

# ZAGAT®

## Secretly Awesome: Fang's Peking Beef Buns

By Virginia Miller



**The Place:** We admit it, we hold a soft spot in our hearts for House of Nanking, a Chinatown institution for over twenty years run by the gruff but talented Peter Fang. His decidedly non-traditional dishes are known for their bright, robust sauces and vibrant flavors. He opened the comparatively more upscale, but still casual, Fang with his daughter Kathy Fang in 2009. She runs the restaurant with changing specials and experimental versions of menu regulars, while it remains a bustling lunch spot for nearby workers in SoMa.

**The Dish:** Pan-fried shrimp dumplings stand out here, but we are particularly sold on Fang's Peking buns, which have developed a devout - if under-the-radar- following of their own. Dense, fluffy bao encase your choice of duck, chicken, tofu or - our favorite - crispy-fried Peking beef. Sweet and vinegary notes come from caramelized red onions, while overall, the combo of textures and flavors pops. Good thing there's four of these to an order.

**Drink Pairing:** Skip the mediocre cocktail and wine selections for a glass of rare Shao Hsing wine (pronounced shao shing). It's made from glutinous rice and millet (\$9 a glass, \$29 a bottle). The taste is rich with grain yet a nice, sweet-but-dry finish.

**Price:** \$13.95 for 4 bao