



CALIFORNIA STYLE

E t e r n a l


MUSE

THE QUEEN OF THE SILVER SCREEN
MICHELLE PFEIFFER REIGNS ON

MENU

EDITED BY LESLEY MCKENZIE

MADCAP's
shima aji sashimi.



A Chef for All Seasons

Chef Ron Siegel's career is a veritable high-lights reel of San Francisco restaurants: Michael Mina, the Dining Room at the Ritz Carlton, Masa's, Charles Nob Hill—he's run them all, not to mention a stint as opening sous chef at The French Laundry.

In August, Siegel finally opened a place of his own called **Madcap**, in San Anselmo. "The approach and technique are not different," Siegel says, comparing the menu

at the casual **Madcap** to his previous tony gigs. "But some of the ingredients are. It's a special, eccentric restaurant."

Here, Siegel focuses on produce and what he considers the Bay Area's "40 seasons," as well as his signature nuanced, Japanese cooking style. A sashimi comprises translucent *shima aji* (striped jack mackerel) with marinated seaweed, a tangy puree of *umeboshi* plum, shaved

radish, sweet melon and shiso salt. Rabbit tortelloni are filled with miso-braised meat, chanterelles and Crescenza cheese, and garnished with leeks and Parmesan foam. Even simple corn soup is elevated with a pine nut crumble. Order à la carte, or settle in for the eight-course tasting menu (\$80). 198 Sir Francis Drake Blvd., San Anselmo, 415-453-9098; madcapmarin.com.

• MICHAELNE BUSICO

MENU

The **ASHES & DIAMONDS** VIP lounge. From near right: The campus, designed by **BARBARA BESTOR**. A meal prepared by resident chef **EMMA SEARS**.



NAPA

SPARKLING *Personality*

"Ashes & Diamonds started as a love letter to Napa Valley pioneers of the midcentury," says founder Kashy Khaledi of his new winery, a place deeply dialed into the currents of food and wine culture, located in the Oak Knoll District of Napa. The former multimedia executive tapped L.A. architect Barbara Bestor to create an environment that incorporates Khaledi's eclectic passions and inspirations, ranging from 1960s wineries to his interest in California's historic Case Study Houses. Bestor's slick, contemporary campus design takes advantage of Highway 29's vineyard views and enhances the experience of savoring vintages by winemakers Steve Matthiasson and Diana Snowden Seysses. 4130 Howard Lane, Napa, 707-666-4777; ashesdiamonds.com.

SANTA MONICA

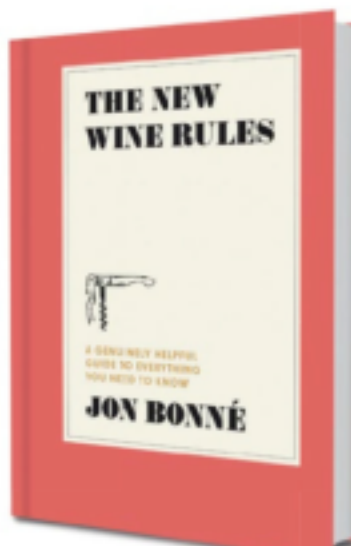
QUICK *Fix*

Eco-friendly coffee start-up Woken fills its biodegradable, compostable and Nespresso-compatible capsules with fresh Italian espresso. What's more, the packaging is recyclable.

woken.coffee.



WOKEN biodegradable coffee capsules, monthly subscription from \$25.



Bottle Service

Jon Bonné, who edited the *San Francisco Chronicle's* wine section for nearly a decade, made a career of championing renegade California vintages. Now the author goes back to basics with *The New Wine Rules* (Ten Speed Press, \$15), a compendium of tips on how to select, store, share and pair.

WRITTEN BY MELISSA GOLDSTEIN, JESSICA RITZ, GILLIAN ROENIG, AND ELIZABETH VARNELL. ASHES & DIAMONDS: EMMA K. MORRIS. WOKEN: JESSICA RITZ. THE BROKEN SHAKER: FRANK LEE.

DOWNTOWN L.A.

Stir It Up

Perched high above Downtown L.A., with sweeping city views amid a sea of pink lounge chairs, **The Broken Shaker's** first West Coast outpost atop the Freehand Hotel has all the makings of a perfect California cocktail hour. Proffering the likes of the Shell Beach Caipirinha (a twist on the Brazilian classic using melon, Sichuan gomme and St-Germain) and the O-Fish-Ally Open (a gin and vermouth concoction topped with a "glitter nori nest"), Bar Lab mixologists Gabriel Orta and Elad Zvi have infused their newest location with the same laid-back vibe and flavors that garnered their Miami spot two James Beard Award nominations. 416 W. 8th St., L.A., 213-612-0021; freehandhotels.com.



THE BROKEN SHAKER (above) was designed by **BAR LAB** and **ROMAN & WILLIAMS**. Right: Tiki-themed cocktails.

