

Los Angeles Times

TH WEDNESDAY, JUNE 1, 2011

LOS ANGELES TIMES

SAVORING SONOMA | RESTAURANTS

At last, the scene blossoms

Elegant dining rooms, hand-thrown plates, oysters à la française: Sonoma's restaurants have arrived.

By **W. James Greig**
Times Staff Writer

Lindsay (just 1822) by the glimmer of wine country. Unusually dark in the house, but with some light to top up the restaurant's lower levels for those who dine there. In fact, they are as bright, sitting on a terrace on Highway 101.

It may not seem like it, but the restaurant is not just around the corner to being Sonoma County's most elegant. It's not just around the corner to being one of the best in the state. It's not just around the corner to being one of the best in the world.

Sonoma County is a beautiful area, a patchwork of vineyards and small farms that produce the best wine, the best produce, the best eggs, the best bread, the best cheese, and the best of everything else that grows in the area. It's a beautiful area, and it's a beautiful area.

The new Cyrus in Healdsburg was designed by the architect of the French Laundry, and it's a beautiful area.

The new Cyrus in Healdsburg was designed by the architect of the French Laundry, and it's a beautiful area.

French restaurant in part of Los Angeles is a late 19th-century building that was once a French consulate. The two-story building is the restaurant, and it's a beautiful area.

In the dining room, with redwood ceilings and white walls, the restaurant is a beautiful area. The restaurant is a beautiful area.

The restaurant is a beautiful area. The restaurant is a beautiful area. The restaurant is a beautiful area.

The restaurant is a beautiful area. The restaurant is a beautiful area. The restaurant is a beautiful area.



PHOTOGRAPH BY [unreadable]

Worth the trip

Dining

Beveline, 221 Center St., 1st floor, Healdsburg (707) 431-6100; www.beveline.com. Open 10 a.m. to 11 p.m. Wednesday and Thursday, noon to midnight Friday and Saturday. \$20 to \$25 per person, including tax and tip. \$25 a course, \$45 a course, \$75 a course. Chef's tasting menu, \$85.

Cyrus, 27 North St., Healdsburg (707) 433-0342; www.cyrusrestaurant.com. Open 10 a.m. to 10 p.m. Wednesday through Monday. Three courses, \$52; a course, \$45; a course, \$75. Chef's tasting menu, \$85.

Della Follata (Healdsburg), 34 Petaluma Blvd. North, Petaluma (707) 762-8861. Open 7 a.m. to 2 p.m. Tuesday through Thursday. 7 a.m. to 9 p.m. Friday, 7 a.m. to 9 p.m. Saturday. 9 a.m. to 9 p.m. Sunday. www.dellafollata.com. Brunch menu, \$2 to \$6.

Witz's Restaurant & Bar, 611 Healdsburg Ave., Healdsburg (707) 433-2200; www.witzrestaurant.com. Open 11:30 a.m. to 8 p.m. Wednesday through Saturday. 11:30 a.m. to 11 p.m. Friday and Sunday. California and comfort, \$2 to \$30. New England style seafood, \$2 to \$25. Small plates, \$2 to \$25.

Rare, 2550 Occidental Blvd., Santa Rosa (707) 533-4864; www.rarerestaurant.com. Open 10:30 a.m. to 9:30 p.m. (not open every night). Wednesday through Sunday, noon to 10:30 p.m. \$2 to \$25. Big plates, \$2 to \$25.

Cyrus spreads

KITCHE was a delicious effort by the chef. That night, he served trout with fingerlings and long beans in a sauce reminiscent of the chef's previous work. The chef's previous work was a beautiful area.

The chef's previous work was a beautiful area. The chef's previous work was a beautiful area. The chef's previous work was a beautiful area.

The chef's previous work was a beautiful area. The chef's previous work was a beautiful area. The chef's previous work was a beautiful area.