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CAVIAR AFFAIR

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romance of
champagne & caviar*

*the world's
sexiest vodkas*



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AUTUMN 2006



Rhapsody in Redd

NAPA VALLEY'S well-known "restaurant promenade" in Yountville is seeing Redd. Not the color, but Richard Reddington's sexy yet unpretentious dining spot. Situated near vineyards, Redd serves as an empty canvas, each seating waiting to be painted by fashionable patrons and vibrant, seductive courses. Filled nightly with local Who's Who, Redd is an ideal environment to showcase chef-owner Richard Reddington's passionate perfectionism that is making its mark alongside other celebrated dining experiences in the area, such as Thomas Keller's French Laundry and Philippe Jeanty's Bistro Jeanty.

Reddington, a richly skilled chef, starred in the kitchens of San Francisco's Masa's and La Folie, and Napa's Auberge du Soleil, before opening Redd. Unadorned white walls and glowing cabreuva vermelha wood floors from South America are a nod to the sensual textures that embody Reddington's cooking. The 68-seat sleek, minimal interior was crafted by New York designer Peter Guzy. The comfortable curved walnut and chrome Gubi Danish chairs match the chrome-base tables, all of which contribute to Redd's clean,

modern lines. The generous table spacing ensures conversations stay private.

The delicately balanced combinations on the menu make wine pairings nearly effortless. In addition to the à la carte items, the menu features five- and nine-course tasting menus paired with wine.

Some highlights of Redd's menu include uncommonly tender glazed pork belly with fennel purée and soy caramel, and a risotto rich with sweet chunks of lobster, white truffle oil, and lemon comfit. The cold foie gras tasting is not to be missed. The chef's hamachi sashimi drapes demurely over sticky rice and edamame, topped with a tangy lime ginger sauce. The dessert list is one of the best in Napa, with the Meyer lemon panna cotta a special delight.

Redd's wine list is finely edited and offers excellent choices at every level. Creating a wine list in the Napa Valley is a delicate affair, fraught with politics and intrigue. Wine Director Chris Blanchard is dancing this tango beautifully, creating a comprehensive selection that includes top names as well as some hard-to-find wines.

Redd, 6480 Washington St., Yountville CA, 707.944.2222, www.reddnapavalley.com

Red-hot and super cool places in California by Polina Steier

Nic's Beverly Hills

Nic's and the Martini Lounge is the best kept secret in Beverly Hills. A sophisticated fusion of a modern supper club and stylish, bohemian boite, Nic's attracts a charming crowd with a martini attitude. For caviar lovers, the creative and highly skilled executive chef Hugo Campos does wonders with Petrossian caviar, turning out such caviar-inspired dishes such as artichokes with drawn caviar butter and delicate ahi tuna tartar with caviar-avocado mousse, and perfect potato pancakes dolloped



with generous portions of California caviar. What better way to follow up a caviar dinner than imbibing in rare vodka. Nic's is known for its must-visit VODBOX. Guests don faux fur coats, hats, and scarves and enter a private, beautifully designed freezer showcasing one-of-a-kind vodkas in museum-quality bottles from around the world — introduced by Nic's expert "vodka sommeliers." Those in the know store their vodkas in VODBOX's private leather vodka lockers.

Nic's Restaurant and Martini Lounge 453 North Canon Drive, Beverly Hills, CA, 90210, 310.550.5707, www.nicsbeverlyhills.com