



<http://www.petergreenberg.com/2010/05/28/kitchens-chefs-of-california-wine-country-postcard-from-suzy-gershman/>

Kitchens & Chefs of California Wine Country: Postcard from Suzy Gershman

Dear Peter,

As you know, I have been drinking my way through California's Wine Country in the past year as I research *Born to Shop California Wine Country* (available at Amazon.com and other retailers in July).

One of the things I've learned is that where there's wine, there's always good food.



All of the grape-growing areas are taking on chefs and eateries to enhance the destination; Napa has three multi-star Michelin chefs who are working with vintners and visitors. So I've got news and then I've got more news.

STARS AT NIGHT

Stars are especially big and bright at [Meadowood](#), the premier resort in the Napa Valley. You will see those stars because it's very dark here as you drive from your deluxe cabin in the woods to dinner ... and because there are stars on the plate: as in, two Michelin stars for the last three years in a row.



Christopher Kostow is the in-residence chef and one of the few two-star ranked chefs in Napa. He changes his carte seasonally, so Sarah and I have been forced to go there often (for scientific reasons, of course).

One of the most amazing things about this restaurant is that despite the ranking of the chef and the quality of the dishes, the prices are not big-city. Dinner at \$75 has to be considered a bargain.

A three-course meal with wine pairings is \$125.



“Three course” is somewhat a misnomer as assorted small bites and nibbles come to your table as well, including everything from an oyster-and-potato layer stew to ginger sorbet. I plan to plant radishes any day now just because of the adorable radish teaser we were served. You eat the green as well as the red part!

As good is the meal is the service which is so professional you could think you are in a palace in Paris.

TWELVE NIGHTS

Not content to rest on his stars, Chef Kostow does several promotions each year with guest chefs and area vintners. In December there’s the Twelve Nights—an event so popular that it sells out as soon as the dates/chefs are announced and can be bought as a package with a room night (so you don’t have to worry about drinking and driving).

Kostow himself cooks the final feast, but guest chefs can come from all over. Last Christmas we were lucky enough to eat with Josiah Citrin, from Melisse in Los Angeles.



Among the most exciting things about dinner at Meadowood is the attitude of chef and sommelier, who are very hands on. Not only do they make the rounds to each table at least once, but if you ask to come into the kitchen, you will be allowed to do so. For those who have never seen a professional kitchen in the throes of a degustation, this alone is a destination to remember.



I even had my picture taken with Chef Josiah as we giggled and tasted together. Talk about the modern souvenir and evening to remember. Who needs a day at the opera or a night at the races when you can have 5 minutes in the kitchen with a multi-star chef?