



FOR IMMEDIATE RELEASE

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DEAR SAN FRANCISCO: A HIGH-FLYING LOVE STORY UNVEILS FULL MENU OF FOOD AND BEVERAGE OFFERINGS

Options include a curated menu of small bites and plates sourced from local purveyors, plus a selection of wine and beers that complement Club Fugazi's Italian roots

SAN FRANCISCO (March 3, 2022)—Today, **Club Fugazi Experiences** unveiled the full menu of food and beverage offerings now available at every performance of *Dear San Francisco: A High-Flying Love Story*—the intimate and immersive production from **The 7 Fingers**. Curated by **Chef Auden Golder** (*Jardiniere*) and **Pastry Chef Michelle Golder** (*b. patisserie*), the evolving menu features a curated menu of *cicchetti* (small bites and plates) sourced from local purveyors. Beverage options, curated by **Vito Passero** (*Vivande, Oliveto*), include a selection of wines and beers that complement Club Fugazi's Italian roots. Food and beverage service will be available at every seat in the venue and the unique design of the Club's seating will allow for patrons to arrive early, socialize with groups, and mingle with the performers following the show.

"My approach to sourcing the food was rooted in local, sustainable, and communal," said **Golder**. "I looked at it in concentric circles of communities, first North Beach, then San Francisco, the Bay Area, California, national, and international. Where we couldn't find amazing products locally, we counted on smaller, locally based importers who have done a great job vetting responsible producers abroad. It was important to highlight producers in North Beach and Chinatown to show what they have to offer to our guests who might not have found their way into these stores otherwise. We are part of this community and wanted to support the local businesses that were here before us, not compete with them.

Adds **Passero**: "I wanted Club Fugazi's wine, beer, and beverage list to bring an Italian flavor to our audience and reflect its history as a fixture in North Beach. I am working with small local Italian importers to choose interesting and unique wines from family wineries. The Italian sodas and beers complement the show with their great Italian style."

Highlights of the food and beverage menu include:

SMALL BITES AND PLATES

- **FOCACCIA** – LIGURIA BAKERY – V • \$9
Focaccia is a yeast-leavened bread from the Liguria region of Italy. Liguria Bakery, at the corner of Stockton and Filbert streets, opened in 1911 by the Soracco family and is a North Beach staple. Available in two flavors: Rosemary & Sea Salt and Tomato.
- **HOT DOG & ONION ROLL** – FANCY WHEAT FIELDS BAKERY – Dairy • \$8
A playful menu option that is savory and very slightly sweet. The hot dog is sliced into coins and baked in pillowy soft bread dough with green onions. Great for kids and adults alike. Fancy Wheat Fields Bakery has several locations in the Bay Area. Club Fugazi works with the one Stockton & Vallejo location, where they sell a wide variety of sweet and savory Chinese confections.
- **GIARDINIERA OF LOCAL PRODUCE** – RAMEN SHOP – GF, V • \$8
Lacto-fermented cabbage, vinegar pickled fennel & cauliflower. Giardiniera is an Italian pickle or relish, usually made from a mix of various seasonal vegetables.
- **TINNED FISH** – JOSE GOURMET • \$15
Jose Gourmet is a company based out of Portugal that makes very delicate tinned fish products. The name Jose, coming from Yosef “the one who adds on”, shows their intent to add to the knowledge passed down and collected from all of the “Jose’s” of history. Both the sardines and mackerel are delicately seasoned and packed in oil. The sardines have a balanced and nuanced smokiness. Served with Rustic Bakery crackers.
- **BURRATA CHEESE** – DI STEFANO – Dairy • \$15
Di Stefano is a family-owned cheese company located in Pomona California. They only use milk from pasture-raised cows free of rBST growth hormone. Burrata is a cow's milk (although sometimes water buffalo milk is used) cheese similar to fresh mozzarella, but much softer and delicate. Burrata is stracciatella and cream encased in a mozzarella curd. Stracciatella is a shredded cheese curd mixed with fresh cream. Served with Rustic Bakery crackers.
- **CHEESE PLATE** – BOHEMIAN CREAMERY • \$18
Served with olive oil and *sel gris* crackers from Rustic Bakery.
Bohemian Creamery is located in Sebastopol, California. Founded by Lisa Gottreich and recently taken over by longtime cheese maker Webster Marquez. Bohemian makes classical Italian-style cheeses with a little Sebastopol flair. Club Fugazi offers three unique kinds of cheese:
 - *Cowabunga* - a fresh cow's milk cheese featuring a slightly tangy & sweet paste and a slightly bloomy rind. It is filled with *cajeta*, a sweet, caramelized goat's milk similar to dulce de leche.
 - *Twist & Shout* - An ancient and formerly lost style of cheese called Piacentino Ennese that was originally conceived to cure a noblewoman's depression. The sheep's milk paste is mixed with peppercorns and saffron before being aged in a bee's wax rind. It is simultaneously mild and robust.
 - *Romeo* - The most straightforward cheese on our plate, this goat's milk cheese is the longest aged cheese Bohemian offers. Aged up to 15 months, it is nutty and rich.

- **BUON BOCCHONE** small bites • \$10
 - Dark Chocolate Fudge, Z Cioccolato – GF
 - Chocolate Sable, b. patisserie – Dairy
 - Diamant, b. patisserie – Dairy
 - Pine Nut Amaretto Cookie, Stella Bakery – GF, Egg, Nut
 - French Cookie, Stella Bakery – Dairy, Nut
- **PANETTONE FROM ROY** – Dairy, Egg • \$12
- **SACRIPANTINA** – STELLA BAKERY – Dairy, Egg, Nut • \$12
- **MEE MEE'S COW EARS** – MEE MEE BAKERY • \$7
- **KOUIGN AMANN** – B. PÂTISSERIE - Dairy • \$10

BEVERAGES, WINE, AND BEER

- **SICILY LEMON SODA**, A'Siciliana • \$6/330ml
- **BLOOD ORANGE SODA**, A'Siciliana • \$6/330ml
- **ORGANIC ITALIAN COLA**, San Benedetto, Italy • \$6/335ml
- **SFIZIO ITALIAN STYLE PILSNER**, Fort Point Beer Company, San Francisco • \$8 /12oz.
- **ITALIAN BLONDE ALE**, Mastri Birrai, Umbria, Italy • \$8/300ml
- **ITALIAN PALE ALE**, Mastri Birrai, Umbria, Italy • \$8/300ml
- **SPARKLING PROSECCO ASOLO SUPERIORE**, LOREDAN GASPARINI • \$12/\$44
Dry, fresh sparkler from north of Venice.
- **VERDICCHIO**, MAROTTI CAMPI 'LUZANO' 2020 • \$11/\$40
Verdicchio specialist. Flowery, nutty, with notes of apple. Dry finish.
- **ETNA ROSATO**, GRACI 2020 • \$12.50/\$50
Sicilian rose' from the volcanic slopes of Mt. Etna. Full-bodied. Cranberries, dried apricot, tangerine peel. A hint of salt on the finish.
- **BARBERA D'ALBA**, CASCINA VAL DEL PRETE 'SERRA DEI GATTI' 2020 • \$12/\$44
Organic and biodynamic farming. Bursting with ripe cherries. Delicious, great balance.

To view the full menu, click [here](#).

Created by Bay Area natives and The 7 Fingers co-founders **Shana Carroll** and **Gypsy Snider**, *Dear San Francisco* pays homage to the stunning beauty, storied characters, and astounding resilience of the City by the Bay. The production earned the highest rating from the *San Francisco Chronicle* and has been hailed as a “living, breathing love letter” (*TheaterDogs*), “breathtaking” (*San Francisco Examiner*), and “a stunner” (*Hoodline*). The *San Francisco Chronicle* recently included *Dear San Francisco* on its list of the “[22 San Francisco Things Everyone Should Do In 2022](#),” and the *Los Angeles Times* featured *Dear San Francisco* on their “[10 tips to know before you go](#)” list for the San Francisco Bay Area.

Powered by exhilarating acrobatics, choreography, spoken word, video projections, shadow play, and original music, *Dear San Francisco* invites locals and visitors alike on a heart-stopping romp through both the essence and the myth that has San Francisco indelibly etched on our collective imagination. From the 1906 earthquake and Summer of Love to beat poetry and the mysterious fog, San Francisco comes vividly to life through a series of tableaux (*acts*), including hoop diving, Chinese pole, Korean plank,

juggling, and “hand-to-trap” (a form first created by Shana Carroll), performed by an international cast of world-class acrobats.

Tickets (\$35–\$99) for *Dear San Francisco* are currently on-sale through September 4, 2022 and are available by visiting clubfugazisf.com or calling 415-273-0600. *Prices subject to change without notice.* To purchase tickets at a discounted group rate (15+ on weekdays; 25+ on weekends), call 415-273-0600 ext. 102.

Club Fugazi’s commitment to maintain the safety of our performers, staff, and guests continues is a top priority. ID with proof of full vaccination, including booster for all that are eligible, is required upon entry for every person, regardless of age. Well-fitted face coverings are strongly encouraged at all times, unless you are actively eating or drinking. Please check [the website](#) for the latest information before your visit.

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FOR CALENDAR EDITORS:

WHAT:

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WHERE:

Club Fugazi
678 Green Street, San Francisco

WHEN:

Tickets are currently on-sale through Sunday, September 4, 2022

Performance schedule:

Wednesdays – Fridays at 7:30 p.m.

Saturdays at 2 p.m. and 7:30 p.m.

Sundays at 2 p.m.

TICKETS:

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PHOTOS/VIDEO

To access the electronic press kit, click [here](#)

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