



PAINT THE TOWN REDD

Former Auberge Chef Succeeds At His Own Venture
By Kari Rule

WALKING INTO THE NEW REDD RESTAURANT IN YOUNTVILLE, I WAS FIRST TAKEN ABACK AT THE NEW AMBIANCE. The clean, simple, modern, elegant decor was in stark contrast to the former Piatti's, but Owner/Chef Richard Reddington said he wanted it that way.

"Piatti's to me had seen better days," said Reddington, an acclaimed Northern California Chef and former Auberge Du Soliel head chef. "Physically, the building was in bad shape. There was nothing worth saving. We didn't completely level it, but we used the same footprint and added a 700 square foot addition for the kitchen."

Reddington, 40 and single, hired Peter Guzy, an architect from New York City to do a complete

transformation for his new restaurant, which is also owned in silent partnership with Bob Harmond, who owns Auberge Du Soleil and Claude Ross, who founded Auberge Du Soleil.

"I chose Peter because I liked his ideas," said Reddington. "Around here, the same architects are building everything and it all looks the same. Peter was impressed with the Valley's beautiful scenery, which we take for granted here so he made sure the restaurant had a lot of big windows. The awning in the front is supposed to reflect the rolling hills."

The décor is sparse and Reddington said that is how he chose it to be.

"There are so many places that pound you over the head with the fact you are in the wine country, he commented. "I wanted something clean where the food takes shape. The feedback from 95-percent of our customers is they love it so I'm happy."

Redd Restaurant,
6480 Washington St.,
Yountville,
707/944.2222.

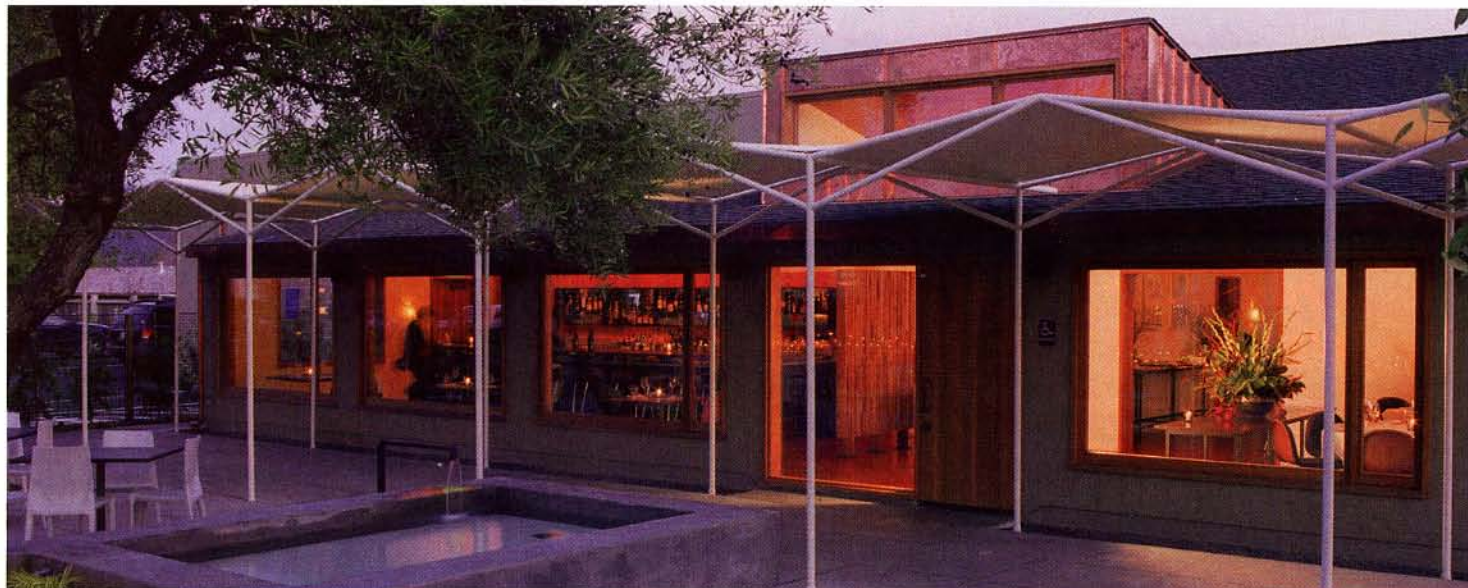
Reddington, originally from Upstate New York, said he wanted to create a unique look and feel to his restaurant.

“What we’ve done here is try to do a different style for Napa, but still have a sense of place,” he added. “This is Yountville, not France. We have enough French restaurants. Why not do my interpretation of a Napa Valley restaurant?”

The Napa Valley has become a destination for food and Reddington said Redd Restaurant fits right in. “It’s about giving locals and visitors a choice. I was going to go to the city to open a restaurant, but when I decided to stay in the Valley, it was going to be something totally different than what’s going on now. The food is wine friendly, but a little contemporary. The place has more of a city feel to it, so for me, it’s about a mixture of sophisticated service, sophisticated food and sophisticated

On the night we chose to try the cuisine, the staff at REDD Restaurant was superb and appeared to enjoy being apart of this new venture. The food was beyond description. Chef Richard’s blending of unique ingredients creates tastes never experienced even for the most seasoned palate.

It was recommended to us to try their popular five-course meal with wine pairing and our senses were swept away. The presentations of each entree were a work of art. The dishes included my personal favorites like the caramelized diver sea scallops with cauliflower puree, almonds and balsamic reduction and the glazed pork belly with fennel puree, burdock and soy caramel. We also sampled the winter salad with blood oranges, shaved fennel and avocado as well as the Carnaroli risotto, Maine lobster, lemon confit and white truffle oil. Chris, our sommelier, was a master at pair-



surroundings, but still Napa Valley...where you can come in and feel something alive.”

He also wanted his restaurant to be approachable to locals.

“We get kids and babies. Locals come in and have a couple of courses, eat at the bar, which has a different menu with pizzas and snacks. At Auberge, I was cooking for tourists and not many locals. I wanted to avoid the special occasion restaurant. We have people who have been here ten times and we’ve only been open three months. That says a lot.”

REDD’s menu showcases regionally inspired seasonal cuisine with ethnic influences.

ing the proper wine with each dish leaving us spell bound by our dining experience.

Reddington’s 15-year epicurean journey that lead him to Yountville began with classic French training under Roland Passot at La Folie in San Francisco and was later followed by tenures in France’s Michelin three-star Arpege and Le Moulin de Mougins with Roger Verge’, a prelude to working with Daniel Boulud at Restaurant Daniel in New York City.

“I was business major in college, but at age 25, I knew I wanted to take a different path in life,” said Reddington. “I decided to go to Europe and it was there I fell in love with food. The food and the smells

were engulfing. I was eating, but I didn't pay attention much, but Europe was an eye opener."

He had lived in San Francisco before and decided to make the Bay Area home after moving back to the States and thought he wanted to pursue being a restaurant owner because he liked to entertain, but a chance meeting with Passot and a visit to his kitchen, Reddington said he knew then he wanted to be a chef.

Reddington said he gets his inspiration for his award winning dishes from old cook books and places he has visited as well as blending his favorites with different combinations.

"I worked in France for a year and learned French techniques, but I like to find different combinations, but food true. There are things on the plate for a reason with a good balance. I wouldn't call what I do; fusion, but you may find a couple of Asian influences. I love raw fish. I love risotto. I love pasta. I love a great steak. It's like taking little bits of things I like and playing around with it," he added.

Reddington credits much of his success to hiring the right people, many of whom have worked with Reddington for the past five years at other establishments.

"There is so much energy right now and I want to keep that synergy going," said Reddington, who uses his sports background to lead his team to a winning combination. The near future of REDD will include outdoor seating.

Individual meals range in price from \$16-32, but if you are visiting for the first, a \$100 for a five course meal with wine pairing is worth the investment to get a real sense of Reddington's remarkable talent with food. A nine course meal is also offered as well as their signature cocktail drinks and desserts from heaven.

"Let's have the place be celebratory. People need to have fun and the food also needs to be fun," stated the spirited and vivacious Reddington. NVL