

GENTRY

SOUTH BAY

MARCH 2008

SPRING FLING

THE SEASON'S BEST SWIMWEAR



TROPICAL ZEN

INSIDE A LOS ALTOS HILLS ESTATE

WYN WACHHORST'S

AN AMERICAN EPIC

GORDON MOORE AND
THE FAIRCHILD LEGACY

MAR '08 WWW.GENTRYMAGAZINE.COM
\$4.99US

03>



0 71486 01800 1

Delicious Destination

Amalia McGibbon heads to The Wine Country to enjoy a leisurely meal at the new Solage Calistoga resort.

Auberge Resorts has done it again. The luxury-defining creators of Auberge du Soleil, Esperanza, Calistoga Ranch, and The Inn at Palmetto Bluff have debuted a new property in the Napa Valley region. The 89-room Solage Calistoga is everything patrons would expect from a destination with the “Auberge” stamp, and more. In fact, Solage Calistoga—which opened in June 2007—is the first property in the company’s new line of more contemporary, eco-conscious resorts. Think “finer things” without the fuss. Catering to a new generation of destination travelers, Solage Calistoga is serving up opulence with a twist of cool.

The resort’s restaurant, Solbar, follows suit and is more than just the closest place for resort guests to grab dinner. I’d actually venture to say it’s one of the most exciting Northern California establishments to open in the last year (and remember: compliments I use often, superlatives are rare). I’ve had the pleasure of dining there numerous times, and not once did Executive Chef Brandon Sharp falter. Sharp has an impressive pedigree, hailing from the famous Gary Danko, French Laundry, and Restaurant August in New Orleans (about which I cannot say enough good things). His food is a testament to his CV, and few can compete with either.

The menu is two-fold, with one side a list of spa-style healthy dishes and the other, a column of richer comfort foods. Ingredients are top-notch—culled from nearby farms—but the creations are never too serious or formidable.

Solbar’s atmosphere is distinctly bistro-like, with a woodsy chic interior that continues the resort’s self-proclaimed “Napa barn meets San Francisco loft” aesthetic. Features like an open atrium inside and a 20-foot fire pit on the outdoor patio lend a playful air to the restaurant. The fun is compounded by the bar’s extraordinary champagne list (reportedly the largest in Napa Valley).

As one would hope, the wine menu at Solbar reflects the cornucopia of surrounding vineyards. Wines by the glass include a 2005 Walter Hansel “North Slope” Pinot Noir and a 2006 Etude Pinot Gris from Carneros (only 600 cases made).

If you visit the restaurant, I’d recommend staying at the resort (and vice versa). The two, together, are one of Napa Valley’s finest offerings. Another significant feature of the resort is the full-service, 20,000-square-foot Spa Solage, the Northern California outpost for Kate Somerville’s clinic, and this notable partnership—her name raises quite the impressed eyebrow in spa-savvy circles—speaks to the resort’s traditional ability to serve its clientele the best of the very best.

Auberge Resorts is a highly esteemed organization, and the receiver of many awards. And if I had one to give, I’d add it to the pile in honor of Solage Calistoga and its wonderful chef Brandon Sharp. **For reservations, log onto www.solagecalistoga.com.** ■

