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NAPA VALLEY *life*

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NAPA VALLEY FOOD SCENE

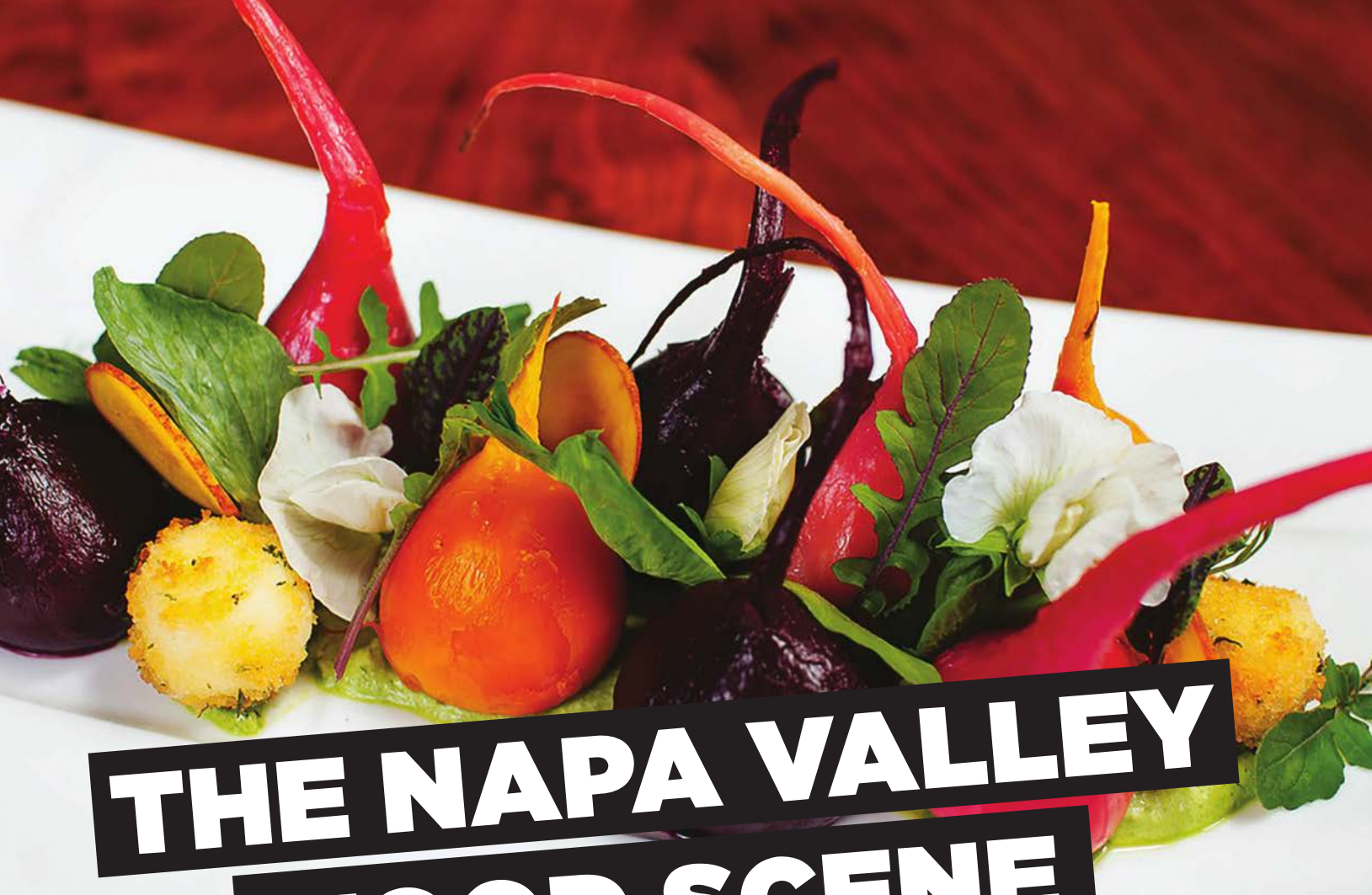
Napa Valley Is Heating Up... What's Hot and New!



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What's Hot in the Valley / Napa Valley Scene
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THE NAPA VALLEY FOOD SCENE

By Dynie Sanderson

photo by Alexander Rubin

No matter which dining attractions you choose, you will be in for a delicious thrill ride through the wine country! The Napa Valley Food Scene continues to explode and amaze locals and visitors alike with the constant influx of new flavors and signature chefs opening up shop. It seems every day there is something new to delight in. With Napa Valley already having a stake in the ground as a premier “foodie” destination, it is taking on new heights on the path to notoriety of being one of the world’s signature and top culinary meccas and one of the largest food destinations spanning over 30 miles. Every little nook and hamlet in our valley can stake claim to having their own world-renowned chefs putting them on the map.

Calistoga has exploded with two signature chefs opening their doors there with Angeline, and Johnny’s. A variety of new flavors have hit the dining tables with 3 new Japanese-Inspired restaurants that have recently laid ground or are coming soon to the Napa Valley with the recent opening of Miminashi and Two Birds one Stone, as well as the soon to be open Kenzo. The Latin theme brings an added flare with the opening of the Puerto Rican inspired restaurant Protea in Yountville, and the Brazilians got on board too with the opening of the Brazilian Steakhouse Galpao Gaucho in Napa. Sophisticated pub food or “gastropubs” are popping up on the scene as well offering an alternative to high end higher priced dining along with a broad selection of craft beers.



Basalt



Basalt

NAPA FOOD SCENE

Basalt

One of downtown Napa's newest additions to the ever-growing restaurant scene is gracing the Napa River and adding to the changing dining landscape. The restaurant from the Moana Restaurant Group (Corners Tavern, El Dorado Kitchen) fits right into the Valley's favorite California cuisine. New this summer, Basalt's expansive patio is open to all, including pups, and new seasonal cocktails and dishes are appearing on the menu weekly. Think: "Copia-us" Martinis with Hendrick's Gin, elderflower and borage from the Basalt gardens at Copia and Dungeness Crab Salad with Avocado, roasted jalapeno, spiced almonds and tortilla chips. Also new this summer

is Weekend Brunch served Saturday's and Sunday's 10am to 2:30pm. Chef is serving up dishes such as breakfast tacos with house Chorizo, scrambled eggs, tomatillo salsa and grilled peaches. And don't miss the Fluffy Mimosa with Orange and Grapefruit. Chef Esteban Escobar's seasonal California cuisine draws influences from the earliest traditions of Mexican and Spanish cooking. Basalt's environment is casual with a lively bar scene, innovative food and happening place to be along the Napa River. Basalt.

790 Main Street, Napa | www.basaltnapa.com | 707-927-5265

The Corner Gastro Pub and Wine Shop

The Corner brings more new life to the Riverfront dining scene in Napa. This new eatery is being coined as part gastropub

and part wine shop, filling the 3000 sqft is a restaurant, lounge, bar and retail wine shop with 5,000 bottles focused mainly on France and Italy. Co-owners Trevor and Stephanie Sheehan have tapped into their own vintage collection to fill the shop. Executive Chef Dustin Falcon (Morimoto, Ad Hoc, The French Laundry) had developed inspired dishes for the opening menu including red chili braised port, pastrami short ribs, strip loin with cheddar grits and pan-roasted snapper with lobster ravioli. Grand opening slated for July 22nd. Serving dinner from the start and lunches to come soon.

660 Main Street, Napa



Miminashi

Miminashi

Napa Valley's first and only "Izakaya-style" Japanese pub opened in downtown Napa in May 2016. Chef and owner Curtis Di Fede's menu features a variety of ramen bowls and a large selection of yakitori. The restaurant's menu is fashioned after the popular Japanese style of pub food. Miminashi offers Japanese beer, local and international wines, a diverse sake selection, and classic cocktails. The management brings in general Manager Octavio Barrera (Oenotri), bar director Andrew Salazar and Sommelier Jessica Pinzon (The Thomas Keller Restaurant Group). Pinzon says "As a sommelier, I hope to introduce people to some of the most delicious, interesting and well made wines in the world."

821 Coombs Street, Napa | 707-254-9464 | www.miminashi.com