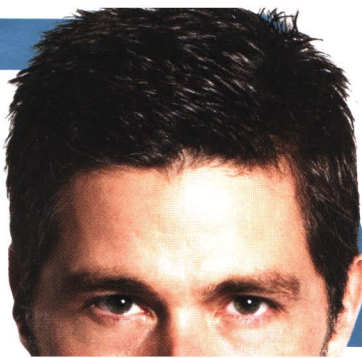


DETAILS



COURTESY OF THE CHEF

THE GUYS WHO RUN RESTAURANT KITCHENS THINK ABOUT FOOD ALL DAY. HERE'S WHERE SOME OF THE BEST GO TO CHOW DOWN—AND WHAT THEY ORDER—AFTER THEY'VE CLOCKED OUT.



SAN FRANCISCO

CHEF: Douglas Keane
of Cyrus in Healdsburg,
California

PICK: Nopa, for
roisserie chicken
560 Divisadero Street,
415-864-8643; nopasf
.com; open daily until 1 A.M.

NEW YORK

CHEF: Brian Bistrong
of Braeburn

PICK: Woo Chon, for
kimchi pajun (Korean
pancake), galbi (prime
rib), and jaeyuk gui
(spicy pork)
8-10 West 36th Street,
212-695-1342; woochon
.com; open daily, 24 hours