

A.M. INTEL

# Dominique Crenn is Hosting Some of the World's Best Chefs for an Epic Dinner Series

Plus crab, conveyor belt sushi, and more intel

by [Janelle Bitker](#) | [@JanelleBitker](#) | Oct 15, 2018, 9:13am PDT

## Dominique Crenn is throwing a bunch of dinner parties

Nine internationally acclaimed chefs are visiting Dominique Crenn's Michelin-starred Atelier Crenn to collaborate on a series of one-off meals. Dubbed the Crenn World Chef Series, it kicks off November 19 with chef Martha Ortiz of Mexico's Dulce Patria and wraps up May 15 with chef Quique Dacosta of Spain's Quique Dacosta. Other guest chefs include Virgilio Martínez of Peru's Central (as seen on *Chef's Table*), Alex Atala of Brazil's D.O.M. (also seen on *Chef's Table*) with Manu Buffara of Brazil's Manu, Daniel Boulud of New York's Daniel, Ángel León of Spain's Aponiente, Jan Hartwig of Germany's Atelier, and Gert De Mangeleer of Belgium's Hertog Jan. Each evening will seat 40 people between two seatings, with two nights for most chef, for \$450 per person. Presale tickets for the first night become available tomorrow.

## Crab, crab, crab

The Outer Richmond's PPQ Dungeness Island team is opening a new crab-focused restaurant called Golden Crab in the Sunset, in the former Nami Ramen Bar space at 1830 Irving Street. Details are scarce for now, so say tuned.



Patricia Chang

## Conveyor belt sushi

Japantown has a new kaiten (conveyor belt) sushi restaurant in Izumi Kaiten, located at 1737 Post Street. Open for lunch and dinner, Izumi Kaiten offers a wide range of nigiri, sashimi, and rolls, delivered to your seat on color-coded plates.

## A wine robot

Napa Valley's Alpha Omega has announced the arrival of a grape-sorting robot called Alien, making it one of two wineries in the world to have this particular machine. The robot consists of three arms with suction grippers, and is designed to sort up to eight tons of grapes per hour. Yes, robots are really taking over the world.