press. She is
currently an M.Phil Candidate in
Creative Writing at Trinity College
Dublin, where she spends her
weekdays in the library and her
weekends exploring the Irish coastline.

Kristen Poli is a Dublin-based, NY-raised

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Twitter: @KristenPoli

Popular Hotels Among Creators



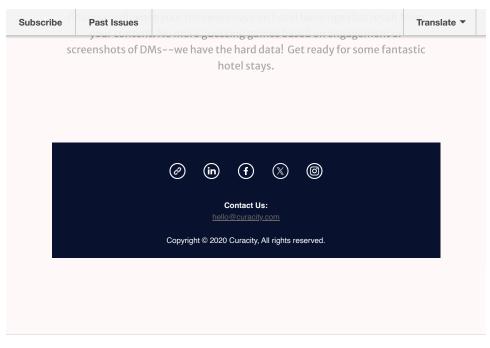




Paradise Point Resort & Spa

WHY CURACITY

Curacity is your one-stop-shop to complementary stays at some of the world's best hotels. We thought the relationship between influencers and hotels could be better. If hotels only knew how impactful you could be to their revenue, they'd make influencer marketing a bigger priority. Our platform (we're not an agency!) does just that, and is a world first. You have amazing influence; and we can quantify it, finally! The technology we've built alongside Facebook/Instagram enables us to track the full



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