

# INSIDE SCOOP SF

## GUIDES

### Michael Bauer's review of Per Diem, in photos

By **Paolo Lucchesi** on April 9, 2012 at 10:48 AM



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"The line between a bar and a restaurant continues to blur, and at no place is it as fuzzy as at Per Diem, the new drinking/dining spot for the Financial District crowd."

John Storey / SFC

This weekend, Michael Bauer [dedicated his review](#) to **Per Diem**, a trendy new place in the Financial District. It was probably not the review that Per Diem wanted: 1.5 stars overall and a singleton for food.

But at least it's pretty.

Per Diem was designed by [Gi Paoletti Design Lab](#), a local firm making more and more of an impact on the local landscape, with places like Bloodhound, Tippy Pig and Maven. The two-story, 2500-square-foot space is both modern and industrial, while tipping a cap to the past with an old American flag, a vintage chandelier dark woods, exposed concrete and steel beams. Bauer gave the atmosphere three stars and dubbed it “stunning.”

The rest of the experience might also be labeled as stunning, albeit in the negative connotation. Per Diem [opened in December](#), with executive chef Adam Hinojosa in the kitchen, but they're still experiencing kinks: haphazard service, over-the-top blue cheese lasagna, and a crostada “so filled with sweet spices it made [him] flash on walking into Illuminations.”

[Read the full review](#), and check out the photos above – which include the select dishes that Bauer recommends. And share your thoughts in the comments. Have you been? How many stars would you have given Per Diem?

***Per Diem: 43 Sutter St. (near Sansome Street), San Francisco; (415) 989-0300 or [perdiemsf.com](#). Open continuously for lunch and dinner 11 a.m.-10 p.m.***

· *Per Diem review: Beautiful, but inconsistent [[Bauer/San Francisco Chronicle](#)]*