

Healdsburg's Cyrus compels a culinary pilgrimage beyond Napa Valley. Settle under archways bathed in warm lamplight as a caviar and Champagne cart rolls up to underscore the night's theme: luxury of choice. Tuck into any of four lavish caviars, gold bullion counterbalancing the scale, as disarming maître d' Nick Peyton lays out the "no rules" three to five course prix-fixe scheme, empowering diners toward a feast of their whims drawn from nine categories. Or, allow chef Douglas Keane to fabricate a seven-course tasting adventure; you're in expert hands, regardless. Keane's cuisine exudes contemporary sensibility as he globe-trots for inspiration while respecting seasonality. Focus on foie gras, perhaps a salt-cured slab to smear with peanut butter and pomegranate-jeweled jelly. Delicately crisped rouget topped with abalone swims in coconut-curry foam with crab, while tender duck harmonizes tamarind eggplant and edamame. Unanticipated palate refreshers blur courses: perhaps a spoonful of Nantucket Bay scallop ceviche livened by seaweed and tomato water gelée, or white pear elderberry lollies, ghostlike on straws. Surrender to affable sommelier Jim Rollston for wine pairings from a grand collection. While choreographed attendants come with the territory, here nothing feels staged. All swap duties between tables and relay details with a gleam in their eyes---indicative of impeccable training and personal faith in the offerings. The staff's natural poise quashes pretense. Factor in the mixologist's cocktail dreams to start, and the heady cheese cart and the themed dessert tasting of chocolate, fruit or caramel as finales. This is a night to remember.