



Where To Go Next

napa & sonoma

By Sara Deseran

Cyrus Chef Douglas Keane and maître d' extraordinaire Nick Peyton first teamed up to open Market in Napa. Now they've reunited to create this exceptional new Sonoma restaurant. Somehow, despite its old-world decor (ornate Austrian window shades, Venetian plaster ceilings and gold-and-dark-wood accents), Cyrus manages not to be stuffy. Dinner begins when the hostess picks up a faux antique French phone to announce each guest's arrival to the kitchen and continues with the Champagne and caviar cart. Keane's bold-flavored prix-fixe menu follows: silky salt-cured foie gras offset by a sweet-tart rhubarb

compote; lobster and melon salad with fragrant Thai basil; and creamy risotto made with red wine and served with a foamy Parmesan broth. Then comes the cheese cart, with local choices like star-anise-topped Goat's Leap Eclipse. Desserts include an unlikely but alluring combination of chocolate, hot caramel sauce, salty corn sorbet and popcorn. Gregarious sommelier Jason Alexander touts a list

that emphasizes Sonoma bottlings as well as worldly choices like crisp Austrian, German and Alsatian whites.

DETAILS Les Mars Hotel, 29 North St., Healdsburg; 707-433-3311.