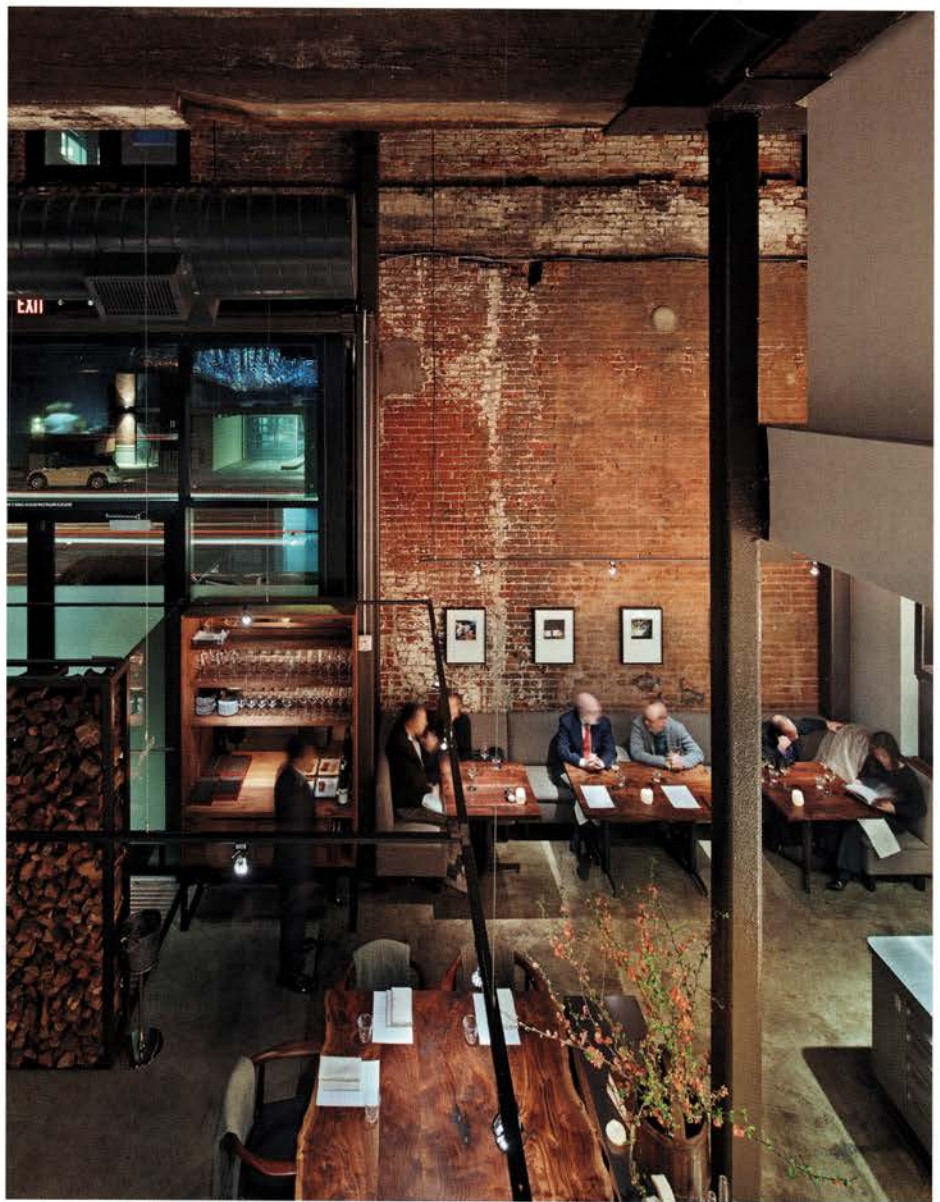
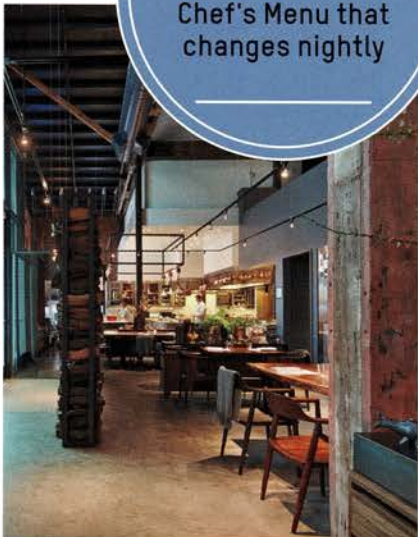


## RESTAURANT SPOTLIGHT

(CONTINUED)



GO FOR THE:  
Seasonal  
Chef's Menu that  
changes nightly



WHAT: Saison / WHERE: San Francisco / WHO: Samaha + Hart Architecture

It's one of the most expensive restaurants in San Francisco, yet there's no dress code. It's just one of the many noticeable juxtapositions of casual and luxurious happening at Saison. "The space is a big, raw shell," says project designer Bassel Samaha of Samaha + Hart Architecture. "But the refinement happens down at a human scale." Samaha and his partners, including kitchen designer Tim Harrison, architect Michael Gibson, and interior designer Jiun Ho, brought that spirit to life with elements like an entry wall of stacked firewood, a precise spotlight on each diner's food, cashmere throws, and comfortable Danish chairs from Saison's previous location.

Custom-made walnut tables from Original Timber with live edges and steel legs were one of the first pieces of furniture completed, and the metal and wood combination inspired the rest of the restaurant's design, including a copper back bar. "We love the idea of reflecting all the copper pots in the kitchen in a subtle copper mirror," Samaha says. Chef/owner Joshua Skenes also had an "outrageous" amount of input, according to Samaha. Skenes suggested the foyer's dramatic but economical firewood wall. Guests also have a straight view into the expansive open kitchen to begin salivating over the meal to come. **w**