

EAT+DRINK

INSIDE: Pancakes for dinner. Cocktails that are far from simple.
Larry Stone: the man, the legend. EDITED BY SARA DESERAN

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The Sweet of Sour

WHAT HAPPENS WHEN A PICKLE AND A DELI MEET?

A good pickle is hard to find. Especially here, where Jewish delis are about as common as empty cabs.

It's hard to believe, then, that some of the best half-sours around are made in the Wine Country—Healdsburg, to be exact. Dave Ehreth, a Novato native and former telecommunications executive, turned a hobby into a business when he launched Alexander Valley Gourmet (www.avvalgourmet.com) in 2004. Rather than use vinegar, he ferments the cukes in a saltwater brine. The results are extra-crisp with a great tang. As luck would have it, in January the California Street Delicatessen & Cafe opened with a stellar menu fashioned by cookbook author and chef Joyce Goldstein. Every table is set with a bowl of pickles and house-made mustard. There, nestled next to the Guss' full-sours and Bubbie's pickled green tomatoes are Ehreth's pride and joy: Ah, synergy. —SARA DESERAN



BRINED IN SALT WATER.
THE OLD-FASHIONED
WAY, DAVE EHRETH'S
HALF-SOURS DO THE
WEST COAST PROUD.

CALIFORNIA STREET
DELICATESSEN & CAFE
3200 CALIFORNIA ST.
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