

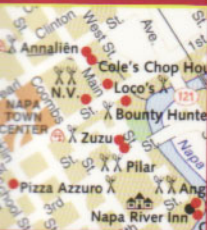


San Francisco

Bay Area & Wine Country

RESTAURANTS & HOTELS

2009



*390 restaurants including
over 55 new entries*

55 restaurants with meals under \$25

El Dorado Kitchen

Californian



D3

405 1st St. W. (at W. Spain St.), Sonoma

Phone: 707-996-3030

Lunch & dinner daily

Web: www.eldoradosonoma.com

Prices: \$\$



Brought to you by the proprietors of Auberge du Soleil in Rutherford, El Dorado Kitchen premiered in June 2005 inside the El Dorado Hotel (see hotel listing) on Sonoma's plaza. Country-casual meets contemporary-chic in the large, airy dining space, where whitewashed walls contrast with dark woods. The room's focal point is a communal table fashioned from a single slab of 200-year-old wood.

Executive Chef Justin Everett distills the essence of seasonal products in what he bills as superb contemporary California cuisine. His enticing menu is just as likely to feature an albacore tuna Niçoise tartine for lunch as it might Niman Ranch pork osso buco at dinner. On a warm evening, the stone courtyard sets the scene for an intimate tête-à-tête.

Wine Country  Sonoma County

El Dorado



405 1st St. W. (at W. Spain St.), Sonoma

Phone: 707-996-3220 or 800-289-3031

Fax: 707-996-3148

Web: www.eldoradosonoma.com

Prices: \$\$

27
Rooms



El Dorado Hotel

The El Dorado occupies a spot at the heart of historic Sonoma, located directly on Spanish Plaza in a recently renovated historic building. Laid out by Mariano Vallejo in 1835, the eight-acre site is the largest Mexican-era plaza in California.

Light and color set the hotel's 27 rooms aglow, while cool tile floors suggest the town's Spanish origins and four-poster beds made up with fine linens add romance. French doors open onto private balconies or terraces and admit a wash of sunlight into the rooms. Some look over the historic plaza; others face the restaurant terrace, which is shaded by a fig tree. Though most bathrooms offer only showers, they are well appointed. Electronics include a flat-screen TV, along with DVD and CD players, cordless phone, and dataport.

If you don't mind casual service, the El Dorado presents good value for the money, as well as an alternative to the Provençal or Tuscany style that predominate in other Wine Country hostelries. Savor seasonal California cuisine at El Dorado Kitchen (*see restaurant listing*).

6480 Washington St. (at Oak Cir.), Yountville

Lunch & dinner daily

Phone: 707-944-2222

Web: www.reddnapavalley.com

Prices: \$\$\$



A warm welcome kicks off dinner at Redd, and things just keep getting better from there. Located on Yountville's ever-blossoming restaurant row, Redd's offers two good seating options—a sun-soaked dining room washed in minimalist white walls and pale wood, or a large courtyard dining area accented with a gently lapping fountain. Either way, you're in for a treat with Chef Richard Reddington's (formerly of Auberge du Soleil) globe-trotting contemporary cuisine.

Start with a tender *hamachi* sashimi on a mound of sticky rice, studded with fresh edamame and drizzled with a lime and ginger dressing. Later, make your way to an entrée of fresh, delicate skate wing set atop a mound of spinach purée, pocked with silky, sautéed wild mushrooms. Served with a few delicately fried artichoke hearts laced with aioli, and ringed with a black truffle jus—the result is just spectacular.

Appetizers

- Glazed Pork Belly, Apple Purée, Soy Caramel
- Caramelized Scallops, Cauliflower Purée, Balsamic Reduction
- Yellowfin Tartare, Avocado, Chili Oil, Fried Rice

Entrées

- John Dory, Jasmine Rice, Mussels, Chorizo, Curry Nage
- Duck Breast, Swiss Chard Crepe, Chocolate
- Braised and Roasted Lamb, Favas, Garam Masala

Desserts

- Meyer Lemon Cake, Tangerine Float, Grapefruit S'more
- Peanut Butter, Milk Chocolate Gianduja, Peanut Parfait
- Chocolate Tart, Dulce De Leche Ice Cream