

# wine

## ADVENTURE

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Gina Gallo

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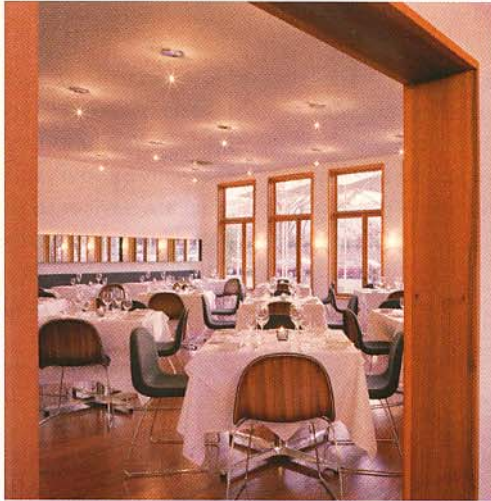
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Vino. Venus. Vita.



# redd hot restaurant in napa



Redd showcases the talents of Chef Richard Reddington, with an inspired new take on wine country cuisine.

If you haven't been to Napa lately, you'll be delightfully surprised at the newest culinary offering in the quiet town of Yountville – home to such icons as Thomas Keller's French Laundry and Bouchon, and Domaine Chandon.

Redd, a relaxed-yet-stylish, well-priced restaurant in the space formerly occupied by Piatti, showcases the talents of Chef Richard Reddington, with an inspired new take on wine country cuisine. It has definitely received the locals' seal of approval since its November opening, with a wine list that draws from both California and international influences, much like Richard himself.

Richard has worked with some of the world's finest chefs, including Roland Passot at San Francisco's La

Folie, Roger Vergé at France's *Michelin* 3-star Arpege and Le Moulin de Mougins, and Daniel Boulud at Restaurant Daniel in New York City. Most recently, he garnered raves at Masa's in San Francisco and Auberge du Soleil in St. Helena, where he was voted "Best Rising Chef" by *San Francisco* magazine in 2003.

The contemporary space features a bar, main and private dining rooms that overlook the olive-treed courtyard and Napa vineyards, and an outdoor patio. Hidden lights twinkle like stars from the wood ceilings; and although there's a bit of a noise level, the tables are decently spaced and the plush seating is conducive to a leisurely meal.

Choose from a 5-course or 9-course tasting menu at \$70 and \$90, respectively, or simply order à la carte from the menu, which focuses on regional, seasonal cuisine with ethnic influences. On a rainy night last spring, we struggled with the choice of a dozen or so yummy-sounding appetizers, and settled on – without an ounce of regret – Richard's signature caramelized Maine diver scallops

with cauliflower purée, almonds and balsamic reduction (\$14 or \$27 for an entrée portion), and an assortment of cold foie gras preparations, accompanied by apples and brioche (\$16). For entrées, we adored the inventiveness and freshness of the pan-seared wild striped bass, served with a carrot purée, braised oxtail and red wine cinnamon jus (\$26), and savored the hominess of a molasses-glazed veal loin with sides of winter squash, wild mushrooms and sweetbreads (\$28).

Redd's happy endings include cheese (5 cheeses, \$18; 3 for \$12) and extensive dessert wines by the glass.

Redd, 6480 Washington Street, Yountville, CA, 707-944-2222, [www.reddnapavalley.com](http://www.reddnapavalley.com). Open daily for lunch and dinner and Sunday brunch.