



Magazine

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Top 100

Bay Area
Restaurants



Wagyu Beef Cured in Meadowood Pine by Chef Christopher Kostow at Meadowood Restaurant in St. Helena.

THE RESTAURANT AT MEADOWOOD

After earning four stars from The Chronicle and three stars from Michelin, Meadowood management decided it was time for a fresh approach. They closed for a few months, opening two weeks ago, to improve the already handsome interior and to tweak Christopher Kostow's menu. His tasting menu has a strong sense of place, and his combinations continue to be precise, fresh and unique. He might pair veal breast with hamachi, roast sturgeons with bone marrow, and langoustines with scallops and pork belly. In warm weather, the terrace is a magical place to dine, overlooking majestic redwoods, the Mayacamas Mountains and the croquet court.

Cuisine: California

Specialties: Tasting menu changes regularly but might include Wagyu beef cured in local pine; medallions of goat braised in whey; or lobster roasted in lime salt.

Seats: 46 (plus 24 on the terrace); private room for four

Prices: \$225 for nine-course tasting menu

Noise rating: ♫♫

Parking: Free lot

Vitals: 900 Meadowood Lane (at Silverado Trail), St. Helena; (707) 967-1205. meadowood.com. Dinner Monday-Saturday. Full bar. Reservations and credit cards accepted.