

8TH ANNUAL AMERICAN FOOD & ENTERTAINING AWARDS

BON APPÉTIT

OCTOBER 2005


AMERICA'S FOOD AND ENTERTAINING MAGAZINE

RESTAURANTS

Hot Seat

Cyrus, HEALDSBURG

When it comes to wine-country dining, Napa has traditionally made the biggest splash. But with **CYRUS** in Sonoma, all that is about to change. Tucked inside Les Mars Hotel just off Healdsburg's town square, this jewel box of a restaurant features an outstanding bar that showcases an innovative seasonal cocktail list overseen by mixologist Scott Beattie—his Manhattan made with vanilla-infused bourbon is a perfect counterpoint to a day of wine tasting. No sooner are you seated in the chic dining room with its vaulted ceiling and first-rate service—led by maître d' and co-owner Nick Peyton—than a cart with Champagne and caviar is wheeled tableside. It's a good opener to the sophisticated menu from chef Douglas Keane, who trained at Lespinasse and more recently ran the kitchen at Market in nearby St. Helena. Whether you opt for the three-, four-, five-, or seven-course prix fixe, don't miss the foie gras three ways. Red wine risotto and red snapper with lemongrass and Thai basil couscous are equally irresistible. (29 North Street, 707-433-3311; cyrusrestaurant.com)



Chef Douglas Keane
and co-owner Nick
Peyton in the dining
room at Cyrus.

NEW ENGLAND • BURGUNDY • RIO DE JANEIRO • AND MORE >>