

SPRING/SUMMER 2006

Auberge



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THE KEY TO THE CITY

CHANEL'S PARIS
IN COCO'S FOOTSTEPS

SWEET ROMANCE

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Redd Hot

Get cool in Napa Valley. BY ARIANE HOWARD

One recent night at the restaurant Redd, stylish groups of who's who in Napa Valley, well-heeled visitors, and prominent winemakers mingled in the high-ceilinged room. This suits its chef perfectly: "I really want this to be high-quality but accessible, a place where people will come regularly, not just for special occasions," says Richard Reddington, who worked under chefs such as Roger Vergé and Daniel Boulud and won rave reviews as executive chef at Auberge du Soleil before opening Redd this past November.

Though he's lived in California for many years, Reddington has brought his native New York sensibility to play at Redd. He worked with New York-based architects Asfour Guzy to create an open, cosmopolitan space. Floor-to-ceiling

windows and white walls make the room feel luminous. Interior details include steel-and-walnut tables and Danish-produced chairs molded from walnut shells.

Reddington's menu pays tribute to the area's many excellent varietals. With wine-and-food pairings as his point of departure, he fuses seasonal cuisine with lively spices. His dishes range from rich,

velvety, voluptuous tastes—Sonoma duck breast comes with duck leg confit, savoy cabbage, and sweet potatoes—to spare, clean flavors such as hamachi sashimi with edamame, cucumber, ginger, and sticky rice.

Waiters exude a low-key pride of place and are more than able to help guide an interested diner. In keeping with

Reddington's hospitable approach, portions are generous. And while the wine list is certainly excellent, it would be a mistake to ignore the cocktails. Among the standouts: the gin mule, with Hendrick's gin, muddled mint-and-ginger beer, and the appealing apple-mongrass and chili martini.

Reddington, whose playful demeanor suggests that he understands the appeal of a hip nightspot, has also



Richard Reddington. Above: Redd's light-filled room.

REDDINGTON UNDERSTANDS THE APPEAL OF A HIP NIGHTSPOT.

fashioned an attractive bar menu (try the lettuce cups with stir-fried chicken and chili oil, or the prosciutto pizza). In keeping with its warm, lively ambiance, Redd serves both its restaurant and bar menus until midnight.

Redd's enticing food and warm, modern atmosphere suggest that this beautiful spot will serve as a reliable destination for sophisticated, enjoyable dining. ■

Redd, 6480 Washington Street, Yountville, California; 707/944-2222; reddnapavalley.com.