
**ROB
MORSE**

Only two more days to November



One notable group of people taking control of their own lives is at Delancey Street. There young offenders become productive citizens. Delancey Street's latest is teaching young people the restaurant business. Mimi Silbert of Delancey has done it by creating a very good restaurant in her complex at Brannan and the Embarcadero. She designed the restaurant, and her young people did all the work, including pounding the copper trim and etching grapes into glass partitions.

The Delancey Street Restaurant not only is good (try the half chicken with rosemary and garlic, spit-roasted on a rotisserie), but the prices are startlingly low for an elegant waterfront joint. In a mere 10 days, it has become one of The City's power restaurants, drawing a great cross-section of political, social and artistic characters. The restaurant also serves dozens of beers and a good list of wines, a surprise in an institution that doesn't allow its members to imbibe alcohol.

Bartender legend Seamus Coyle is helping train the teetotaling kids in the subtleties of bar culture. One of Coyle's fellow Irish bartenders in town said jokingly, "Oh, Seamus is teaching them to pitch a load of rubbish, eh?"

No, these articulate and charming young folks don't need help in that department. When I ordered a glass of wine at the bar, the sharp-looking guy on the other side said, "It's funny. We're all learning about acidity and nose. Where I come from, wine is 19 percent alcohol and doesn't have a label." Great place, great food, great kids.