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FOOD

WHAT'S NEW

Pumpkins aren't just for carving

While carved pumpkins are in store for Halloween, Bay Area chefs are already serving up their culinary cousins.

Here's some of what you'll find on menus right now:

Pumpkin soup is making a splash at several places, including **Rivoli** (1539 Solano Ave., Berkeley; (510) 526-2542); a hazelnut pesto version at **Oliveto** (5655 College Ave., Oakland; (510) 547-5356); and a bisque at **Farmstead** (738 Main St., St. Helena; (707) 963-9181).

It's garnished with maple meringue and alfalfa hay ice cream at **Commis** (3859 Piedmont Ave., Oakland; (510) 653-3902); and with spiced rum sabayon, scallops and pepita relish at **Dry Creek Kitchen** (317 Healdsburg Ave., Healdsburg; (707) 431-0330).

At **RN74** (301 Mission St., San Francisco; (415) 543-7474), roasted pumpkin accompanies Arctic char and steamed mussels with melted leeks, green apple and ginger.



The Carneros Inn

Heirloom pumpkin, crab and Asian pear is part of a seven-course pumpkin tasting menu at Farm at The Carneros Inn.

Pumpkin tortelli are tossed with brown butter and pomegranate at **Cotogna** (490 Pacific St., San Francisco; (415) 775-8508), while **Osteria Stellina** (11285 Hwy. 1, Point Reyes Station; (415) 663-9988) offers sugar pie pumpkin risotto with spiced seeds and sage oil.

You can find Fairy Tale pumpkin sformato at **Bellanico** (4238 Park Blvd., Oakland; (510) 336-1180), and pork belly tacos with pumpkin puree, tomatillo sauce and orange glaze at **La Condesa**

(1820 Main St., St. Helena; (707) 967-8111).

However, the award for the most pumpkin-ness goes to **Farm at The Carneros Inn** (4048 Sonoma Hwy., Napa; (707) 299-4880), where a seven-course pumpkin menu includes pumpkin blini and caviar; Dungeness crab, heirloom Jaune Gros de Paris pumpkin and Asian pear; and cheese with pumpkin seed cracker and pumpkin hash.

— Lynne Char Bennett