

FOOD & WINE

OCTOBER 2008

best value wines
napa, bordeaux & more

10 classic dishes
for entertaining
wine country's
top recipes



cooking with cheese
a master's simplest recipes

The Farm at the Carneros Inn highlights local ingredients. BELOW RIGHT: At Meadowood, Chris Kostow tops candied satsuma with panna cotta.



WHERE TO GO NEXT

napa & sonoma

An excellent burger joint backed by a top chef. Little indie restaurants and swank resort dining rooms that are equally obsessed with local ingredients. Here, the best new restaurants to try in wine country. by sara deseran, ray isle and kate krader

CARNEROS

Farm at the Carneros Inn

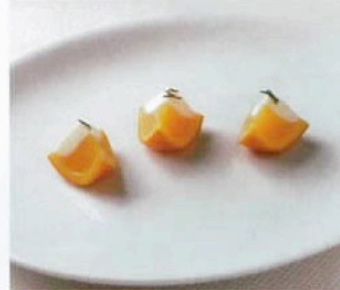
New chef Jeffrey Jake is a locavore: He sources most of his ingredients from within 150 miles of the Carneros Inn's secluded 27-acre property in Napa. Under exposed wooden beams that mimic the shape of a barn roof, Jake sends out dishes like a delicate tuna carpaccio topped with beets and tiny

bits of crispy potatoes. Gillian Balance, the Farm's noted sommelier, encourages diners to sample a variety of wines, offering much of her 300-bottle list in three- and six-ounce pours. After dinner, guests can play *boules* (the traditional French bowling game) just a few steps beyond the dining room. 4048 Sonoma Hwy.; 707-299-4880.

ST. HELENA

The Restaurant at Meadowood

Talented young chef Chris Kostow has transformed the food at this famous resort (its dining room was recently remodeled, too). His menu has a local emphasis, as in his Tomales Bay oysters, encrusted in rye bread crumbs. Imaginative dishes, like candied satsuma orange wedges topped with panna cotta, reflect his creativity. 900 Meadowood Ln.; 707-967-1205.



25° brix Longtime San Francisco chef and restaurateur David Gingrass had a hand in everything at St. Helena's 25° Brix (left), from the staff to the recent redesign (with booths made out of wine barrels). Chef Carlos Cañada, a Gingrass vet, cooks some of the freshest food in Napa Valley using produce from the kitchen gardens, such as his tomato salad dressed with garlicky pecan pesto. 7377 St. Helena Hwy.; 707-944-2749.

PHOTOGRAPHS: ANGIE SILVY (FARM AT CARNEROS INN), STEVEN ROTHFELD (MEADOWOOD), DAVID DUNCAN LIVINGSTON (25° BRIX)