

Lafitte Restaurant



Lori Eanes for the Wall Street Journal

Lafitte Restaurant on San Francisco's Embarcadero has become a midday destination for business and social lunches.

Lafitte Restaurant on San Francisco's Embarcadero has had its ups and downs since it opened in April, but now the eatery has settled down into a midday destination for business and leisurely lunches.

Chef Russell Jackson says he wants his restaurant, which features an open, airy dining room right on San Francisco Bay, to be the kind of place that people go to for an hourlong, three-course lunch or a drawn out afternoon of eating.

He got off to a shaky start. The original vision included changing the menu every day and Mr. Jackson's high standards for ingredients at one point led to three weeks without shallots. Since then, he has switched to a more stable menu with some tweaks based on what ingredients look good that morning.

Recently, the menu included macaroni and cheese with chanterelles and shaved truffles. Mr. Jackson says he plans to unveil his "Elvis" sandwich—foie gras, bacon, peanut butter and house-made jelly—early next year. Dishes typically cost less than \$18.

"The vibe there is really relaxed," says Christina Winter, a litigation consultant who took a client to Lafitte recently. She adds that the cheeseburger there is among the best she has had.

Lafitte is located at Pier 5 on the Embarcadero and serves lunch between 11 a.m. to 2 p.m. Monday through Friday.

—Ben Worthen



The multilayer Dagwood sandwich is a popular dish.



Macaroni and cheese with truffles