

San Francisco Bay Area & Wine Country 2008





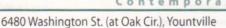


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Phone: Web: Prices:

707-944-2222

Lunch & dinner daily

www.reddnapavallev.com

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On Yountville's quiet main street (now quite the restaurant row), Redd hits its stride thanks to the culinary savoir faire of former Auberge du Soleil chef Richard Reddington. The restaurant, subtly illuminated at night with strings of tiny white lights, gives off a big-city vibe with its urban-chic minimalist

décor and tables teeming with stylishly dressed diners. Whether you order à la carte or experiment with one of the chef's multicourse tasting menus, you'll delight in knowledgeable, friendly service and expertly prepared and presented dishes. Offerings meander the globe from Asia (sashimi of hamachi, stick rice and edamame with lime ginger sauce) to Europe (ricotta and lemon ravioli with morels and smoked-ham emulsion) and back to California (Wolfe Ranch quail, broccoli rabe and sausage).

Redd is still a difficult reservation to get, so be sure to call

Appetizers

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

Entrees

- · John Dory, Creamy Jasmine Rice, Mussels, Chorizo, Saffron Curry Nage
- Liberty Farms Duck Breast, Swiss Chard Crêpe, Chocolate
- Braised And Roasted Lamb, Favas, Garam Masala

Desserts

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

El Dorado Kitchen



Phone:

Californian



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

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.

Chef Ryan Fancher, formerly at The French Laundry, distills the essence of seasonal products in what he bills as "food of the sun." 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.

El Dorado



Fax:

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

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

707-996-3148 Web: www.eldoradosonoma.com

Prices:

27 Rooms





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).