

SPECIAL FALL FASHION ISSUE

Town & Country

ESTABLISHED IN 1846

**HEIDI
HAS
IT ALL!**

**PLUS:
OPULENT
KNITS**

**CHIC
DAY WEAR**

**EXQUISITE
EVENING
DRESSES**

**FALL'S
40 MUST-
HAVES**

SEPTEMBER 2007
U.S. \$4.50 CANADA \$5.50
FOREIGN \$5.50

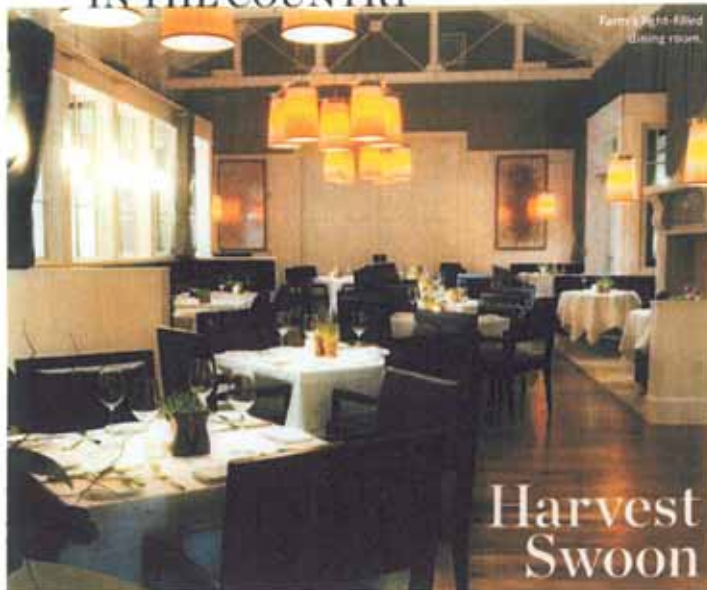


Heidi Klum in Dior
by John Galliano

GLODOW · NEAD
COMMUNICATIONS

Town & Country
September 2007

IN THE COUNTRY



Farm's light-filled dining room.

Harvest Swoon

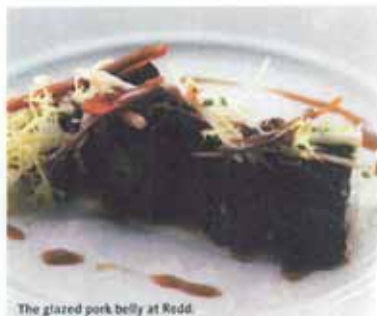
The end of summer and beginning of autumn provide a particularly bountiful backdrop for exploring California's Napa Valley. And one of the best ways to experience its dynamic food scene is to dine at some of the area's newer culinary destinations.

At **FARM** (707-299-4882; www.thecarnerosinn.com), the latest restaurant to open at the Carneros Inn, in the city of Napa, an evening often begins with cocktails and a leisurely game of bocce in the outdoor lounge. Chef Kimball Jones finely balances the rugged agricultural heritage of the Carneros wine-growing region with the sophisticated palate of its citizens, creating such seasonal takes on Napa cuisine as a rustic, smoky, blistered wood-oven pizza and a refined local petrale sole crusted with fennel pollen and pepper.

In downtown Yountville, one block is particularly rich in celebrated cuisine. **REDD** (707-944-2222; reddnapavalley.com)—helmed by chef Richard Reddington, out on his own after many notable years at Auberge du Soleil—serves up inventive twists on wine-country favorites. Vint-

ners and filmmakers pack the clean-lined dining room every night for Reddington's signature dishes, like silky John Dory afloat in a saffron curry and crispy roasted pork belly glazed in soy caramel.

Just next door is the beloved **AD HOC** (707-944-2487), which Thomas Keller opened in late 2006 as a temporary project while he considered his next (and as yet still in progress and unnamed) permanent venture. Six months of overwhelming public response has turned Ad Hoc's fleeting romance into a serious commitment. The gracious, welcoming restaurant serves one family-style, four-course prix-fixe menu nightly (call ahead to hear



The glazed pork belly at Redd.

the specifics). Dinners begin with a seasonal soup or salad, move on to a hearty entrée and finish with cheese and dessert. You can count on generous second helpings of your main course, and even better, you'll find that getting a reservation is a breeze—decidedly not the case at some of Keller's other outlets. Perhaps best of all, with just one slate of dishes to prepare, Ad Hoc is able to offer a surprisingly well-priced meal without sacrificing any of the precise, highly focused execution that fans have come to expect from the chef.

Can't get enough of Napa? Take some of it to go from the **OXBOW PUBLIC MARKET** (oxbowpublicmarket.com), which opens this October in downtown Napa, near the site of the forthcoming Ritz-Carlton. Developed by Steve Carlin, who transformed San Francisco's Ferry Building into the food Mecca it is today, the 40,000-square-foot complex will see microgrowers selling produce alongside acclaimed specialty-food purveyors. Pick up a bottle of your latest, greatest Napa wine discovery at the Oxbow Wine Merchant and Wine Bar, and pair it with charcuterie from the Fatted Calf or the unbelievable roast chicken with limes from RoliRoli. **JOONEE MUROMCEW**



Ad Hoc's Mission-style front facade.

PHOTOGRAPHS: CLOCKWISE FROM TOP LEFT: ANGE TAVAKI; ANDY KATZ; DEBRAH JONES