From: Cherry, Brian K

Sent: 10/17/2013 11:10:20 AM

To: Zafar, Marzia (marzia.zafar@cpuc.ca.gov)
Cc: Autumn Pray (Autumn Pray@gap.com)

Bcc:

Subject: RE: London

I am in Redding and you are in London. Not fair.

Sent from my iPad

On Oct 15, 2013, at 4:38 PM, "Zafar, Marzia" <marzia.zafar@cpuc.ca.gov> wrote:

Hi everyone,

Before I start my rant - we took UberX tonight. I was so excited to talk about how the rules and regulations worked here in London, then I found out that our guy didn't speak English. He was Turkish, so we talked about kymak with honey and warm lavash. We both were missing Istanbul. Somehow his English worked and we had a full conversation about lamb sausage, and yogurt and more kymak.

We are in London. As is the case with us, we pretty much dislike the first two or so days every time we hit a new City. It is not the City's fault. It is our own. We wouldn't want to stay in Union Square if we visited San Francisco. But every time we go somewhere we stay in the city center and then we walk around it for the first few days and we see TGIF and we see bright lights and all chain stores and we hate it. And we complain; then we stumble to an area like Clerkenwell or Islington or Covent Garden or Shoreditch and we love it. London is no Istanbul or our beloved San Francisco, but it is nice once we got out to Clerkenwell. So far, we have had the best Indian food in our lives at Dishoom - we have been twice at my insistence. We had Fish & Chips, but it was bland even though we went to a much reviewed place. I had to have a brownie and a slice of a pound cake just to get my taste buds out of a coma. We also tried a few places like Nopi and Joel Rubochon's La'Altier, but nothing even has come close to the chicken tikka or black daal of Dishoom. The tikka is so moist and tender and with full of all sorts of flavor. The veggie biryanni is food orgasm in your mouth. And, the one in Shoreditch has a great ambiance. My goal is to see if I can get Autumn to come here for a third time.

Places we have visited (read Autumn's reviews - they are much better)

- 1. The oldest bar Ye Olde Cheshire Cheese
- 2. Borough market very nice and delicious
- 3. Portobello market not nice, don't do it.
- 4. London Tower two tickets were about \$85; better to watch the seasons of Games of Thrones
- 5. We have taken the tube Mind the Gap.
- 6. We took the double decker red bus this in our minds is the best part of London. After walking between 10-15 miles a day getting on a bus and watching the city is nice.
- 7. Parliament we were able to go inside and listen to the Lords within the House of Lords discuss a new bill on banking reform rules. This was, indeed, a very fun experience, and a very interesting one also.

Here are Autumn's reviews:

CityRestaurant Genre or Attraction	Review	Website
LondPortobello Mediocr Market & street Notting Hillmarket a location epic	going here on our first mo and at 8 am when the concier	erning in London ge from the hotel ing there? It will eople will because it's doesn't have a ton if you go, lower et some pretty Beatles kitsch eimey sporting odd of a sure Notting Hill

guess that Bridget Jones lived in Clerkenwell. I think this place would have been more amazing if it were less crowded and we were less jet-lagged. Definitely try to come. It's like the Ferry Building, seriously. And it's only open a few days a http://boroughmarket.c LondBorrough Like the week (Thurs-Saturday different hours Market Ferry different days). Nearby are a lot of really Building neat shops and food places like this random coffee house that had a line longer than blue bottle and Neal's Yard Dairy. Marzia swears by the Stawley cheese. But only on this day and only from this location. Quite delicious kebabs and Turkish food (in spite of the jet-lag) off of a Turkish-food filled street in what is apparently a lesbianfriendly part of town. Think Outer Mission, but with Turkish places instead of Mexican/Salvadorian places. They even Lond Mangal Leait http://www.mangal1.cc Turkish food had amazing Turkish bread. But don't Ocakbasi come for service or even rudimentary acknowledgement. Update: Later confirmed as the best Turkish in London by an Uber X driver. From Istanbul. Autumn: "I don't like touristy places like this." Marzia: "I agree. I mean, I don't like places that are made with tourists in mind." Autumn: "..." The Sucky Marzia: "I guess I just said exactly what you Londpeneral said." area tourist trap Autumn: "Yes. I mean I could have around the elaborated. I don't like Fisherman's Wharf. London Or Hollywood Boulevard, or Venice Beach Eye or that one street in Miami that really sucks." This place has all the trappings of a hipster chippy. Which is apparently what fish and chips places are called in London. Time Out, Zagat, Esquire postings on the wall. Cute blue table accessories. Fresh, local, made to order food. Marzia: "This food has no flavor. Anything Contemporathat's deep fried should have more flavor. I LondKerbisher Fish and mean, like Kentucky Fried Chicken." http://www.kerbisher.c Autumn: "I think it's really good. Like really and Malt Chips high quality fresh flaky fish."

Marzia: "But it has no flavor."

Autumn: "Have you ever had fish and chips before? These are really good fish and

chips!"

Marzia: "No."

Summary: A serviceable cafe with house made desserts. Despite a couple of slight service snafus (they forgot our coffee and tea order and misunderstood "To-Go cup" ((apparently it's takeaway here. And "for rent" is "to let" and "exit" is "way out"))), this place is recommended for a brief coffee and cake stop.

Café a few

Lon@ounter doors and Table from

doors down Marzia: "What does that mean, gluten from free? I mean does that mean it tastes

Kerbisher worse than a normal brownie?" and Malt Café lady: "No, it's quite good."

. . .

Marzia: "I have to have a brownie and this lemon cake just to get flavor back after that

lunch."

Neal's Fantastic

This place has to-die for goat cheese. And

Londfard Dairy-cheesemonger/toakefracheeleseryt front. It's weird but I

Borough think Londoners have a thing for apples in

Market season. Try the Stawley.

Yes, even though I said this place is fantastic, for some reason It didn't hold up to Marzia's expectations the next day.

Marzia: "Can I try the Stawley please?"

Monger: "Yes of course how did you hear

about it??"

Marzia: "We had it yesterday at the

Borough location."
Monger: "Here you go..."

Marzia: "WOaH this is different. It tastes different. It doesn't have enough *flavor*."

Monger: "..."

Marzia: "Can i try another? One that's richer. One that has more flavor."

Monger: "um, sure here..."

Neal's Fantastic Marzia: "Nope, still Londfard Dairy-cheesemonge// Practice: "Nope, still Londfard Dairy-cheesemonge// Practice: "Nope, still Londfard Dairy-cheesemonge// Practice: "Nope, still Londfard Dairy-cheesemonge/

Marzia: "Nope, still no taste, no flavor."

Covent Marzia: "No...something stronger, with

Garden more flavor??"

Monger: "mmmkay what about this?"

. . .

Autumn (later): "Um you know it's probably rude to tell someone who makes cheese

that their cheese has no flavor."

Autumn: "This place must be good. At

Dishoom-- Tasty Indian least 50% of the people in line are Indian."

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London Gar	vent rden	Food (AP)	Marzia: "Ya, there are <i>real</i> Indians here."	
Lon d∂is	hoom	world ever oh my god it's so good	Summary: Yes, we came back no less than 48 hours later. We came for lunch. It was equally delicious but in a bit more of a hip neighborhood. Autumn: "I think it may be a tiny bit over the top with the themed elements of the restaurant. You know, the sepia-toned old photographs, old advertisements, cute sayings painted on the walls." Marzia: "Shut up shut up SHUT UP don't say anything bad about this place it's amazing and we are coming here again." Autumn: "I'm not but I am just saying look here this famous British food critic who's on Top Chef a lot said the <i>exact</i> same thing and he even said the food is a little bit over hyp-" Marzia: "WAHAHHAHHAHHHH stop it." Autumn: "No, you're right, it's delicious. This black daal tastes like butter and this shredded lamb bun thing is awesome. We'll come back for dinner tomorrow."	http://www.dishoom.cc
Lon ៤៤ ៩ Mu	ffrye seum	Museum of old time living	Damn you New York Times for getting me in trouble with Marzia. Well, for free this place wasn't too bad. They have rooms dedicated to how people lived throughout the centuries, <i>including</i> one dedicated to the 90s!! They have a big boxy TV! With VHS! And a CD player!	http://www.geffrye- museum.org.uk/
Lond ton Cat	•	Canalside café	Tasty Millionaire's Shortbread, homemade ginger beer and lemonade. In a random location in Shoreditch/East London. Not worth a trip by itself but a good diversion if you're following the NYTimes East London article and in the area. Pretty sweet. We got to see a swan, a weird duck and a Staffordshire Terrier puppy here.	http://www.timeout.cor

M. Zafar

zaf@cpuc.ca.gov/415-703-1997