



Aren't We Swanky? Café des Amis Opens Wednesday

Monday, July 19, 2010, by Carolyn Alburger



The main dining area of the 200-seat brasserie



[Photo: Naseema Khan]

Café des Amis (née [Des Amis](#) née [Vache](#)) has been [such a long time coming](#), it's hard to believe they'll be swinging those fancy black lacquered wood doors open on Wednesday. And it's a handsome boîte to boot; so take a moment to flip through the gallery here for a pre-opening gander. Then put this in the context of [all the other openings](#) that have graced Union Street this year.

[As far as food and beverage go >>](#)

As far as food and beverage go, look for a seasonal Paris-meets-Provence menu with most produce coming from the **Bacchus Management Group's** organic coastal farm in Woodside. Similarly,

coffee and bread are sourced from their own **Roast Coffee Company** and **Mayfield Bakery**. Partner **Tim Stannard** tells Eater the French onion soup is so unbelievable he's been eating it daily as the opening nears. Other early standouts include Bar Manager **Brandon Clements'** Corpse Reviver II cocktail c. 1930, a towering profiterole platter with hot chocolate sauce poured tableside and a **magnum of La Fin du Monde** beer, Stannard tells us was "very challenging to source." A refresher on other Café des Amis factoids can be found in the [Eater SF archives](#).