



PIZZA NIGHT!

Photographer David Martinez gathers friends around the table after work for a grown-up pizza party.



There's a collective sigh of relief that comes when Friday evening rolls around. No meetings to prepare for the following day. No carpools to manage. Just the natural, necessary impulse to relax and spend time with friends. The supreme pairing for an end-of-week

gathering is, of course, pizza. A hot, saucy pie is meant to be shared, whether you just want a nibble or you need to chow down after a big week. Heck, you don't even have to make it yourself. (Who doesn't love delivery?) Which, you can imagine, would be music to

San Francisco-based photographer David Martinez's ears. He'd just finished turning an industrial garage in the Mission into a photo studio, adding plumbing, insulation, walls, a small kitchen, and a garage door that opens onto an enclosed lot that keeps out the windy chill of Bay



Area evenings. It was the perfect space, he realized, for gathering his creative tribe of photographers, graphic designers, and creative directors for a casual, communal meal that would start the weekend off right. To make it easy, Martinez called in favors from friends—stylist Sharon Maloney brought stoneware table

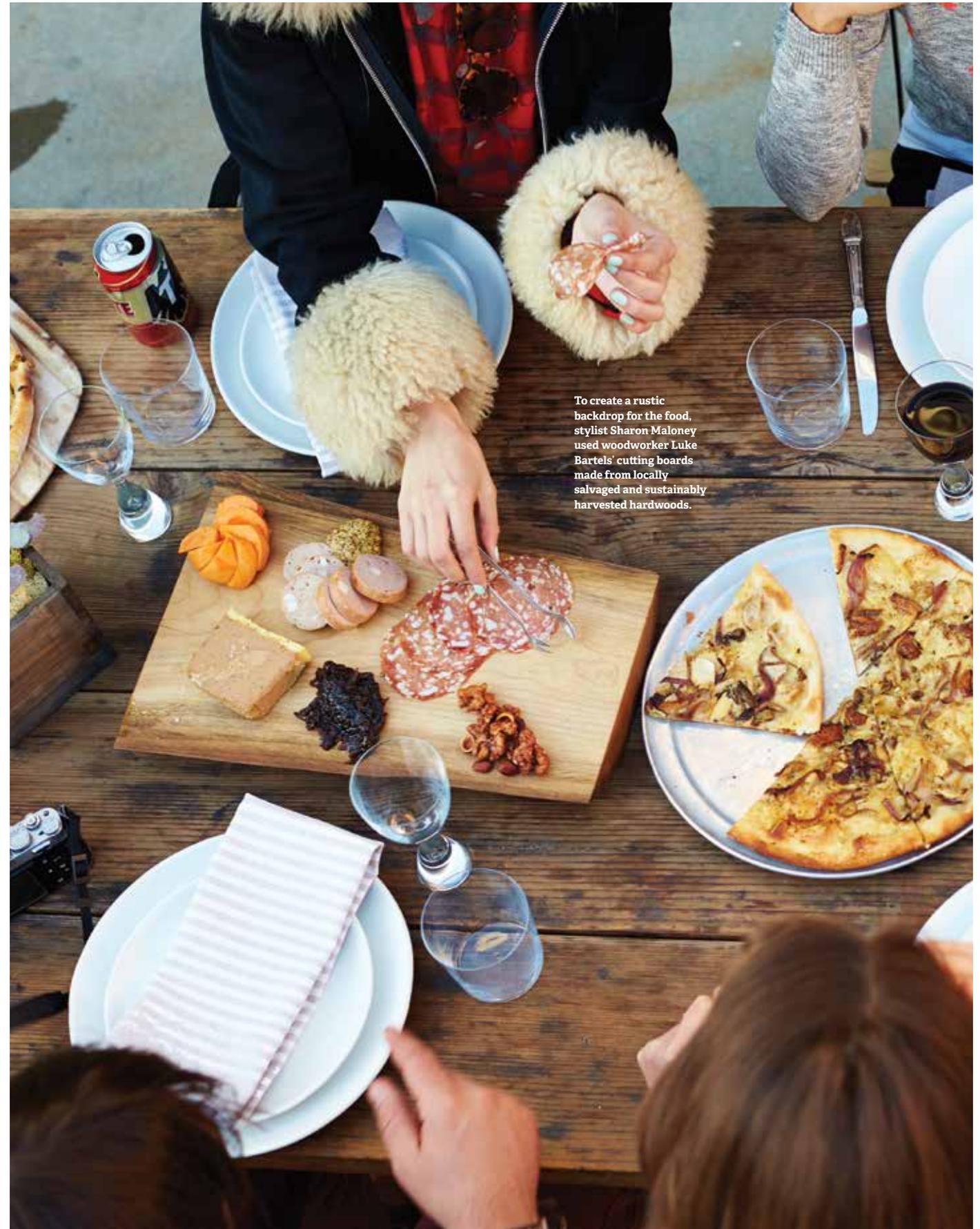
settings, vintage Danish wine glasses, and Acapulco chairs to make it cozy yet refined. Margaux Axelrod brought potted succulents. And Adam Timney, chef and owner of Starbelly in San Francisco, brought the food. As guests wandered in at dusk, they were greeted by plates of grilled flatbread with white butter bean



To make Timney's butter bean puree, simmer dried beans, and then blend them with olive oil, lemon juice, and a pinch of garlic.



For the perfect seasonal salad, chef Adam Timney tossed together mixed greens, Tomales Bay Farmstead Creamery cheese, and fresh persimmons.



To create a rustic backdrop for the food, stylist Sharon Maloney used woodworker Luke Bartels' cutting boards made from locally salvaged and sustainably harvested hardwoods.



puree. (Flatbread, Timney says, is just pizza dough with herbs, salt, and pepper that you throw on your grill.) Then one by one, the pizzas appeared. Foraged mushrooms and cheese; wild arugula with cave-aged gruyere; bacon and jalapeno; peppery greens with green goddess dressing. The ingredients were simple, but the

combinations were vibrant and unique. As additional not-so-humble pies were delivered to the table, everyone naturally gathered closer, passing them around. The conversation grew more lively and intimate as the sun went down. Guests noshed, they chatted, they raised their glasses to the end of the week. ▲