



CALIFORNIA STYLE

Rise + Shine

INDEPENDENT
SPIRIT *EVAN
RACHEL WOOD
FINDS HER
LIGHT*

PLUS
*THE JEWELRY
SPECIAL AND DAVID
HOCKNEY'S
GOLDEN AGE*



From above: The private dining room features a 16-seat reclaimed valley oak table from co-owner **MATT BREWER**'s family farm in Glen Ellen and a collage of vintage album covers from Italian pop singer **ADRIANO CELENTANO**. Nayfeld and his pit bull, Cassidy.

> After a career that took him through the kitchens of Eleven Madison Park and Joël Robuchon, David Nayfeld fully expected to open his own formal restaurant. "I was hook, line and sinker into fine dining," he says. "It was the only thing I wanted to do." But after this talented chef returned home



to the Bay Area, something changed. Food that, as he puts it, "bangs you over the head with crazy maneuvers" lost its appeal, and the places that made him happiest were neighborhood spots, such as Zuni Café and Nopa, where dinner is served with utmost care but very little fuss. Now, along with co-owner Matt Brewer, Nayfeld has opened **Che Fico**, an open-beamed Italian restaurant in San Francisco's NoPa neighborhood. His menu focuses on classics—pizza, handmade pasta, salumi, wood-roasted meats—that, done well, require skill and attention. Nayfeld estimates it took 100 formulations to develop his pizza, made with a natural sourdough that he bakes in a wood-fire oven lower and slower than most. And because he wants every last bite to be delicious, he flocks the edges with grated Parmesan (the inspiration: cheesy stuffed-crust pizza). One pie is topped with thin-sliced pineapple and fermented chili. And another, with tomato sauce and ricotta salata, is a tribute to Judy Rodgers, Zuni's founding chef. *838 Divisadero St., S.F., 415-416-6959; chefico.com.* • MICHAELNE BUSICO

BASKET Case

Los Angeles-based *M. Marian* fills reusable seagrass belly baskets with treasures sourced from small California businesses. Plus, every parcel that's shipped within the state includes a sachet of wildflower seeds.

mmarian.com.



M. MARIAN's Yarrow Basket, \$170, includes handmade strozzapreti from **SEMOLINA ARTISANAL PASTA** and a **FIRE ON THE MESA** cutting board.



From top: The patio at **MELODY**. Roasted local halibut amandine.

EAST HOLLYWOOD

Porch Sessions

Entertaining at home and outdoors is a classic Californian way of life. **Melody**, tucked into a decades-old house and sprawling patio in East Hollywood's Virgil Village community, ambitiously incorporates all these elements into a charming restaurant setting. Owners Paloma Rabinov, Eric Tucker and David Andreone set out to create a casual vibe where day blends into night, with a list heavy on natural wines, plentiful oyster offerings, and a menu featuring "relaxing French classics," says Tucker. Parisian icon Serge Gainsbourg was the original inspiration for the concept and name of the space, which often hosts DJs for guest sets. *751 N. Virgil Ave., L.A., 323-922-6037; melodyla.com.* J.R.

CHE FICO INTERIOR AND NAYFELD PORTRAIT (2); DOUGLAS FRIEDMAN; BASKET, LEAH BUSBY; MELODY (2); ERICK TUCKER; GRAN ELECTRICA (3); MIMI GIBOIN; FRANCESCO MISSONI AND MISSONI DISH (2); © MISSONI, MAKO AND WAGES; ISABEL BAER; AVERY DISH; AVERY.