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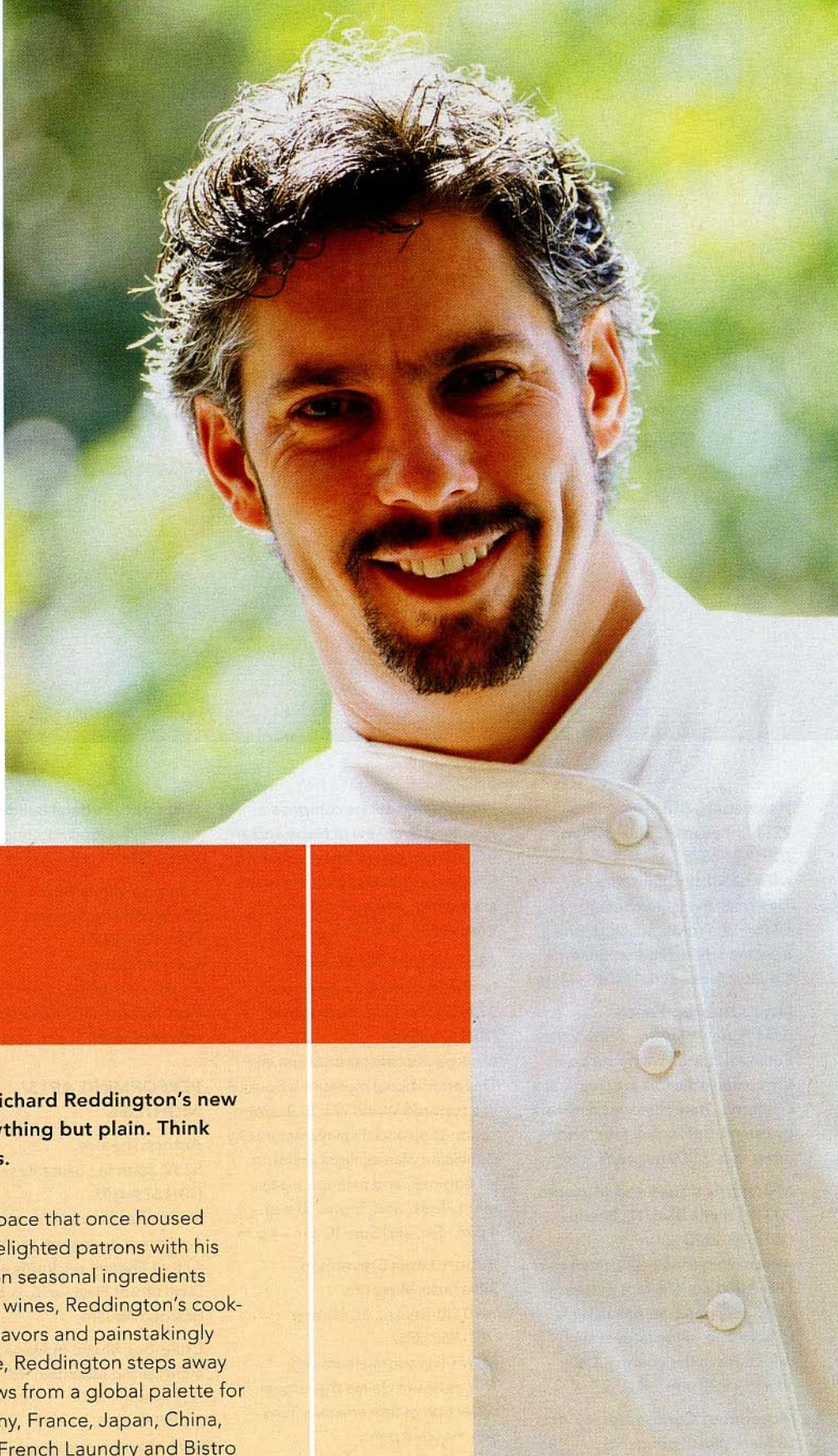
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DINING



Redd Hot

Although it boasts a simple white interior, Richard Reddington's new restaurant in Yountville has proven itself anything but plain. Think more pure. Or delicious. Maybe scrumptious.

Since opening Redd in mid-November in the space that once housed Piatti, the former Auberge du Soleil chef has delighted patrons with his unique take on "Napa Valley food." Focusing on seasonal ingredients and showcasing pairings of regional foods and wines, Reddington's cooking is an exercise in perfection, with full, pure flavors and painstakingly crafted dishes. Trained in classic French cuisine, Reddington steps away from this background at Redd and instead draws from a global palette for his creations, with influences from Italy, Germany, France, Japan, China, and Mexico. The restaurant, which is near The French Laundry and Bistro Jeanty, was designed by renowned architect Peter Guzy of Asfour Guzy and offers a bright setting filled with natural light, white walls with little on them, and warm wood floors from South America. If you haven't been, go soon. And then go back again. And again.

Redd Restaurant
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(707) 944-2222
www.reddnapavalley.com



PHOTOGRAPHY COURTESY OF REDD