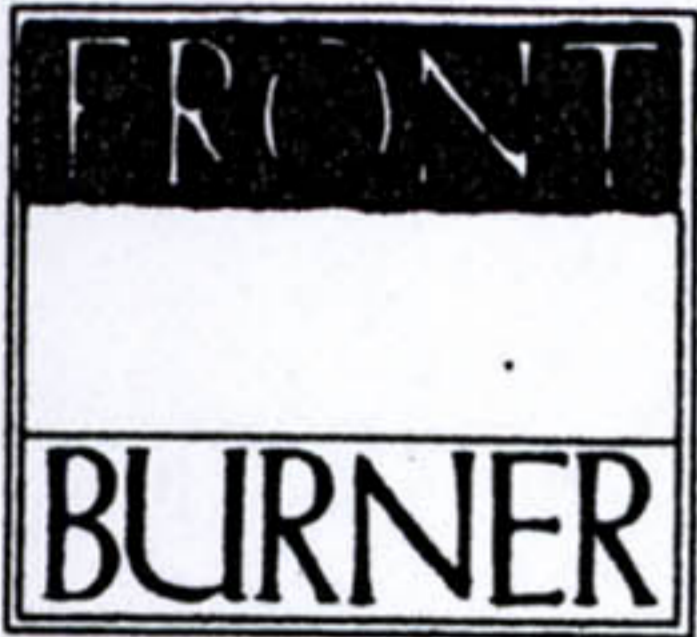


FOOD ARTS



A Restaurant that Helps The Recovering

San Francisco — The Delancey Street Foundation, created in 1972 as a self-supported residential rehabilitation program for ex-cons and recovering drug addicts, has built up tremendous goodwill throughout the Bay Area with its entrepreneurial spirit and legions of success stories.

Its community support came through loud and clear early last fall when it needed help with the start-up of a new enterprise, **The Delancey Street Restaurant**, located on the ground floor of the organization's impressive, block-long building on the waterfront.

Delancey Street residents, whose typical stay is two years, are required to complete three training courses on the job at various foundation operated companies. Now cooking is firmly in place on the curriculum.

David and **Anne Gingrass**, co-chefs at **Postrio**, volunteered their time to train the kitchen staff, all of whom were residents, who would in turn go on to train the restaurant's workers while moving up the kitchen staff ladder themselves. Chef/owner **Cindy Pawlcyn** of **Roti** took time out from the opening of her then-new **Buckeye Roadhouse** to help install the rotisserie.

On the evening of October 16, these chefs joined several others to prepare a number of courses for the restaurant's debut, an elegant fund-raiser dinner for 200 that brought in \$75,000. **Postrio** lunch sous chef **Larry Doyle** and kitchen manager **Mike Doyle** made roasted Wolfe Ranch quail with pumpkin and Parmesan ravioli and Port wine glaze. Executive chef **Anne Summerville** and general manager **Rick Jones**

of **Greens** prepared pears and Gorgonzola on baby field greens.

Pawlcyn was joined by Buckeye sous chef **Ken Rosselot**, Roti chef **Manny Goodman** and Buckeye line cook **Carla Johnson** in serving spit-roasted leg of lamb with herb risotto and roasted garlic jus. Chef/owner **Joyce Goldstein** of **Square One** played pastry chef for the night, whipping up a chocolate chestnut torte with chestnut cream.

Delancey Street Foundation president **Mimi Silbert** explains that it's difficult for ex-addicts to find careers that provide excitement — an aspect of life they often miss once they're clean and sober. "But the feeling was, 'Why would anyone want to use [drugs] when you can have a night like this, with the emotional thrill of working with fabulous chefs?'" Silbert says. "They couldn't get over the cooperation. The chefs really provided a type of support and approval for what our residents are doing that nobody else could have given."

Now six months later, the restaurant boasts a packed lunch crowd of power brokers and artsy types alike (average tab: \$11), along with a growing dinner clientele (average tab: \$21). At first the biggest day was \$500; the staff cheered when they hit their first \$4,000 day; \$9,000 days are becoming increasingly common. The restaurant serves an average of 400 patrons daily.

David and **Anne Gingrass** and **Ken Rosselot** continue to consult with the cooking staff, while **Star's** waiter **Wayne Rhodes** provides front-of-the-house tips. On June 6, **Wolfgang Puck** will sign books while the **Gingrasses** cook in a Macy's-sponsored event at the restaurant.

The Delancey Street Restaurant, located at 600 Embarcadero, seats 150 inside, 30 in adjacent patio, and up to 70 in its two private dining rooms. Wine and beer are served. The restaurant is open from 11 a.m. to 11 p.m. Tuesday through Sunday. For more information, call:

(415) 512-5179.

—John G. Watson