



In the shadow of SFMOMA

08/15/13

by Roberto Friedman

The reality of the on-site closure of SFMOMA's flagship building for its expansion has begun to sink in, a few months into its lengthy downtime. Last week Out There went to a small party to celebrate the reopening of SFMOMA's MuseumStore, at 51 Yerba Buena Lane. The new store has about 40% of the retail space of its permanent site in the museum, but still offers impressive displays of local design, furnishings and art books. MuseumStore Director Jana Machin told us that the store fixtures are largely composed of reused materials from the original store.

After the cocktail party, OT was invited by the young chef Kathy Fang, scion of a renowned San Francisco culinary family, to sample her cuisine at Fang Restaurant, 660 Howard St., right next to what will be the new SFMOMA entrance. The Fang family has run House of Nanking on Kearny St. since 1998. Kathy's cooking blends her Cantonese heritage with her native San Franciscan perspective and formal training at Le Cordon Bleu Culinary.

Fang br
peppy F
Spice W
Chicken
washing
and sou
cookie-crumb cocktail. It was quite a feast.

Lodi Wine Country is one of California's major wine growing regions.

The Fangs are putting up with the massive construction next door knowing that when the new museum opens, their restaurant will have the best location on the block. Neighbor-under-construction aside, when we were there late on a Wednesday night, the place was positively hopping.



SFMOMA expansion, aerial night view from Howard Street. Photo: Courtesy MIR and Snohetta

Lots of Lodi

Then last Friday night we joined the **Lodi Winegrape Commission** for their WineFest, outdoors at Seals Plaza behind AT&T Park. Here's what we learned, from the vintners' own words: Lodi Wine Country is one of California's major winegrowing regions, located 100 miles east of San Francisco near the San Joaquin/Sacramento River Delta, south of Sacramento and west of the Sierra Nevada mountain range. There you'll find about 100,000 acres of wine grapes, farmed by more than 750 growers, producing over 32% of California's premium Zinfandel. Vineyards there also produce Cabernet Sauvignon, planted along the eastern edge of the Lodi appellation, and Chardonnay planted along the western, cooler side. The hearty varietal Petite Sirah has seen a recent rise in popularity. Lodi Syrah has also become more prominent. Winemakers have also begun to explore the broad range of emerging varieties from similar climatic regions of Europe (Spain, Italy, Southern France, and Portugal): Albarino, Tempranillo, Verdelho, Sangiovese, and Viognier.

We sampled them all, and found them worthy. Then, lulled into a mild torpor by the fruit of the grape, we entered the ball park, clamoring up above Left Field to watch the San Francisco Giants lose handily to the Baltimore Orioles. It was Orange Night, and Orange you glad OT's not your sportscaster?

Finally, the Italian Cultural Institute invited us to the closing night of The New Italian Design, an exhibition culled from the Triennale Museum in Milan, installed at the Cannery. We love Italian design: its gorgeous materials, its Futurist flair. At the party, we sipped prosecco while Nino Rota music played and gallerygoers chatted away in Italian. We felt like part of a Fellini film. Arrivederci!