

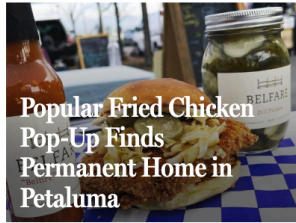


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Popular Fried Chicken Pop-Up Finds Permanent Home in Petaluma



We Found the Best Croque Monsieur in Sonoma County



Find the Best Oaxacan Food in Sonoma at New Boyes Hot Springs Restaurant

BITECLUB, FOOD + DRINK, SONOMA RESTAURANTS, THINGS TO DO IN SONOMA, WHAT'S NEW IN WINE COUNTRY

Where to Eat Right Now in Sonoma County

New restaurants, new dishes, and best bets for holiday dining. Here's the latest from the Sonoma County dining scene.



SLIDE 5 OF 17

Cyrus co-owner and maître d' Nick Peyton visits with guests. (Chad Surmick / The Press Democrat)



BY **HEATHER IRWIN**

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0 COMMENTS



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New restaurants, new dishes, and best bets for holiday dining. Here's the latest from the Sonoma County dining scene. Click through the above gallery for must-try dishes and a peek inside the restaurants.

Cyrus, Geyserville

Billi Bi has been called the most luxurious dish in the world. The velvety mussel soup is one of the most delicious things on the nearly 20-course tasting menu at Cyrus restaurant.

Deceptively simple, chef Douglas Keane's Billi Bi uses the broth of steamed mussels and a heavy dose of cream, butter, and white wine to create a deep, satisfying soup that's far more than the sum of its parts.

I can only hope, for your sake, it remains on the tasting menu.



Billi Bi Soup with Fennel on the opening menu at Cyrus restaurant in Geyserville. (Heather Irwin / Sonoma Magazine)

The restaurant opened in a former prune-packing plant outside Geyserville in September, 10 years after the original Cyrus in Healdsburg closed. In many ways, this new Cyrus holds to the original vision of Keane and business partner Nick Peyton—a mix of opulent, painstakingly created European and Japanese small bites. It doesn't get a lot more pinkiesup than this \$295 prix fixe meal, though compared to other highend restaurants in Wine Country, Cyrus is a relative deal.

The multi-course experience rolls out in three stages, with just 12 guests per seating and three seatings a night. Diners are welcomed into the Bubbles Lounge with canapés and champagne or seasonal cocktails. The second stage is at a darkened counter in the kitchen, where each place setting is lit with a single spotlight.

Then it's off to the main dining room for seven more dishes, all served on bespoke ceramic dinnerware. The four-hour experience ends with a trip through a hidden door to the Chocolate Room, where a curtain of melted chocolate perfumes the air and boxes of bonbons levitate. Keane's ingredient-driven menus change seasonally, but dishes like red wine risotto with Parmesan froth and white truffle (from the original Cyrus menu), duck with hoisin and turnips, and beef with maitake mushrooms and umeshu (plum liqueur) consommé are timeless. Raw seafood dishes served at the table in the chef kitchen include a raw oyster with ginger-shiso-dashi gelée, and kanpachi with passion fruit.

Since 2012, the playing field of high-end restaurants in Sonoma County has expanded, and Cyrus is no longer the only Michelinworthy dining destination. But with chef Keane and his team at the helm, doing their alchemy and creating culinary magic, Cyrus is certain to reach a star once again... or two... or three.

275 Highway 128, Geyserville. 707-723-5999, cyrusrestaurant.com