



SF's Tastiest Spring Canapes

Spring has finally graced us with its presence, and for once, the weather in San Francisco actually matches its season. Now, restaurants are moving away from heavy, wintery fare towards dishes showcasing lighter, seasonal produce. To exemplify these elegant dishes, we picked out the freshest canapés and small bites on menus throughout the city. Check out our favorite picks for a taste of springtime in San Francisco:

PROSPECT



Chef Pam Mazzola prides herself on American cuisine influenced by top-quality seasonal ingredients sourced from local farmers and purveyors. The menu changes daily, but their newest addition is a “Green Eggs and Ham” Deviled Eggs canapé. The yolks of the egg are mixed with a fresh, springtime arugula pesto, and topped with pickled carrots and dried La Quercia Prosciutto.