

EAST BAY EXPRESS

What The

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Mid-Week Menu: Jack London Square Edition (Forge, Lungomare, Haven)

Welcome to the Mid-Week Menu, our weekly roundup of East Bay food news.

1) All kinds of changes afoot in Oakland's Jack London Square, which looks primed for a revitalization. For starters: Yesterday was opening day for The Forge (66 Franklin St.), the ambitious new pizza-and-beer spot on the waterfront. In addition to a behemoth of an 800-degree imported Italian pizza oven, the restaurant boasts the combined culinary firepower of three Jeffs: head chef Jeffrey Amber (formerly of Moose's and XYZ in San Francisco), Jeff Krupman (the legendary "Pizza Hacker"), and Jeff Hayden (who slung pizza at Dopo and Boot and Shoe Service).

Amber told **Grub Street** the idea was to create an "American pizzeria without falling into the Italian thing." Thus, instead of pasta, non-pizza offerings include things like fried pickles and chicken pot pie. Check out the **full menu**, as well as Grub Street's **slideshow of pretty photos** from a recent preview dinner — the fire pits on the outdoor patio are especially striking.

2) Lest you think there won't be any Italian food to be had in Jack London Square, **Lungomare** (1 Broadway), the latest project from Chop Bar's Chris Pastena and Grand Tavern's Temoor Noor, will specialize in coastal Italian cuisine. The waterfront restaurant, which replaces Miss Pearl's, is coming up on its opening date: Thursday, February 7. To celebrate the **grand opening**, there will be live music every night through the end of that first weekend (February 7-10), and diners who make their dinner reservation via the CityEats tab on the **Lungomare website** will get \$20 off the cost of their meal. Breakfast (served in an adjacent cafe section) and lunch service will start February 11.



Goodbye Miss Pearl's, hello Lungomare (via Facebook)

3) In case you didn't hear, the South American airline LAN pulled off a nice little publicity stunt at Bocanova (55 Webster St., also in Jack London) last week: During a special South America-themed wine dinner, representatives of the airline surprised diners by giving everyone in attendance a free round-trip plane ticket to the South American destination of their choice. Of course, there *just so happened* to be a slew of food writers in attendance to **Tweet** and **take photos**, ensuring a near-instant viral marketing campaign. Anneli Rufus blogged about the evening for *The Huffington Post* — apparently, folks went bananas.

4) One last JLS tidbit: **Grub Street** noticed that there are a few high-profile events coming up at **Haven** (44 Webster St.). First up, on February 4, is a \$90 prix-fixe dinner featuring the combined cooking talents of six alumni of **Manresa** (the Los Gatos Michelin-two-starred restaurant), including Haven's own Kim Alter. Then, for Valentine's Day there will be a \$75 prix-fixe, and, finally, The Trappist will collaborate on a beer-paired dinner (\$80) on February 17. Menus for all three events are posted **here**.

<http://www.eastbayexpress.com/WhatTheFork/archives/2013/01/30/mid-week-menu-jack-london-square-edition-forge-lungomare-haven>