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Masa's is counting on hot summer nights

Posted on 08/04/2011 at 5:03 am by Michael Bauer in [Between Meals, Menus](#)



Masa's is hoping a five-course menu of chilled food will lure diners into the restaurant. Liz Hafalia/the San Francisco Chronicle 2004

If Antarctica turns arid and San Francisco has a steady dose of warm August nights, I'll be the first to head to Masa's, which is offering a \$98 five-course menu composed entirely of chilled dishes.

In this competitive world restaurants are continually trying to find ways to lure people. It could be the annual tomato feast at the [Lark Creek](#) restaurants or the \$45 three-course menu with wine pairings at [Jardiniere](#).

Masa's chef Gregory Short regularly features a narrowly focused tasting menu alongside the regular menu. Whether a menu of cold food will lure people into this high-priced restaurant is wide open for debate. The odds for warm evenings aren't looking too good. Earlier this week the fog rolled in looking like cumulus clouds. I'm not sure I would have been craving sparkling Santa Rosa plum soup with thyme-scented ice or Early Girl tomato tartare with gazpacho sorbet and tomato water. After that Short offers Hiramasa sashimi and filet mignon tataki. Dessert is a cucumber yogurt parfait.

At this time a year, I'm more partial to a warming seafood stew or creamy tomato bisque. That said, I love what Gregory Short is doing; in May I wrote a [blog](#) about another of his special menus, praising his talent. Masa's is an often overlooked gem that's worth a revisit.

Unfortunately, heat waves in other parts of the country often means cold snaps for us.

