

FOOD ARTS

AT THE RESTAURANT

FOREFRONT

Birth Announcements

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San Francisco In May Jeff Hollinger and Jonny Raglin, owners of Absinthe Brasserie & Bar, opened Comstock Saloon at 155 Columbus Avenue. Located in an historic building dating from 1907 and named after Henry Comstock and the Comstock Lode, which brought mining fortunes to San Francisco, the 80 seater honors turn of the 20th century saloon fare in a nostalgic setting. Period details, such as the building's original 20-foot-long mahogany bar, a 1916 Pukka Walla fan, and a vintage spittoon are matched with gilded silver ball and claw bar stools and late Victorian gaslight sconces to recall its colorful past as a Barbary Coast watering hole. Executive chef Carlo Espina (formerly of Camino in Oakland) offers a refined, pared-down menu to complement made-to-order classic cocktails. APPS (\$3 to \$12): egg salad toast and carrot sticks; fisherman's salad of asparagus, artichokes, and salted fish. MAINS (\$15 to \$18): grilled quail with oyster stuffing and greens; beef shank and bone marrow potpie. DESSERTS (\$6): salted caramel pudding and cookie; confections plate (sassafras candy, peanut brittle, chocolate fudge). ■

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