

SETTING SAISON

Among his passion for design, interior and product designer Jiun Ho also shares a passion for food. Take a closer look into his most recent restaurant project, in the heart of San Francisco.



Nestled in the SoMa District of San Francisco, executive chef Joshua Skenes has unveiled a profound new dining experience within the bottom floor of the historic California Electric Light Company building. The core foundation of Saison relies on the experience of crafting food that allows diners to connect with the natural sensibility of layered ingredient flavors, subsequently earning praise for its focus on hearth and flame. Working with a leading team of distinguished culinary pros, Saison has developed a cult-like following of fans - attracting continuous attention from neighborhood locals and renowned food media experts alike.

Despite the private dining area, which exclusively holds 18 chairs, the one-of-a-kind layout effectively makes every seat a chef's table. Displaying the original Molteni stove from Saison's original home on Folsom Street, along with their signature wood-burning stove, the open kitchen floor plan allows every diner to observe the artisan craft behind each chef's work. The newest addition to the Saison family is the opulent beverage bar, which showcases a 5,000-bottle wine cellar in addition to the restaurant's first ever spirit and cocktail program.

Just as the dining area presents a sense of exclusivity, the daily hand-written menu reflects the same. Every evening for dinner there is only one menu option - Saison's iconic 18-20 course tasting meal, which runs \$248 per person. Wine pairings are an additional \$148 - making Saison the most expensive meal in the city. Reservations are difficult to come by, and Skenes advises guests to allot three hours for their meal. Despite the steep price tag, OpenTable reports this chic dining space to be one of the hottest tickets in town.





Saison's owners worked closely with architects Bassel Samaha and Michael Gibson, as well as interior and product designer Jiun Ho to cohesively create a dining experience designed around the senses.



Images courtesy Alanna Hale, Grub Street