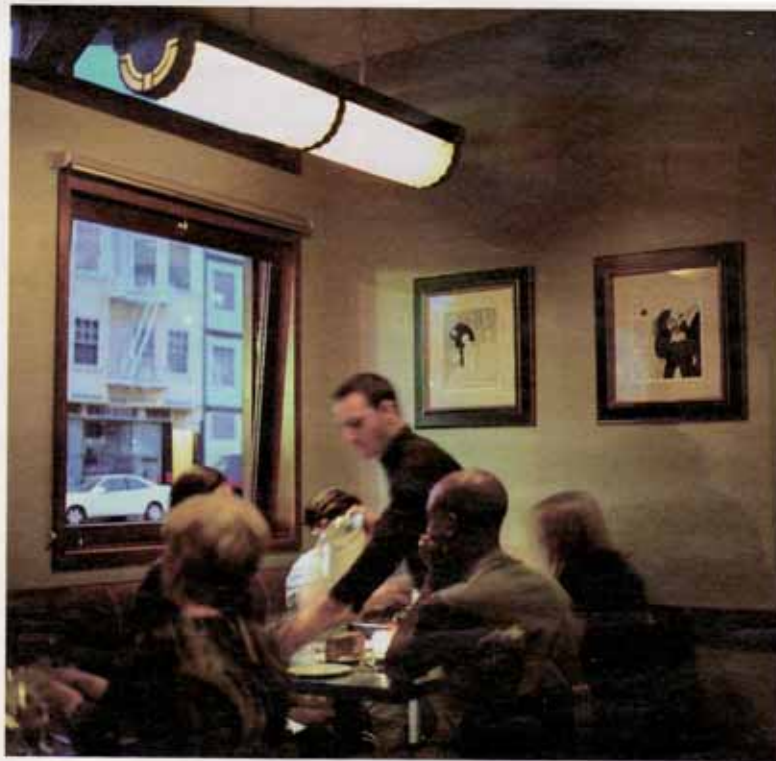


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The front dining room at Range in San Francisco's Mission District.

Reservations and credit cards accepted.

REDD

The dining room can seem a little stark, what with the white walls, wood floor and pitched wood roof, but the modern interior is an appropriate showcase for Richard Reddington's clean, focused menu. His selections can be rustic with dishes such as roast chicken with salsify and artichoke ragout atop soft polenta, or subtle with sashimi of hamachi with sticky rice, edamame and ginger-lime sauce. Service is smooth and efficient and the wine list dovetails nicely with the menu. There's also a five-course menu for \$70; \$110 paired with wines. In warm weather, the outdoor patio is primo.

Cuisine: California

Specialties: Glazed pork belly with apple puree; risotto; sauteed skate wing; caramelized scallops on cauliflower puree.

Seats: 68 (plus 18 in bar; 24 on patio); semi-private room for 20

Prices: \$20-\$29

Noise: ●

Parking: Free lot

Vitals: 6480 Washington St. (at Oak Circle), Yountville; (707) 944-2222 or reddnapavalley.com. Lunch, dinner daily; Sunday brunch. Full bar. Reservations and credit cards accepted.