

# PORTHOLE

*Hungry in your homeland?  
Here are a baker's dozen of the  
most famous, delicious foods  
found in our popular ports.*

*By Sharon Boorstin*

## American Eats

When disembarking a cruise ship in France, what should one eat? French pastries, of course. When in Rome? Do as the Romans do, and eat pasta. When sailing in U.S. waters, however, the signature dish of each port is not so obvious. Therefore, we've scoured the most popular American ports and came up with their "When in" foods, as well as where best to enjoy them.

## 8. SAN FRANCISCO SOURDOUGH BREAD

It's the water, the fog, and the proximity to the ocean that makes San Francisco's sourdough bread the best in the world. At Boudin Bakery, which has been around since 1849, they'd also argue it's the recipe. The brittle crust, when broken, reveals dense, moist bread that is pockmarked with air holes and has a sour but sweet, unforgettable flavor.

Boudin's flagship location on Fisherman's Wharf includes a museum where you can learn sourdough-baking history, and a demonstration kitchen where you can watch the bakers kneading the dough. At Bistro Boudin, enjoy sourdough still warm from the oven along with a plate of fresh cracked Dungeness crab and a bottle of chilled California chardonnay. Herb Caen, the "voice" of San Francisco for the decades he had a daily column in the *San Francisco Chronicle*, called it "the quintessential San Francisco meal." You might also want to try what's become a signature dish here: a small round loaf of fresh Boudin sourdough, transformed into a soup bowl with its top sliced off, cradling homemade crab and corn chowder.

Boudin at Fisherman's Wharf  
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Boudin at Fisherman's Wharf