

Michael LeBlanc's **~PICÁN~** restaurant in Oakland is slated to open Monday March 23rd for dinner (lunch will be coming later). It's opening on the ground floor of a new residential high-rise called the Broadway Grand (which is also the intersection it's located next to). To recap, Picán's specialty will be modern, California-influenced southern cuisine from executive chef Dean Dupuis, with Southern, Cajun, Creole, and Caribbean influences. Some menu items include "Southern foie gras" (pan-fried chicken livers with Benton's smokehouse bacon, crispy shallots, charred scallions, and sweet onion-Marsala gravy); Charleston she-crab soup; bourbon and molasses-lacquered duck; and a side of hoppin' John.

Tonya Bellusci of Bellusci Design (District, Cozmo's Corner Grill) designed the space, which seats 158 guests inside and will accommodate another 24 outside in a sidewalk seating area (coming soon). The look is "down home traditional meets cosmopolitan sophistication." Some elements include front doors of opaque amber glass, a copper mesh "drape" cascading from the 19-foot ceiling, reclaimed solid wood pieces, faux alligator wall coverings, and high-gloss concrete floors. And I know you didn't forget about their bourbon collection (I sure didn't), which is intended to be the Bay Area's largest selection of bourbons. The 30-foot bar was crafted of crushed pecan shells and limestone and hand-molded on site, plus there's the private dining room, the Bourbon Room, with room for 18. Dinner Mon–Thu 5pm–10pm, Fri–Sat 5pm–11pm, and Sun 5pm–9:30pm. Until Picán's OpenTable profile gets posted, you can call to make a reservation. 2295 Broadway at West Grand, Oakland, 510-834-1000.