



# SEXY

1. concerned predominantly or excessively with sex; risqué: a sexy novel.
2. sexually interesting or exciting; radiating sexuality: the sexiest professor on campus.
3. excitingly appealing; glamorous: a sexy new restaurant.

# DISH

1. an open, relatively shallow container of pottery, glass, metal, wood, etc., used for various purposes, esp. for holding or serving food.
2. any container used at table
3. the food served or contained in a dish:  
The meal consisted of several dishes.
4. a particular article, type, or preparation of food: chocolate & ginger rice pudding is a delicious dish.
5. Slang: A good-looking person, especially an attractive woman.
6. Informal: Idle talk; gossip: “plenty of dish about her recipes, his designs, and their legion of fans”

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# Sexy Dishes

San Francisco Bay Edition

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# SEXY DISHES

SAN FRANCISCO BAY EDITION

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# Welcome to the San Francisco Edition of THE SEXY DISHES GUIDE!

With this edition, TCB-Cafe Publishing & Media, creators of the bestselling titles, THE CAFES OF SAN FRANCISCO, CHOCOLATE FRENCH, and THE BEST WATERFRONT DINING, launches the publication of SEXY DISHES.

These Guides are a new standalone concept in food & lifestyle publishing, aimed at a readership that believes the finer things in life are earned by looking for what you want, appreciating quality and skill, using the best ingredients, and enjoying good taste.

The SEXY DISHES Books spotlight some of the most enervating and energizing people in local food and wine, and who inspire passion and action in their customers.

We are very excited to bring this type of supportive and informative publication to our important and valued readers, and look forward to doing so for many years to come.

**A.K. Crump, Publisher**



# About this Guide

**What is a Sexy Dishes Guidebook?** According to the American Heritage Dictionary, a guidebook is “a handbook of directions and other information, especially for travelers or tourists.” That’s the definition we used for this series of Sexy Dishes Guides. It’s a fun & delicious discovery tour of various culinary artists across the San Francisco Bay Area for local diners or wine tourists, food lovers or chocolate aficionados.

**Recipes:** The recipes in this guide are “as is.” In other words, we don’t tinker with what the chefs or mixologists have given to us for the guide. If you have a question about a particular recipe, this gives you a good excuse for contacting its creator in person.

**Profiles:** This Sexy Dishes Guide provides profiles of selected culinary artists from around the region. The editors use information provided in interviews. When possible we include several photographs of the person and where they work or what they create.

**Regional in Focus:** The culinary scene is regional in flavor. Some regions have an older culinary tradition than others, and that affects the types of dishes for which they are known. Some regions have more “young” chefs and wine gurus. The type of weather that a region experiences also may influence the types of ingredients that food and wine creators have traditionally been able to use, and when they could be used. Finally, what people consider to be ‘sexy’ also changes from region to region.

**What is Sexy?** Sexiness is always subjective, and should always be fun. No one makes the rules, and there is no final arbiter of which type of sexiness you should or should not like. There is no one-size-fits-all sexy guide for the lovers of the world. This guidebook is therefore a subjective selection of what we or others consider to be sexy chefs, wine experts, and chocolatiers in the region that the editors believe represent some of the interesting and delicious people that you might find. New faces arrive on the scene each month, and existing ones continue to evolve, which means that an exhaustive compendium of them in print could never be complete (and would be way more than 148 pages). If we did not include your favorite sexy dish in the San Francisco Bay area, let us know. Perhaps we’ll include them in a future Edition.

**ENJOY!**

## Sexy Sounds



**Above:** The perfect music for creating or reading a book on sexy dishes, from Putumayo World Music. **Below:** Putumayo founders Dan Storper and Michael Kraus.





## Sexy Scents

Perfumer Yosh Han combines the art of perfumery with aromachology, the therapeutic properties of essential oils. Her eponymous Luxury Elements Collections sells at Barneys New York and other specialty retailers.

Han also created **Temperare**, a collection of chocolate fragrances exclusively for what was formerly known as Temper Chocolates in Boston. The **Temperare** fragrance captures the essence of chocolate in a sensual, not sweet, perfume that is wearable by both women and men. Though not everyone will find themselves irresistible to the people around them, they will find that they are very pleasant to be around.

Yosh Han has seen her work appear in Vanity Fair, Town & Country, Bon Appétit, WSJ and Forbes.  
[www.eaudeyosh.com](http://www.eaudeyosh.com)







A black and white photograph of a palm tree, viewed from a low angle looking up. The trunk is on the left, and the fronds fan out across the frame against a light, clear sky. The text 'THE LINEUP' is overlaid in the center in a bold, white, sans-serif font.

# THE LINEUP





# Sky Wegman

Bartender / Mixologist

## Where:

83 Proof, San Francisco

## You may also know Sky from:

Johnny Love's, Lucky 13

## Current Website:

[www.83proof.com](http://www.83proof.com)

## The Story:

Sky Wegman is particularly outgoing and personable with just about everyone he meets. He's always wearing a smile, and is ready to put whichever patron he's working with at the center of his world at that moment.

Says Sky: "I lack the attitude that often comes with this job, so I'm really quite approachable and I suppose that people don't expect that or find it intriguing."

## Professional Skills:

In addition to a dozen other half-attempted careers, Sky has been bartending on and off for over 10 years. At this point he owns and manages 83 Proof, which is where Sky regularly bartends.

## Years in this line of work: 10 years

## Sky's favorite food & drink:

"I live in a city where the food options are so diverse, and I love it. It's really so hard to bring up favorites when I have daily access to fantastic Japanese, Indian, Mediterranean, Vietnamese, Thai and so much more. Forced to answer and I'd say that I'm the biggest Sushi-fiend of anybody I know."

"When it comes to drinks, which is probably a bit more applicable I prefer to keep it simple. A good amber beer or an IPA with a Speyside Single Malt Scotch and I'm set for the night. Sometimes to get out of that rut maybe I'll have a gin martini, but rarely anything more complicated than that."



**Sky's most popular creations:**

“Classic cocktails have made such a resurgence, and everybody is pretty proud of their own Manhattan, but I regularly hear that mine is among the best that people have had. I take a few liberties with the recipe and opt for rye and go slightly perfect on the vermouth and such. It seems to work.

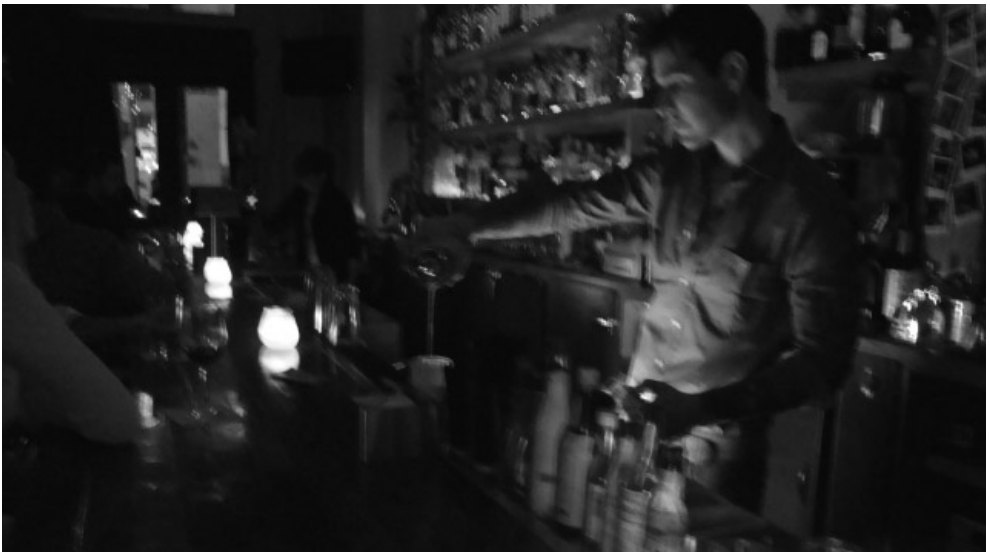
I've got another which combines Elderflower liquor with tequila. It's a good combination because while it's nice and delicate you also get that unmistakable hit of a decent reposado so that you know you are enjoying an adult beverage.”

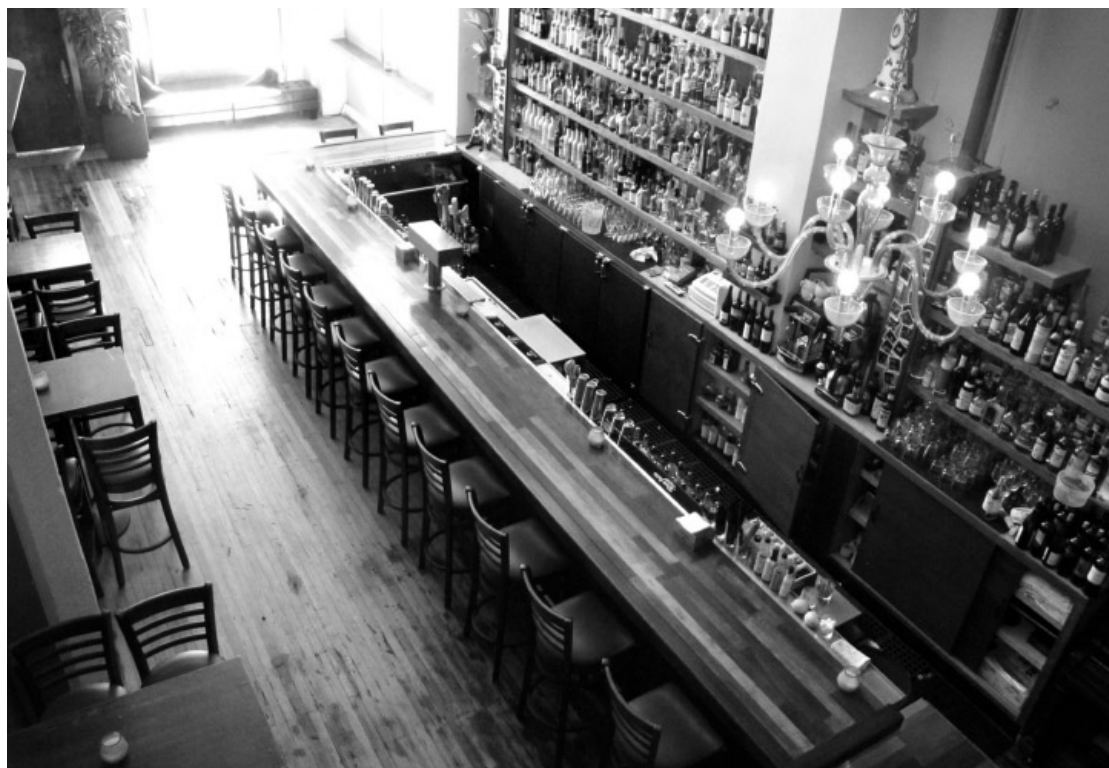
**Sky's culinary influences:**

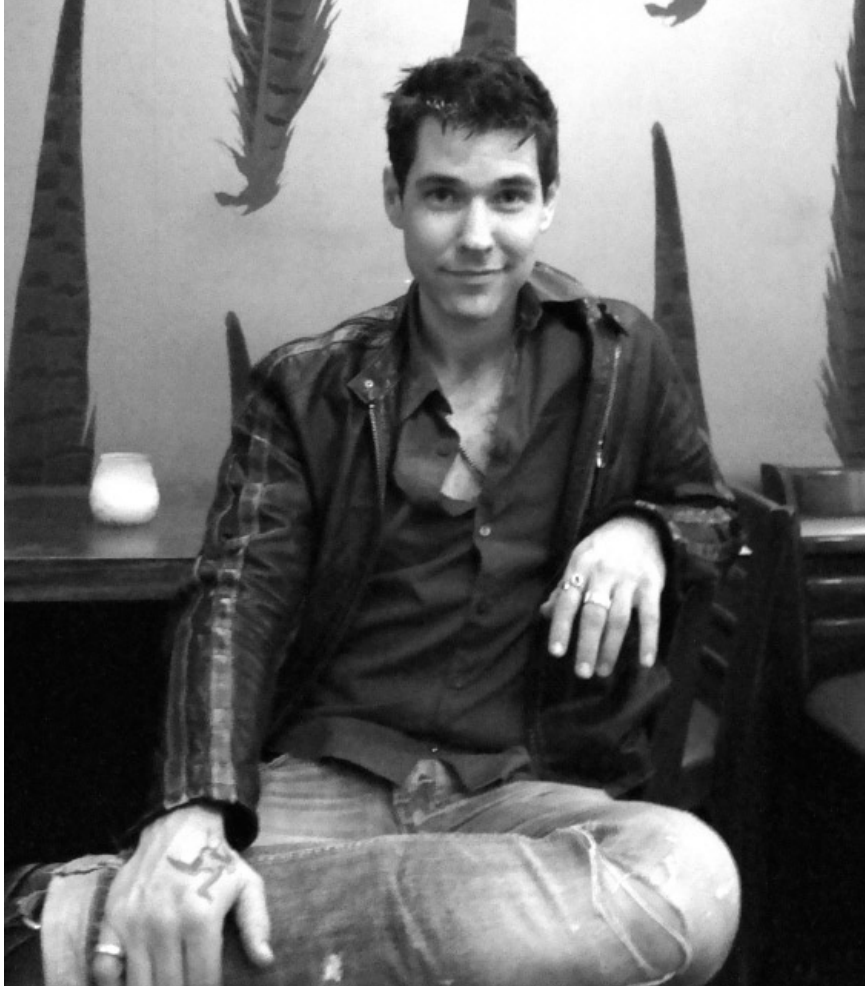
“I've worked in all sorts of bar and cocktail establishments, college and neighborhood bars, nightclubs, dives and higher-end fine drinking locations. Each place has had a significant and necessary influence on my working style and has made me pretty well rounded in the field. The title Mixologist is such a one-sided focus of just the craft while a Bartender is somebody you are just as likely to complain about your troubled marriage to as order a drink from. I've tried to develop a knack for being all these things while being pretty quick about it too.”

**Sky shares a story:**

“I was driving to Santa Cruz over Highway 17, a curvy and dangerous stretch of road. I saw a goose kind of stranded on a narrow shoulder and I was compelled to turn back at the next exit and pull over as close to the goose as I could. I ran down the edge of the highway and cornered the







goose against a side barricade. Cars stopped and another driver got out and assisted me. We were eventually able to get the goose over the barricade to safety. Once I was back in my car traveling to Santa Cruz a traffic report announced that "There is a man chasing a goose on Highway 17 so be careful."

**What does Sky find sexy:**

"Confidence. When a person exhibits a sense of confidence in their own character without crossing over to arrogance I think that a natural charisma develops that I find both captivating and sexy."

**What do you like to do in your free time to relax?**

"I've got a range of outside work interests, from the more mundane: books and movies, to the adventurous: motorcycles and snowboarding. I find that to really relax and get away from the cocktail mentality I've got to be doing activities that have absolutely nothing to do with my work. Typical free time interests such as fancy

dinners, good meals, drinking with friends and colleagues, while fun and worthwhile, are now more left brain for me as I find myself constantly comparing my own abilities and my business' selection and atmosphere with that of the environment in which I find myself."

**Who is your personal hero in your field?**

"Oddly enough, probably Alfred Hitchcock who in many ways created a classic cocktail culture. Take Dial M for Murder, between every scene, every dramatic or diabolical moment, the characters all need to take a pause to imbibe. It slays me."

**Favorite book or movie:**

"No question, my favorite book is The Wind-Up Bird Chronicle by Haruki Murakami. When I moved into my current apartment, I was working over 90 hours a week, no time for TV so I never ordered a cable subscription. Now that I'm accustomed to it I read a lot."

### **What are your favorite ingredients?**

"I try to bring unexpected tastes together or reach for liquors that are more seldom mixed. For a base, I like to experiment with Genever or a repo or anejo tequila. My cocktail tastes run more savory than sweet; I have been enjoying using tomatoes and tomato water. I've also recently started mixing with miso and sesame and am pretty fond of their uniqueness."

### **What are your favorite places to travel?**

"I recently went to Japan and had an epic time. I would need to put Osaka and Tokyo on that list for both culinary and non-culinary reasons. I lived in Europe for a year when I was a bit younger and am still pretty heavily influenced by my time in Berlin. At that time I also had a classmate from a French town called Perpignan near the Spanish border on the Mediterranean. I went there twice and could absolutely see myself settling down there in the future. Domestically, it's New York. Just like everybody says, that town has got everything."

## **Cactus Flower**

### **INGREDIENTS**

***1.5 ounce Cazadores Reposado***

***.5 ounce St. Germain Elderflower Liqueur***

***Half a lime***

***Splash of lavender infused simple syrup***

***Splash of crème de Cassis***

Shake all ingredients except the Cassis in a cocktail shaker with ice and strain into a martini glass.

Drizzle the Cassis into the cocktail.

Garnish with a lime wedge.

## **Burnt Fig Sazerac**

### **INGREDIENTS**

***2 ounces rye whiskey***

***3/4 Tablespoon concentrated burnt figs***

***1/2 Tablespoon agave nectar***

***A splash of Regan's Orange Bitters***

***1 teaspoon absinthe***

Coat a bucket or rocks glass with the absinthe and then add ice.

In a cocktail shaker add the other ingredients with ice and shake vigorously.

Pour over into the absinthe washed glass.

Garnish with a ripe fig slice and a lemon twist.