



**NEW EATS**  
UPSCALE DINING AWAITS IN WINE COUNTRY.



**GRAPE VINE**

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**San**  
The 712-acre Stanly Ranch is pure luxury, and its restaurant is high-end, too, showcasing plates with lots of gorgeous seafood, meats, and vegetables grown in the resort's culinary gardens. Go for the salmon crudo scattered with dehydrated strips of white fish skin, slices of crisp green apple, delicate of yogurt, drizzle of yuzu kosho, trout roe, and still fresh. 200 Stanly Orchard, Napa, (707) 699-6200, [subopawest.com/stanlyranch](http://subopawest.com/stanlyranch).

**C Casa**  
The original was a 400-square-foot pop-up; the new space is a 5,000-square-foot eatery at Napa's Oktober Public Market and wows with a full bar, sit-down menu, and an expanded menu. Owner Catherine Reegen still makes corn tortillas by hand, customers rejoice to be again in demand, and brunch is up with pizza like sweet-rich bacon chick-refrito, duck confit dumplings, and spicy miso-grilled street corn. 611 First St., Napa, (707) 226-7700, [myccasa.com](http://myccasa.com).

**Casa**  
James Beard Award-winning chef Douglas Keene is back with the rebirth of his opulent Michelin-starred steakhouse, and 2016 is a dinner a night, a progressive "living journey" through four dramatic spaces, featuring a 20-plus-course tasting of bites like lobster with avocado and art. The dressing, and rich red wine-truffled mussels dolloped in Parmesan froth.

**275 Hwy. 128, Geyserville, (707) 723-8888, [jprrestaurant.com](http://jprrestaurant.com)**

**Easy Rider**  
Chef Jared Rogers gives contemporary Southern a fine spin with fancy dishes like blue crab, shrimp, lobster, and andouille gumbo, shrimp and grits with pickles and sausage, and crispy Southern fried chicken with bacon-truffle gravy and Cajun chili honey. Get y'all some bacon-cheddar hash poppers scattered in strawberry jalapeño jam. 190 Kimberly St., Petaluma, (707) 774-6233, [easyridetetaluma.com](http://easyridetetaluma.com).

**Farmstead**  
A cute shack with a corrugated metal roof, Farmstead houses a mobile kitchen and a freestanding wood-burning oven. Sit in on the porch Farmhouse Inn property and impresses with a super-casual menu with standouts like grilled flat iron steak, seared in herb butter with cranberry sea salt, and partnered with a silky squash and bean succotash, tossed in popcorn butter, then showered in the popcorn that

**1. Beer serves healthy prepared noodles.**  
**2. Sprints sprints. Beets at center.**  
**3. Farmstead (left) with hot sauce. 4. Also offers popovers with compound butter from its garden.**

**Kitchen Door**  
Will it be jalapeño-spiced chicken pho, a crisp mushroom-parmesan cream pizza or Korean ribs with bacon-fried rice? Chef Todd Humphries does it all at his newly relocated space, which features whimsical rustic decor. Grab a mezcal cocktail and some yummy shoyu-kimchee chicken, and tour the world. 1300 First St., Ste. 272, Napa, (707) 226-1560, [kitchendoornapa.com](http://kitchendoornapa.com). —**Carey Sweet**

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