

## Out the Door closed for repairs; new Peruvian and Italian spots

Chronicle Staff Report

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**(06-03) 12:31 PDT SAN FRANCISCO -- Out the Door, Charles Phan's Slanted Door Jr. in San Francisco's Westfield Shopping Centre, is closed, indefinitely at this point, due to flooding.**

What started as a few drips from the ceiling on Sunday soon became a deluge, causing extensive damage, says spokeswoman **Faith Wheeler**.

"The ceiling is pretty much gone," she says, adding that the water came from the floor above the restaurant. "They still haven't identified where the problem is."

In the meantime, Phan is wringing his hands over whether he'll be able to keep his employees on salary until the leak is repaired.

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**More damage reports:**

**Acme Chop House** (24 Willie Mays Plaza) remains closed until Thursday for "repairs." Management declined to specify of what sort.

**Limon** (524 Valencia St., near 16th Street), also remains closed due to water damage from a recent fire in the hotel upstairs. Owner **Martin Castillo** is still working out the insurance issues, including making sure his employees are retained. "We're in pain right now, but we're looking at this with good eyes," he says, adding that repairing the space will include updating it. Castillo says he hopes to reopen in a few weeks.

Yet another fire-damaged restaurant, **Original Joe's**, remains closed as owner **Marie Duggan** waits for an insurance payout expected within the next 60 days. According to spokesman **Frank Klein**, Duggan plans to rebuild.

But another fire-damaged space is getting ready to reopen. with a new name. **Pasha** owners **Jennifer** and **Hicham Senhaji** have transformed the restaurant (1516 Broadway, at Polk) into Cossu, serving a menu blending Moroccan, Asian and California flavors.

Pasha was damaged by a fire in an adjoining space last November, just five months after the Senhajis had purchased it.

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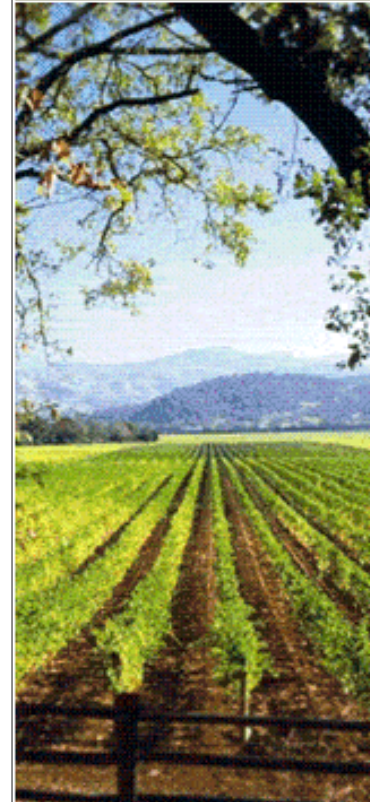
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**On the waterfront:** Plans for **La Mar Cebichería Peruana**, the first U.S. restaurant from Peruvian celebrity chef **Gastón Acurio**, are being finalized as the restaurant gets set for its August opening on the Embarcadero, north of the Ferry Building at Pier 1 1/2.

San Francisco designer **Cass Calder Smith's CCS Architecture (Restaurant LuLu, Rose Pistola, Azie)** is working with **Nathan Pereira Arquitectura Diseno** of Lima to translate the look of Peruvian cevicherias to the expansive San Francisco waterfront space.

Smith's plans include an exhibition kitchen, 88-seat dining room, 27-seat ceviche bar, waterfront patio with a large fire pit, and a pisco bar and lounge on the street side. The Paris-trained Acurio, who has restaurants in several Latin American countries and Spain, is known for giving contemporary European touches to classic Peruvian seafood dishes.

**Kosher-style cafe:** Art and culture lovers checking out the **Contemporary Jewish Museum**, which opens Sunday, will be able to grab a bite at the **Cafe on the Square**, with a menu from San Francisco caterer **McCall Associates**.

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The cafe, located in the lobby and patio of the **Daniel Libeskind**-designed facility at 736 Mission St. (across from Yerba Buena Gardens), will feature what's being called a "contemporary Jewish menu." That translates into dishes with mostly Mediterranean flavors, such as roasted tomato and eggplant cassoulet, vegetable tagine, wild mushroom and cheese panini and a vegetarian matzo ball soup.

The cafe is not certified kosher, but the menu is kosher style - mostly vegetarian, with some cheese and fish dishes. On Sunday, the museum's opening day, the menu will be limited.

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**One more:** Saying it was just too good an opportunity to pass up, **Haig Krikorian** and his wife, **Cindy (Lalime's, T-Rex Barbecue, Fonda)**, will open **Falanghina**, their sixth East Bay restaurant, in two vacant storefronts (2514-2516 San Pablo) adjoining **Sea Salt** in Berkeley.

Opening Falanghina allows the couple to take advantage of the patio and garden behind Sea Salt, which the couple also own; the space will accommodate both restaurants.

The Krikorians plan to install a wood-burning or brick oven to turn out pizza, casseroles and perhaps roasted meats and chicken. The buildout is expected to take several months.

**Zare's new gig:** **Hoss Zare** has ambitious plans for **Fly Trap** when he takes over the landmark San Francisco restaurant (606 Folsom St., near Second Street) at the end of July. While he'll keep some Fly Trap favorites, he'll add more of his trademark Cal-Med fare, with strong influences from his native Iran - the sort he cooked at his the now-closed **Zare on Sacramento**.

He'll rename the restaurant **Zare at Fly Trap**, and plans to serve the burgeoning neighborhood by being open late and offering nearby delivery service.

Although Zare's been away from the stoves for a while, he says returning to cooking has helped him deal with the loss of his parents, who died in Iran under tragic circumstances last year.

Look for Zare at Fly Trap to open in August.

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**Coastal changes:** After five years in Bodega Bay, **Seaweed Cafe** (1580 Eastshore Road) shuttered on Sunday as owners **Jackie Martine** and **Melinda Montanye** juggle caring for Martine's ailing mother in France.

Yet fans of the signature organic chicken pot pie and fresh seafood can take heart in **Terrapin Creek**, set to open in Seaweed's spot on Saturday.

Owners **Andrew Truong** and **Liya Lin** promise a selection of Seaweed favorites alongside their own creations. That includes a raw bar and entrees like venison or steak with fresh foraged mushrooms.

Martine and Montanye are planning a comeback, too, perhaps next year, somewhere in Sonoma. They've retained the Seaweed name, and Martine plans to hone her French cooking techniques while overseas.

It's the first restaurant for San Franciscans Truong, formerly sous chef at **Bacar**; and his wife, Lin, previously a cook at **Ducca** and **Michael Mina**.

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