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Fresh food just out the door in Wine Country

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In the Wine Country, where one sips a libation produced in the fields just outside the tasting room, it makes sense to eat food produced in gardens just outside the restaurant. OK, so we don't want to eat beef where the cows are slaughtered. This is a more serene dining experience. Think harp music, a few tomatoes from the plants growing across the way, some rosemary and thyme from the herb garden down the path.

Here are a few destinations - sprinkled about in Northern California's various wine countries - where the chef uses the freshest ingredients possible as diners sit among them.

1. Meadowood, St. Helena

Chef Christopher Kostow may serve up a radish from the lovely grounds - or even honey from the hives - of this resort restaurant, overlooking a quaint nine-hole golf course. The luxurious resort is secluded enough that it feels private, but anyone with the bucks can dine on the garden-inspired cuisine, presented in four-course (\$95) or eight-course tasting menus (\$155). Bargain hunters, try the two-course menu offered in the bar. Open nightly for dinner, except Sunday. 900 Meadowood Lane (just off the Silverado Trail), St. Helena. (707) 967-1205, www.meadowood.com.