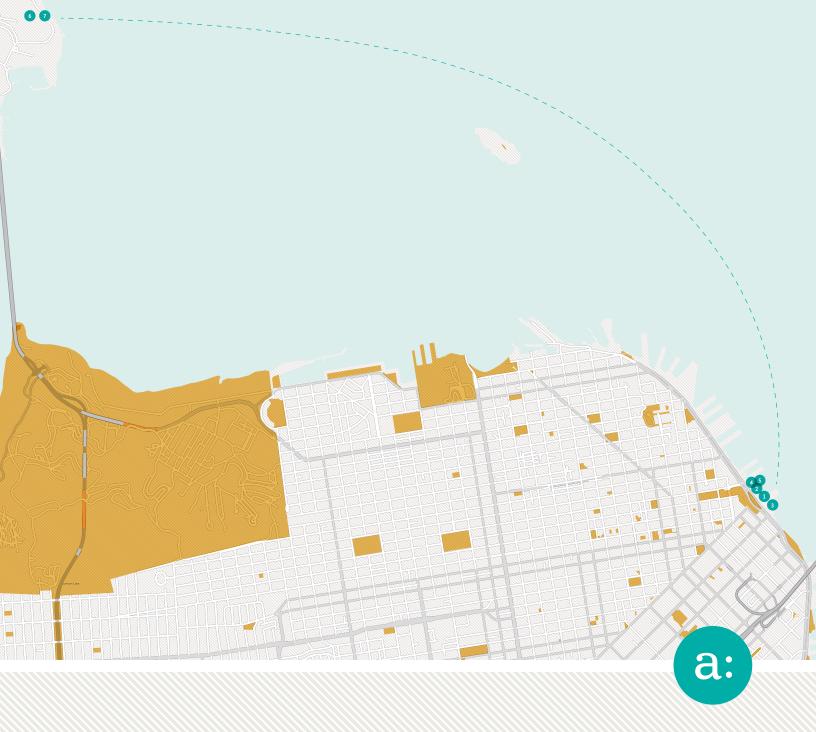


avital: DATE NIGHT



DIDN'T MAKE PLANS BUT STILL WANT TO GO OUT? HERE'S A DATE THAT'S READY TO GO.

Print it out and go on a romantic urban adventure-no planning required. Follow the directions, share the stories with each other, and of course eat.



START HERE:

THE FERRY BUILDING (45 MINUTES)

Start at the Ferry Building on the Embarcadero (One San Francisco Bay Trail). Before you head inside (we know, there's so much good food in there) read this story.

The Ferry Building is a showcase for Bay Area artisan foods and home of San Francisco's most well known Farmer's Market. The revitalization of the Ferry Building is deeply tied to the story of rise of The Ferry Plaza Farmers Market.

Our story goes back to 1992 when Sibella Kraus had the idea of putting a farmer's market on the San Francisco Port. Sibella was a line cook at Alice Waters' Chez Panisse when she invented

the position of forager for herself and started growing lettuces in Alice Waters' backyard. It was at this time when she started looking for artisanal farmers and producers to supply the restaurant. She realized that the more restaurants she could enlist to buy from her same farmers, the more sense it made for everyone – sort of like the first CSA of collective buying. All of a sudden, if restaurants got together to assure organic and sustainable farmers that

there was enough demand and they would buy it, more restaurants would get super fresh, high-quality produce. She called this endeavor the Farm-Restaurant Project. With a regular weekly meeting place—like a farmers market—restaurants and farmers could get to know each other, collaborate on what to grow, and prepare for the arrival of new crops, all of which would enrich the city's menus and stir public interest.

Sibella called up her friend Patty Untermann who at the time owned Hayes Street Grill and was the restaurant critic for the San Francisco Chronicle. And together with Tom Sargent, they campaigned for the Ferry Plaza Farmers Market.

So, in the fall of 1992 finally with the permission of the Port of SF the first Farmer's Market took place in the parking lot across from the Ferry Building. There were 75 farmers and vendors in attendance and it is estimated that about 10,000 people showed up that day.

When the Ferry Plaza Farmers Market debuted the spring of 1993 for real, it was one of just three farmers markets in San Francisco, a city which now boasts more than 25 markets each week.

It was at this time that the Port of SF selected private developers to renovate the dilapidated San Francisco landmark Ferry Building and turn it into a culinary emporium, a shrine to the Bay Area's burgeoning artisan food movement. The newly refinished Ferry Building cost \$90 Million and reopened in March of 2003 and in April the Farmer's Market moved back to the Ferry Plaza bringing 30,000 people with them.

Today, more than 100 Bay Area chefs shop at the Ferry Plaza Farmers Market to supply their kitchens with fresh, regional food—food that is well-raised, well-selected and, well, delicious!

In the 10 years since it opened, the Ferry Building has become one of San Francisco's most visited landmarks, drawing 6 million visitors a year. The traffic has led to brisk sales. On average, retailers have watched revenue grow 9.5 percent annually over the 10-year period. Today retailers doing business there generate revenue of between \$1,500 and \$4,500 a square foot. Sales at the Ferry Building exceed the revenue per square foot of Whole Foods nationally, which averaged \$982 in 2012.

Chefs widely agree that the market is integral to the chef community in San Francisco since its a place where ideas exchanging ideas and they can return to their menus and restaurant inspired.

With this inspiration, it's time to enter the building to experience the Marketplace yourselves.



FROG HOLLOW FARMS

Now, head inside and turn right. Frog Hollow Farms is on the south side of the market. Take your time walking there. On the way, try samples of olive oil, fruit, or whatever else you can. Then, step into Frog Hollow Farms.

Frog Hollow Farms, located in Brentwood, has been at the market since day one.

"Farmer AI," as he likes to be called, grew up in the Bay Area and graduated from UC Berkeley In 1976 he purchased 13 acres in Brentwood and planted peaches because they are his favorite fruit. From the beginning his goal was to grow great-tasting fruit and to market it locally. In 1989 Farmer AI decided to go organic and change the farm name to Frog Hollow Farm. Over the years, Frog Hollow

has expanded from its original 13- acre parcel to a thriving 143-acre farm.

The El Cerrito native spent time in Hawaii as a Social Studies teacher before trying his hand at farming. He started growing some basic varieties of fruit and vegetables in Hawaii and then moved back to the Bay Area and eventually set up shop in Brentwood. What started out as 150 fruit trees has now become 3500 trees on over 133 acres.

QUICK BITE: Frog Hollow Farm is known for their "legendary" stone fruits, as their tagline says, including nine varieties of pears in the fall through January, three varieties of cherries and four kinds of apricots in May, thirteen varieties of peaches, eight kinds of nectarines, and six kinds of plums and pluots through September. Buy and share a piece of stone fruit together as an amuse bouche.





FAR WEST FUNGI

Just across the way from Frog Hollow Farms is Far West Fungi. Walk on over.

This is one of the most unique and specialized shops in San Francisco and the Ferry Building – a shop full of mushrooms. It embodies all of the wonderful qualities of this place.

The Garrone family has been selling at Bay Area farmers' markets for over fifty years. When they first started out, they were only selling Button Mushrooms and growing mushrooms in a garage

but slowly started growing other mushrooms as well. Now they carry over 42 different types of mushrooms. And Far West Fungi is still one of the original stores in the Ferry Building Marketplace that got their start at the Ferry Plaza Farmers Market. Ian Garrone was nine when his family started Far West Fungi and he'll tell you that he learned to count at the farmers market.

PICK UP: If you don't mind carrying them, take home some mushrooms to cook this week. Far West recommends starting sautéing them and use them as a base for a soup to add a great earthy, hearty flavor.



RECCHIUTI CONFECTIONS

Turn left out of Far West Fungi and and stop at Recchiuti Confections.

Founded by husband and wife team, Michael and Jackie Recchiuti, this is one of San Francisco's best chocolatiers. Their truffles are decadent and we love their 's'mores bites and burnt caramel

truffles. Really, though, everything you'll try is award-worthy and competes with the best French chocolatiers.

QUICK BITE: Split a truffle or two so you can try a few flavors. (Or take a whole box onto the ferry. We strongly support dessert before dinner.)



THE FERRY (30 MINUTES)

Turn right and then make a left by Bouli Bar. Take the hallway outside to the ferry plaza and you'll see a ticket stand for the Larkspur and Sausalito ferries. Use this schedule to find the best time for your ferry to Sausalito. Buy tour tickets (you can use a Clipper card, too) and make sure you have some snacks (or a drink) for the boat.

The original inhabitants of what is now called Sausalito were Native Americans known as the Coast Miwok. When Spanish explorers and European settlers came to Sausalito in 1775, they gave it the current name. The name comes from the small willow trees growing along the stream. The Spanish word for willow tree is "sauce" (pronounced with two syllables as SOW-say) and a little willow is called "saucelito". This eventually evolved into "Sausalito."

Throughout the mid-1800's, Sausalito grew into a small fishing, boat repair and ranching center with many Portuguese inhabitants. California became part of the US after the Mexican—American War,(1846-48) and right after was the Gold Rush (1849). These two events sent the

Bay Area a flood of miners and people. In the late 1800's railroad tracks connected Sausalito to SF ferry boats and became a hub connecting San Francisco to Northern California.

During Prohibition (in the 1920's-30's), Sausalito became hotspot for for bootlegging. The town was filled with basement speakeasies and backyard stills and trucks filled with booze brought booze to late-night San Franciscobound ferries.

When the Golden Gate Bridge was completed in 1937, ferry service and train stopped to Sausalito and people thought it would become a sleepy town since it was no longer a connection hub.

But, during World War II, in 1941, Sausalito quickly became home to Marinship Shipyards which pushed the population up to 30,000 and after the war, the shipyard was abandoned just as quickly. The Army Corps of Engineers took control and sold off the land to local government and schools, private shipbuilders, and land developers. Artists, maritime workers, writers, musicians, and craftspeople moved into the emptier Sausalito. This was the start of the

community of houseboats which has been a floating collection of Bohemians since the 50's and 60's.

The return of passenger ferries came in 1970 which has helped Sausalito return as destination for visitors to the Bay Area and locals alike. It has a large community of boat builders, people in other marine service industries, artists whose work you can see in galleries downtown. And of course as the city changes, it also is home to people and tech and finance. But Sausalito still maintains its quirky history and its community of houseboat dwellers.

PICTURE TIME: Enjoy your 30 minute ride and some smooth sailing, literally. You'll get some of the best (and romantic) views of the city. Ask someone to take a couple's picture with the Golden Gate Bridge in the background. Yes, it's cheesy, but it's date night.

	LADKS	DIID				SAUSA	OTLLA	
LARKSPUR Weekdays (excluding Holidays)				HOLIDAY SERVICE				
					Weekdays (excluding Holidays)			
Depart Larkspur	Arrive SF	Depart SF	Arrive Larkspur	Holiday service in effect on Presidents', Memorial,	Depart Sausalito	Arrive SF	Depart SF	Arrive Sausalito
5:20 am Route 24X bus to Financial District				Independence, and Labor days. GGF operates reduced service on MLK Day, the day after Thanksgiving, and	7:10	7:35	7:40	8:10
				around the Christmas and New Year's holidays. See <i>Transit</i>	8:15	8:45	10:00	10:30
5:45	6:15	6:20	° 6:50	Guide, visit goldengate.org, or call 511 for schedules.	10:55	11:25	11:35	12:05
6:35	7:05	7:10	° 7:40	NO SERVICE	12:15	12:45	12:55	1:25
<u>° *7:00</u>	7:30	7:35	° 8:05	There is no Golden Gate Ferry service on New Year's, Thanksgiving, and Christmas days. Tiburon Ferry does not operate on weekends or holidays – use Blue & Gold Fleet (blueandgoldfleet.com.)	1:55	2:25	2:35	3:05
• *7:30	8:00	-	-		3:15	3:45	4:00	4:30
°+*7:50	8:20	8:30	9:05		4:45	5:15	5:30	6:00
° *8:20	8:50	9:10	9:45		6:10	6:35	6:45	7:10
°+*8:50	9:20	-	-	MISSED LAST FERRY TO LARKSPUR?	7:20	7:50	7:55	8:20
•+*9:20	9:55	10:10	10:45		Saturdays, Sundays & Holidays			
*10:10	10:45	10:55	11:30	On weekdays from <i>Mission & First</i> bus stop, take Golden Gate Transit Route 70 or Route 30. To access Larkspur Ferry Terminal, disembark at Hwy	Depart Sausalito	Arrive SF	Depart SF	Arrive Sausalito
11:10	11:45	11:55	12:30		Depart Sausanto			
12:40	1:15	1:25	+ 2:00	101/Lucky Drive Bus Pad.	44:00		10:40	11:10
+ 2:15	2:50	3:00	*3:30	FREE FERRY SHUTTLES	11:20	11:50	12:00	12:30
2:50	3:25	3:30	°+*4:00		12:45	1:15	1:25	1:55
_	-	4:00	°+*4:30	To/From Larkspur Ferry	2:10	2:40	2:50	3:20
3:40	4:15	4:30	°+*5:00	ROUTE 25 along Sir Francis Drake	3:50	4:20	4:40	5:10
4:10	4:45	5:00	° *5:30	Blvd from Fairfax/Manor.	_		6:00	6:30
_	_	5:30	° *6:00	Weekday commute trips.	* 5:35	6:05		_
° 5:10	5:45	6:00	°+*6:30	- Weekday Commute trips.	* 6:45	7:15		_
° 5:40	6:15	6:30	*7:00	ROUTE 31 from San Rafael Transit	* The 5:35 and 6:45 trips do			do
° 6:40	7:10	7:20	*7:50	Center/SMART Train & Peacock Gap.	not return to Sausalito.			
7:25	8:00	8:10	8:40	Select weekday & weekend trips.				
8:50	9:25	9:35	10:05		FERRY TERMINAL			
				ROUTE 41 from Smith Ranch Park		LOCAT	TIONS	
Saturdays, Sundays & Holidays				& Ride. Weekday commute trips.				
9:30 10:30				Note: Shuttles may not run during holiday periods –	Larkspur: 101 East Sir Francis Drake Blvd			
+ 11:40	12:30	12:40	+ 1:30	visit website for info.	Sausalito: Humboldt & Anchor streets Tiburon: Tiburon Blvd & Main Street			
+ 11:40 + 1:40	2:30	3:45	+ 4:35	* Trips served by Route 25 shuttle				
		6:25	7:15	+ Trips served by Route 31 shuttle	San Francisco: Foot of Market Street & Embarcadero, behind SF Ferry Building			
+ 4:45	5:35	7:25	+ 8:10	• Trips served by Route 41 shuttle				
	_	1:25	6:10	ps so. rea aj Noute 41 shutte				



DINNER IN SAUSALITO (1 HOUR)

Exit the Ferry at Sausalito. It's time for dinner. Head to Sushi Ran at 107 Caledonia St. Walk out of the ferry and turn right onto Bridgeway. Lots of restaurants, shops, and galleries are on this street. Turn left onto Caledonia St and you'll find Sushi Ran down the street.

Sushi Ran has been consistently recognized as one of the top Japanese restaurants in the United States. They've even been included in the Michelin Guide, a series of guide books published by the French tire company Michelin for more than a century. If you've heard of Michelin stars, they are a rating system used by the red Michelin Guide to grade restaurants on their quality.

Yoshi Tome opened Sushi Ran in 1986. A native of Okinawa, Japan, Yoshi earned a bachelor's of education degree before coming to the San Joaquin Valley in 1981 for a six-month teacher exchange program. That's when he fell in love

with the United States and decided to stay. After his teaching stint, Yoshi relocated to Sausalito, where for three years he managed the restaurant he would later buy and rename Sushi Ran. He's the president of the Northern California Japanese Restaurant Association and recipient of praise from Michelin and the Zagat Survey three stars from SF Chronicle Food Critic Michael Bauer.

Much of Sushi Ran's fish is sourced from from Tokyo's famed Tsukiji fish market, so it's some of the highest quality sushi you'll get in the Bay Area. Sushi Ran is also known for its large and high quality sake list.

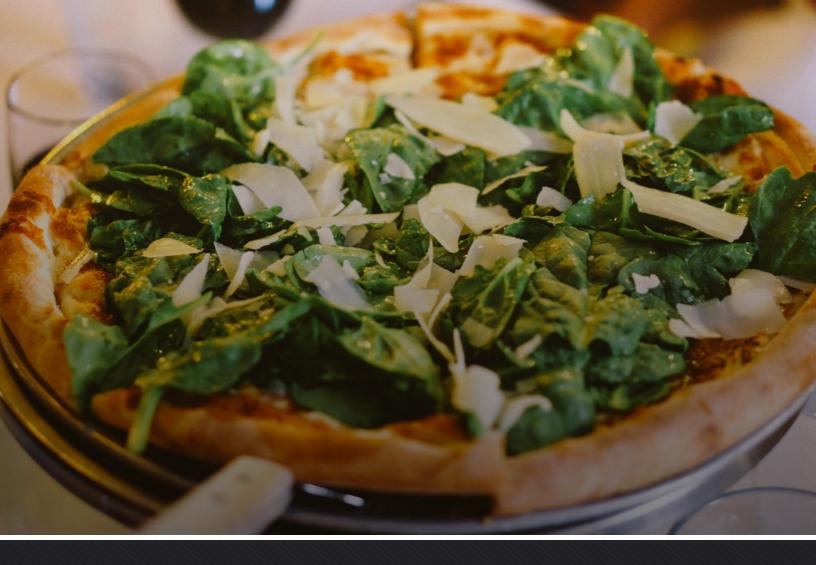


POST DINNER DRINK BAR BOCCE (45 MINUTES)

End your night on the waterfront at Bar Bocce with a drink and a game of bocce ball. When you leave Sushi Ran, head left on Caledonia St toward Turney St. Turn right onto Turney St. Make a right onto Bridgeway and on the left side of the street by the water you'll see Bar Bocce at 1250 Bridgeway.

Bar Bocce is a laid back bar and restaurant with a solid beer and wine list, as well as sangria. But the best part is their bocce ball court right by the water. Even if you don't want to give it a whirl, it's fun to sit by the firepit of on the seawall with a drink and watch other patrons play. On the off chance you're still hungry, the pizzas and meatballs are popular choices at Bar Bocce. And if you skipped dessert before, you're in luck since the restaurant has a dessert menu.

PLAY ON: Play a competitive game (or a non-competitive game) of bocce ball. Make a wager-maybe winner buys dessert or a round of drinks. It's fun to add a little friendly competition to date night.



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ABOUT AVITAL DATE NIGHT

Wouldn't date night be easier if someone else did the planning for you? Let us organize and curate your monthly, quarterly or one time date night for couples. You show up and enjoy a unique date night out.

VISIT <u>AVITALDATENIGHT.COM</u> TO GET STARTED.