

california

HOME + DESIGN

DOMESTIC BLISS

SPLENDID KITCHENS
AND TRANQUIL BATHS

The Pinns play up
the drama of black
and white, p. 112

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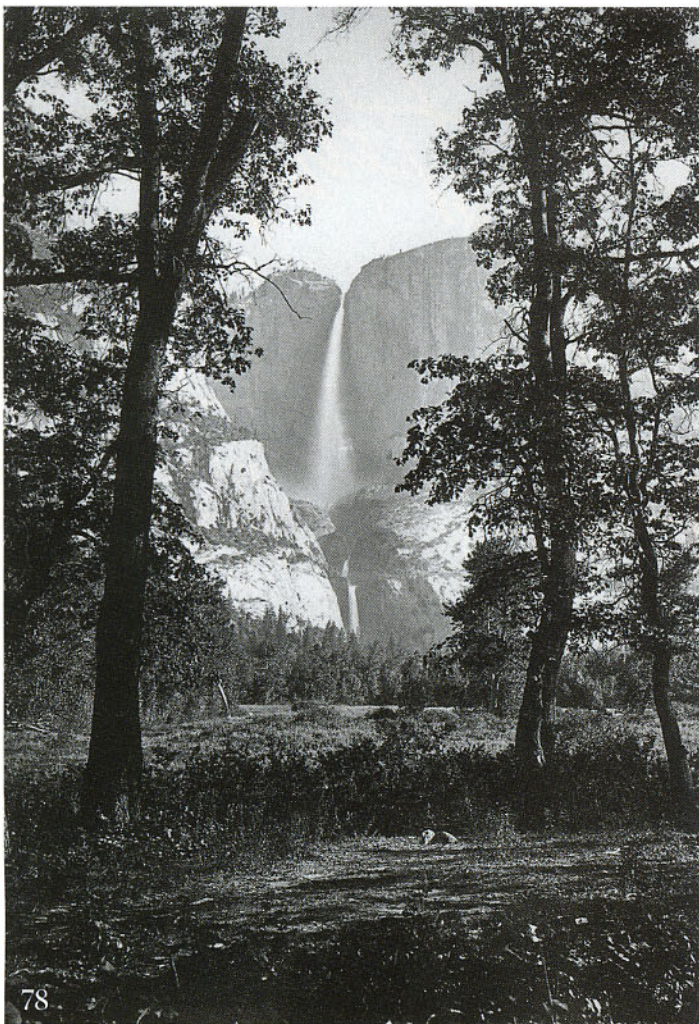
LAS VEGAS
THE KITCHEN
+ BATH SHOW

SARATOGA
A FAMILY'S
DREAM HOUSE

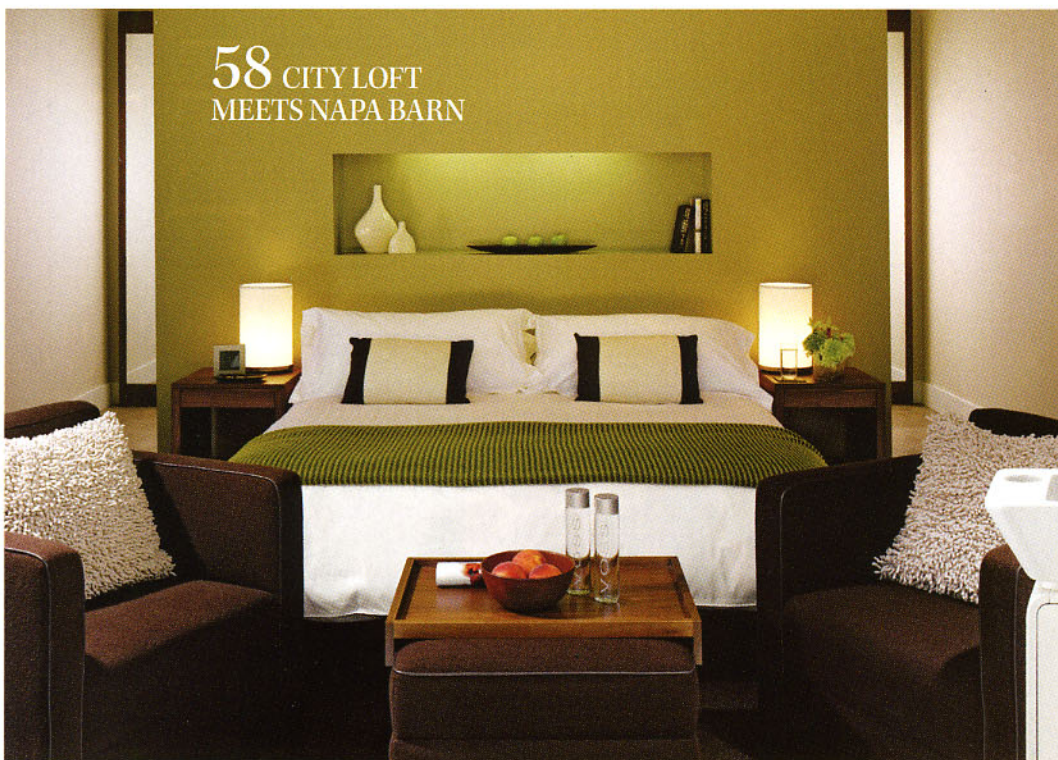
LOS ANGELES
LOOKING BACK
TO THE FUTURE

DEPARTMENTS

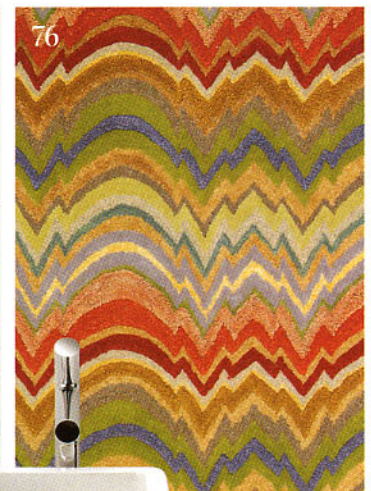
- 57 FINDS: ORANGE CRUSH**
Los Angeles designer Troy Adams introduces a vibrant mix of colors and materials—all in a single vanity.
- 58 FINDS: SEE, PLAY AND STAY**
Check out the newest restaurants, bars and hotel openings in, around and about California.
- 62 FINDS: 12 FRESH PICKS FROM K/BIS**
Get an update on the latest furnishings and accessories for the kitchen and bath, straight from Las Vegas.
- 74 GARDEN: A PLACE IN THE SUN**
Saucer-sized dahlias are a midsummer's delight, plus stylish new options for outdoor seating.
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The flame-stitch pattern, the signature design of Missoni, comes back in a variety of soft goods.
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A monthly report on art auctions worldwide and museum exhibitions around the state.



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58 CITY LOFT
MEETS NAPA BARN



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CALISTOGA TRAIL

The **Solage Calistoga** resort and spa is the first property in Auberge Resorts' new brand of luxury destinations. St. Helena-based Backen Gillam Architects and San Francisco design firm Dowling Kimm Studios executed the "Napa barn meets San Francisco loft" concept, outfitting the 89 studio cottages with vaulted ceilings, contemporary walnut and beech furnishings and stone showers with pebble flooring. The full-service spa offers the area's signature mud treatments, and room-service orders arrive by bicycle. 755 Silverado Trail, Calistoga, 866-942-7442, solagehotels.com.



THE NEWEST PLACES TO SHOP, EAT AND STAY

BY ERIN FEHER

THE NEW PERUVIAN



Chef Carlos Altamirano of San Francisco's Mochica is just getting cooking at his latest restaurant, **Piqueo's**, in Bernal Heights. Altamirano's California spin on traditional Peruvian fare is evident in dishes such as steamed sweet-corn dough topped with shrimp curry sauce. The intimate space, designed by Altamirano and his wife, Shu, is anchored by an open kitchen with a granite bar, where guests can sample homemade sangrias and watch as the chef mixes up ceviches to order. 830 Cortland Ave., San Francisco, 415-278-0480, piqueos.com.