



# GOOD TO GO

Dinner may be the first thing on your mind after a nine-to-five workday, but making it may not. Solution: Let Gregoire do the cooking for you. The Berkeley take-out restaurant boxes up gourmet fare for the bumper-to-bumper set.

"Gregoire is home away from home for many of my customers," says owner Gregoire Jacquet. "They keep coming back." Jacquet, who prepares each dish in a tiny, 400-square-foot space, moved from Paris to San Francisco in 1989. He quickly earned a local rep cooking at Amelio's and the Ritz-Carlton.

Jacquet's recipe for success at Gregoire: good food and family values. "I wanted to cater to people who enjoy spending quality time with their families," says the husband and father of an eight-month-old boy.

Customers can choose from a variety of seasonal dishes. For lunch, Jacquet recommends the smoked salmon with cucumber salad and tarragon cream on crostini, and for dinner he specializes in a marinated petite poulet with chestnut dressing and cranberry sauce. Order a batch of his homemade French fries while you wait. Lunch runs \$5 to \$7; dinners are \$12 to \$17.

Customers can fax (510-883-1894) or phone in their orders. Some limited seating is available, but you need not rush to eat. Foods are securely packaged to last the drive home. The only question is: Can you wait?

*Gregoire, 2109 Cedar St., Berkeley, (510) 883-1893.*  
**-My Ngo**

