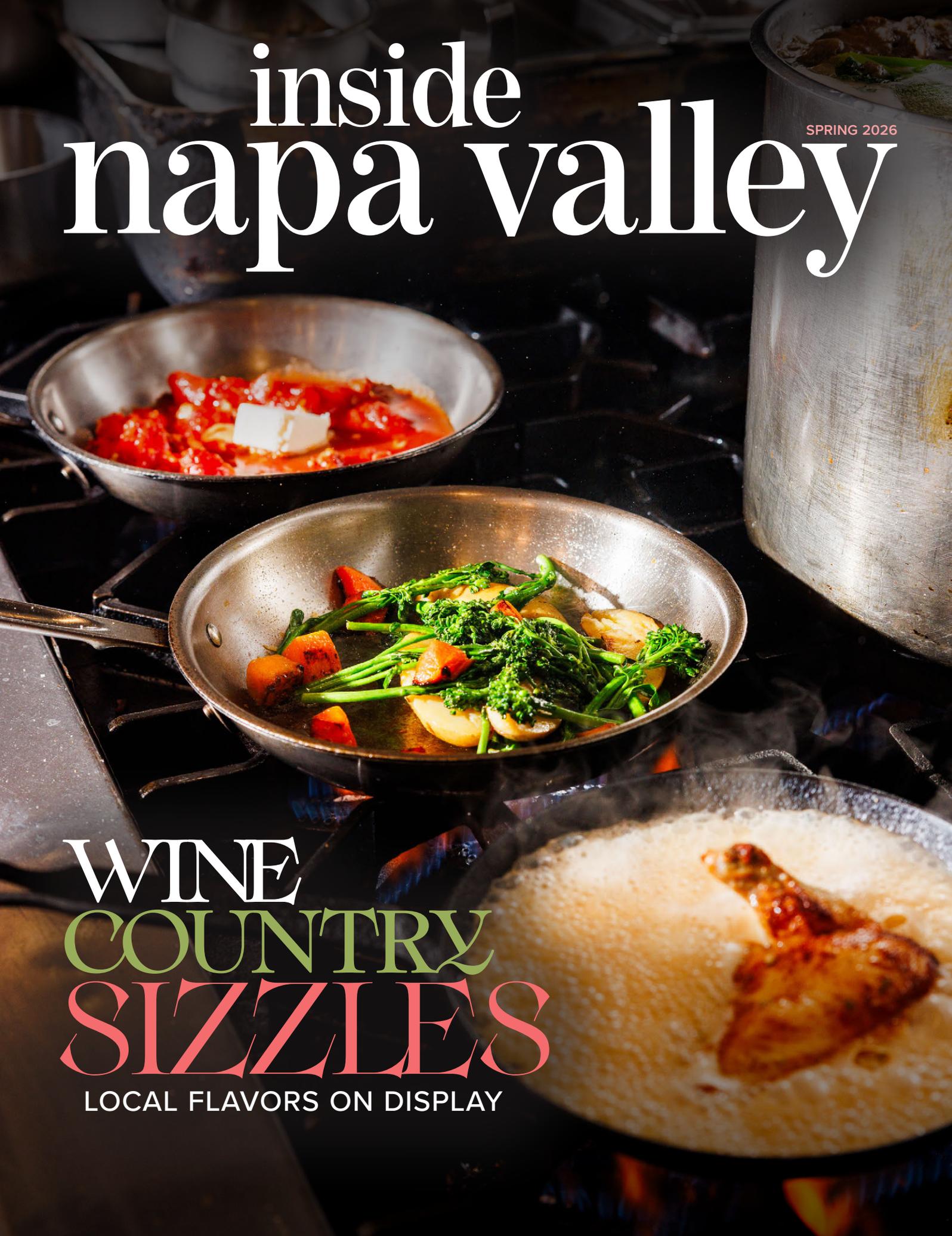


# inside napa valley

SPRING 2026

## WINE COUNTRY SIZZLES

LOCAL FLAVORS ON DISPLAY



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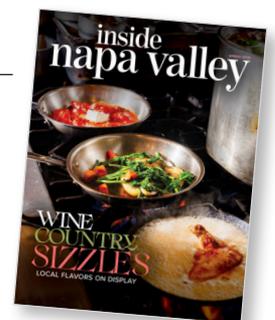
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Food being prepared  
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NICK OTTO/REGISTER



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# 9 NAPA VALLEY EVENTS YOU WON'T WANT TO MISS

Spring has sprung in the Napa Valley, and the warming weather and clear skies invite locals and visitors alike to enjoy the area's plethora of events and activities. Here is a sampling of events to get on your calendar.

## Friends of the Napa Library Book Sale

**April 18 - April 26:** The Friends of the Napa Library hosts its quarterly book sale at the library community room, 580 Coombs St., Napa. Items for sale include hardcover and paperback books, CDs, DVDs, and audiobook discs in a wide range of genres for shoppers of all ages. Special deals include Half Price Day and Super Sale Day. Info: folnapa.org; 707-253-4614.

## Earth Day Napa

**April 18:** Celebrate Earth Day at the Oxbow Commons in downtown Napa on McKinstry Street. Learn about sustainable local products and services — all while enjoying great local food and entertainment. Enjoy exhibits, kids' activities and more. Free admission. Info: earthdaynapa.com.

## Napa Valley StreamFest

**April 23 - April 26:** StreamFest is a celebration of everything people love to stream. Whether it's a viral TikTok video, your favorite podcast, a dramatic TV series, an indie feature film or your favorite Instagram reel, Napa Valley StreamFest has it all. Last year's inaugural event featured appearances by actor Jason Segel and songwriter Diane Warren and a live recording of the "Was I in a Cult?" podcast. Passes range from \$125 to \$649. Info: napavalleystreamfest.com.

## Napa Valley Wine Library Association Grand Tasting

**April 26:** Winemakers and vintners of 50 Napa Valley wineries pour their current releases and library wines, complemented by seasonal fare from La Saison Napa, at Martini Park at Louis M. Martini Winery, 254 St. Helena Highway (Highway 29/128) in St. Helena. Tickets are \$150 and benefit the Napa Valley Wine Library Association. Info: nvwla.com.



People gather for American Canyon's Meet Me in the Street to enjoy food and festivities.

NICK OTTO/REGISTER FILE PHOTO

## Taste of Yountville

**April 26:** The Yountville Chamber of Commerce hosts Taste of Yountville at Domaine Chandon, 1 California Drive, Yountville, offering the finest wines and vintages from 12 of Yountville's renowned wineries and tasting rooms, perfectly paired with farm-to-table bites created by the Chandon culinary team. Tickets are \$175; VIP passes that feature tastings of library wines are available for \$225. Tickets must be purchased in advance. Info: yountville.com/tasteofyountville.

## St. Helena Sidewalk Sale

**May 1 - May 3:** Shop St. Helena's annual Sidewalk Sale, featuring great deals on home goods, last-season clothing, accessories, art and more. Make a day of it, sip, shop and dine in St. Helena. Free admission. Info: sthelenacom.

## Napa Bikefest

**May 3:** The Napa County Bicycle Coalition hosts Bikefest, a free, day-long, family-friendly community celebration of bicycling, at the Oxbow Commons in downtown Napa on McKinstry Street. The event brings together bike enthusiasts from across the Bay Area to celebrate life on two wheels and to help those new to riding get started. Enjoy bike games,

live music, group bike rides and more. Info: napabikefest.org.

## BottleRock Napa Valley

**May 22 - May 24:** BottleRock Napa Valley features the world's top musicians — including this year's headliners Backstreet Boys, Foo Fighters and Lorde — on six music stages including the CrushPad and VIP Acoustic stage, along with the famed BottleRock Culinary Stage showcasing one-of-a-kind culinary and celebrity mash-ups. Master Sommeliers, celebrity chefs and dozens of the region's finest vintners, restaurateurs and brewers rub shoulders with guests in an intimate setting. BottleRock Napa Valley, hosted at Napa Valley Expo, 575 Third St. in downtown Napa, offers the best in wine, food and craft brews to complement the music and create an authentic wine country experience for festival guests. Info: bottlerocknapavalley.com.

## Meet Me in the Street

**June 10:** The American Canyon Chamber of Commerce presents a street fair featuring food trucks, live music, kids' activities, wine and beer, and more on West American Canyon Road between James Road and Elliott Drive. This event is held on the second Wednesday of the month through August. Free admission. Info: amcanchamber.org. ■



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Cooks in the kitchen at Cook in St. Helena.

NICK OTTO/REGISTER

# ‘WE’RE ALL IN THIS TOGETHER’

Cook St. Helena perseveres with eye for foodie favorites

BY NATALIE HANSON

Amid tough times to keep a restaurant open, Cook St. Helena has shown for two decades how it’s done, with small menus of local offerings to excite both locals and visitors.

The St. Helena eatery is known for authentically made, locally sourced northern Italian cuisine, using rotating menus kept tight to showcase what’s in season and fresh. Chef Jude Wilmoth and his wife, Meagan Rounds, are well-known in the community for their long-time relationship with local purveyors to keep up the quality of the small but elegant restaurant and menu. Visitors

come for an intimate fine dining experience and return for the excitement of new seasons and revamped offerings, with house-made pastas at the center.

Wilmoth was born and raised in the Napa Valley and began his career working at former local restaurants, Taylor’s Refresher and Tra Vigne, where he moved from busing tables to making salads. That experience helped him build a restaurant alongside Rounds, which he says stays in touch with what Napa Valley foodies want to see and taste.

Rounds, from Colorado, worked at different food establishments in Hawaii before moving to San Francisco, where she worked as chief concierge at W San

Francisco for nearly a decade. That hospitality background has informed running a restaurant, including through difficult times such as local wildfires and the COVID-19 pandemic, she said.

The pandemic reshaped the restaurant’s operations, as during that period, the pair decided to only open for business on the weekdays. As parents of two young children at the time, Rounds said the schedule change afforded them better time management. Wilmoth added that the decision became permanent as it moved them to focus on locals and what is affordable and homemade “to keep us open and keep us paying the bills.”

“Coming out of it (the pandemic), we



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**'WE'RE ALL IN THIS TOGETHER'**

**Chef Jude Wilmoth and Meagan Rounds, owners of Cook in St. Helena.**

just really took it slowly trying to figure out what the next steps were going to be,” Rounds said. “When things started opening up again, it was like, let’s take a step here, and OK, that’s working. Another step here, and OK, that needs to be pivoted more. It’s being here every day and listening and responding to the daily feelings we see people having in

the community.”

Looking back on more than 20 years in business, the pair said they are surprised by how much things have changed. Wilmoth said he found a menu and wine list from 21 years ago that demonstrated how much has affected the industry, and Rounds agreed that in part, it’s because prices of supplies

have gone up.

Other changes have worked well with the pair’s effort to use food that is grown and sourced from within 50 miles of the restaurant. Wilmoth said that over time, people have asked for more food that is palatable for those with different allergies, and so the restaurant’s menus typically have options for people who are vegetarian, vegan, gluten-free or have celiac disease.

“I’m never going to be able to be completely flour-free, because we make our own pastas in-house,” he said. “But we’ve adapted well with most of the other allergies and dietary restrictions.”

Requests from customers have shaped menus in other ways, they said, including when locals request an old dish from years past. Rounds said what has always stuck are the homemade pastas, which are all created in-house from the noodles to the cheese.

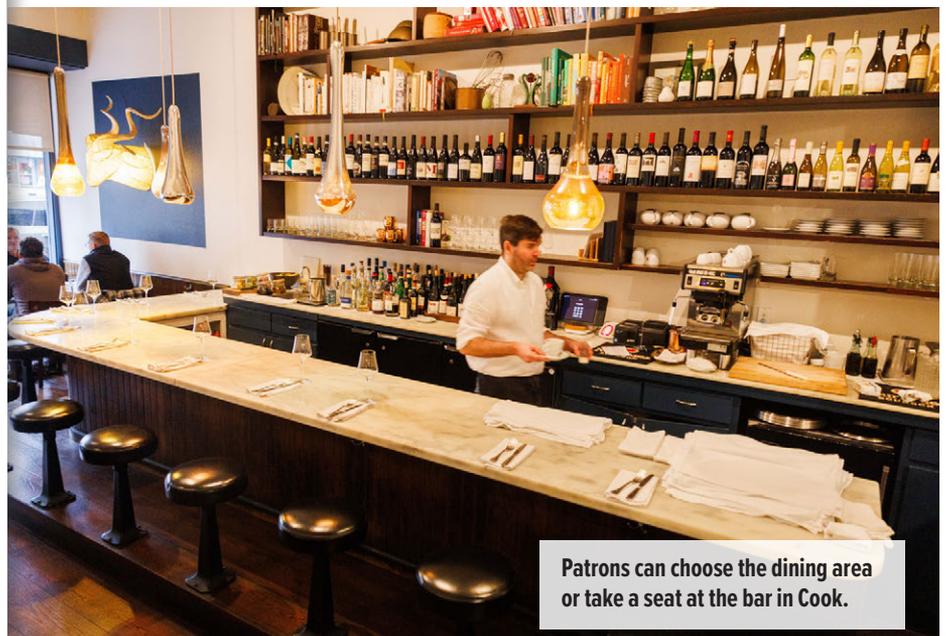
“Doing all the things we can in-house has been a dream come true, to keep that consistency over the last 21 years,” she said.

It’s also been a dream for them to maintain the same close relationships with suppliers as hands-on as possible, with Wilmoth placing orders every night and then checking with purveyors in the morning.

“So many of these purveyors have



**The arugula salad with blood orange.**



**Patrons can choose the dining area or take a seat at the bar in Cook.**



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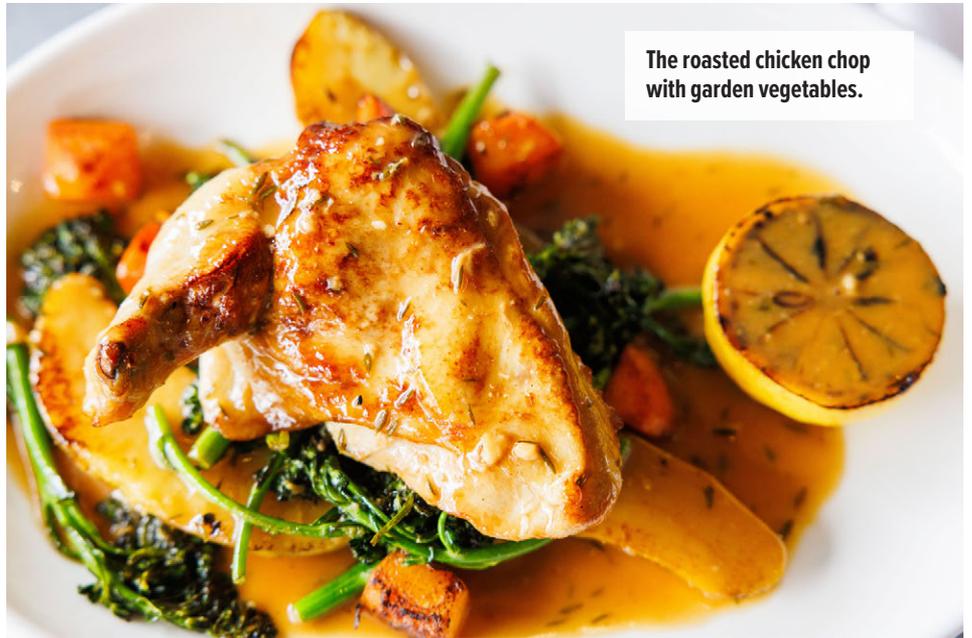
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**'WE'RE ALL IN THIS TOGETHER'**

grown and handle a lot of large restaurants, but I've had some of these relationships for 30 years," Wilmoth explained. "They are flexible with me ordering a little bit at a time. We eat out a lot, and there's a lot of overcomplicated dishes out there. So we've stayed in our lane and kept it simple."

In February, the menu featured entrees like an eggplant parmesan with marinara and béchamel, or a slow-roasted pork fagioli all'uccelletto with butter beans, tomatoes, herbs and Calabrian chilies. The restaurant's signature pastas include a fazzoletti bolognese with housemade ricotta, a spaghetti alle vongole with manila clams and wild Gulf shrimp in a spicy white wine broth, and a cavatelli all'arrabbiata served with housemade sausage. The risotto is noted as "always different," and Rounds said the wine list is "compact," comprising about 150 wines largely from local wineries and Italy.

What can food lovers look forward to as spring arrives? Rounds hinted that



The roasted chicken chop with garden vegetables.

NICK OTTO/REGISTER

the season is great for budding beauties like mustard and asparagus, which "bring light and fun to the menu."

"The rosés and Sauvignons Blancs come out," Rounds said. "It goes from heavier braised meats to lighter fare like



Pablo Lopez prepares cuts house-made gnocchi at Cook.

### 'WE'RE ALL IN THIS TOGETHER'

fish, and later the seasonal tomatoes."

Asked why their style of doing business has worked amid so much change in the Napa Valley restaurant community, Rounds said: "It's really special to be able to really have it develop from relationships more than just, 'I read this wine was amazing.' We're putting things on the list because they're amazing people and they grow it and sell it."

"You can tell the wine industry is in a little reset pattern," Wilmoth said. "I feel like supporting those locals all those years has helped us and helped them. We refer people to these wineries (and businesses) when they see it on the list. We're all in this together." ■

*Cook St. Helena is open from 11:30 a.m. to 8:30 p.m. weekdays at 1310 Main St. (Highway 29/128) in St. Helena. Visit [cooksthelena.com](http://cooksthelena.com) for more information.*



The cavatelli all' arrabbiata with housemade sausage.

NICK OTTO/REGISTER

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# ROOTED IN LOVE



Con Amor filled with patrons on Thursday, Feb. 12.

NICK OTTO/REGISTER

At Con Amor, Cinthya Cisneros blends Mexican traditions with her Napa upbringing, while honoring those who came before

BY KEITH COUSINS

At its core, Día de los Muertos is an expression of love, transforming grief into a celebration of life while connecting generations to the legacies of those who came before.

Families during the Mexican holiday often create ofrendas, altars built to honor and welcome the spirits of deceased loved ones back home. Frequently, these ofrendas feature the favorite foods and drinks of the departed, along with photos, candles

and marigolds.

Through sharing food and beverages with the world, Cinthya Cisneros has turned the love she has for her cultural roots into a celebration of those who propelled her to this moment. Officially opened during the Día de los Muertos weekend in 2025, Con Amor Botanas y Tequila marks the newest chapter in Cisneros' journey, leaving a lasting culinary mark on the foundation of Napa.

"When I was thinking about the concept, I wanted to make sure everybody

who comes in here can get an essence of paying homage to those that came before us," Cisneros said.

As the plans for the space were beginning to take shape, Cisneros remembers searching for a name that would capture the heart of her offering to the community. While talking to her mother, Juana, Cisneros recalled telling her that she wanted a name filled with love.

"She's like, 'Well, why don't you call it with love,'" Cisneros said with a smile.

In that moment, Con Amor was offi-

ROOTED IN LOVE

cially born.

“It’s an ode, made with a lot of love, to our community,” Cisneros said.

The restaurant started as an idea Cisneros had for a separate space where people waiting in line at La Cheve could gather to have a drink and a snack while they waited to be called for the main event. Although that initial concept didn’t materialize, Cisneros said the idea was too good to put down, and she couldn’t let it go.

So, Cisneros and her team began looking for a space that could bring the concept to life. They eventually found a spot in downtown Napa, at 815 Main St., just across from Veterans Memorial Park.

“If you love La Cheve in the morning, you’re going to love Con Amor at night,” Cisneros said. “What better place to do this than doing it downtown? It’s like a whole other world we get to add the flavors of La Cheve to.”

The space itself is small and cozy, set up to resemble a long table, inviting guests to chat with their neighbors should they wish to do so. Hand-painted murals by Arleene Correa Valencia, a local Latinx artist, make the space feel welcoming while clearly paying homage to Día de los Muertos themes of honoring the past with love and joy.

“When people come in, I want them to be sucked in to all of the little details,” Cisneros said. “Maybe one day, when they come in, they focus on one corner of the way, and another time they come in and see something on the shelf and focus on that. All of the details are very intentional.”

Con Amor expands on Cisneros’ culinary voice, while once again serving as a bridge between her two “culturas” — the culture of her Mexican heritage and that of her Napa upbringing. The menu reads like a conversation between those two interconnected worlds, with botanas anchoring the concept.

In Mexico, Cisneros explained that botanas, the



NICK OTTO/REGISTER

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## ROOTED IN LOVE

Spanish word for snack, are not an afterthought. There's no haphazardly placed bag of chips alongside store-bought salsa.

Instead, botanas are a series of small, flavorful plates meant to accompany drinks and long conversations between friends and family.

Although Con Amor provides a full dinner menu, botanas are given equal care and attention at the restaurant. One of Cisneros' favorites — aguachile de chicharrón — was born from an idea that often kept her up at night.

For months, La Cheve's weekend customers unknowingly served as guinea pigs as she tested the combination that was destined to be a part of Con Amor's menu. Those customers, much like Cisneros herself, were obsessed with the dish despite how weird the combination appears on paper.

"That is one of the botanas that I think

is a perfect representation of the fusion here," Cisneros said. "These two items are super-Mexican, but never together. So it's this completely new thing."

Another standout, the sopisa, merges a sope — a handmade masa base traditionally topped with beans, meat and cilantro — with pizza. The masa is formed and layered with mozzarella and house-made ricotta, fried, then topped in the style of a sope.

"It's so fire," Cisneros said. "I love that it's literally bringing these two plates together that I love."

Desserts, too, reflect collaboration across generations. Her mother, La Cheve's head baker, is known for her tres leches cake. Together, they reimaged chocoflan — the classic layered dessert of chocolate cake and flan — into a tres leches-chocoflan hybrid that feels both nostalgic and new.

"When you put good and good together," Cisneros says, "it has to be good."

er," Cisneros says, "it has to be good."

Behind the humor is a serious creative drive. Ideas lodge in her mind and refuse to leave until she tests them. The kitchen becomes a laboratory of heritage and experimentation.

The result isn't fusion for novelty's sake. It's a lived experience expressed through food and shaped by someone who grew up translating between cultures.

In a valley known for wine, Con Amor's tequila-forward bar stands out as another expression of bridging Cisneros' cultural roots. With a focus on additive-free tequilas from small producers, putting tequila front and center honors the spirit's relevance in Mexican culture.

Classic cocktails like margaritas and martinis appear on the menu, but each has a subtle Mexican twist. One of the signature drinks, La Luchadora, layers passionfruit, vodka, and a custom sparkling wine

NICK OTTO/REGISTER



Nancy and Victor Lopez sit outside at Con Amor.

NICK OTTO/REGISTER

ROOTED IN LOVE

she created with her business partner, adding brightness and a refreshing twist to a well-known martini variant.

Con Amor remains a work in progress, with Cisneros centering herself on a constant desire to learn, coupled with a curiosity that doesn't quit.

The small dining room, Cisneros added, is both a blessing and a constraint. Back-to-back reservations can create pressure. Guests often linger, which makes sense in a space built for conversation, but turnover matters as well.

Additionally, although she's thrilled with the reception Con Amor has had during the winter months, the team is already brainstorming ways to better adapt to the typical Napa slowdown.

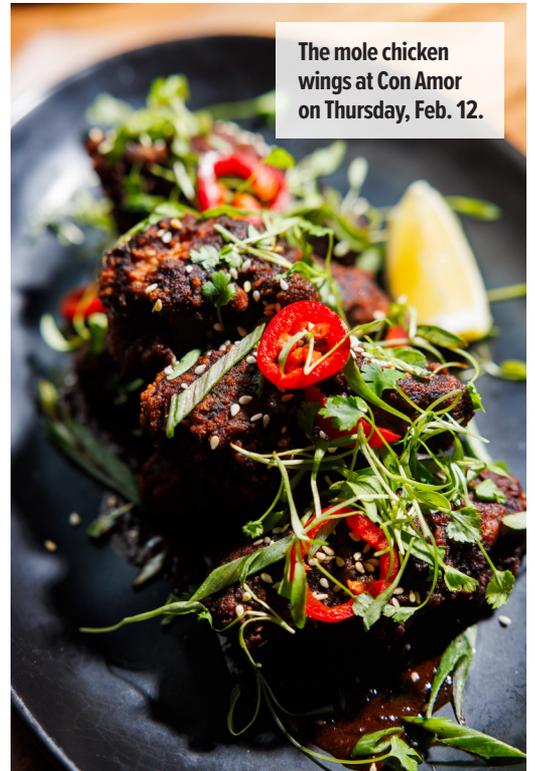
During the restaurant's soft opening, Cisneros said that the dining room was filled with La Cheve regulars and other supporters of her vision and voice. Those crowds, she said, offered grace when dishes or timing faltered, which was critical in allowing her and her team to grow.

Opening restaurants has forced her to adapt repeatedly. At La Cheve, service style was shaped by a too-small kitchen. At Con Amor, it's shaped by the room's intimacy. Each space dictates its own rhythm.

"Even though it seems like a well-oiled machine, I'm still learning," Cisneros said. "That's the beauty of own-

**"Even though it seems like a well-oiled machine, I'm still learning. That's the beauty of owning restaurants – I love growing, and I love feeling uncomfortable."**

**— Cinthya Cisneros**



The mole chicken wings at Con Amor on Thursday, Feb. 12.

NICK OTTO/REGISTER

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## ROOTED IN LOVE



Patrons sit at the bar in Con Amor on Thursday, Feb. 12.



El Deseo at Con Amor.

ing restaurants — I love growing, and I love feeling uncomfortable.”

In recent years, talking about her upbringing as an immigrant has gone from uncomfortable to a realization that she’s in a position where it feels like a duty to speak out about her community and their struggles.

Cisneros was born in Michoacán, Mexico, as the eldest of three siblings and has lived in Napa since the age of 4. She began her career in 2018, working as a bartender shortly after finishing her last year of teaching high school chemistry.

Shortly afterward, Cisneros got into home beer brewing and eventually founded La Cheve, her family-owned Mexican bakery, craft beer taproom and restaurant, in 2020 inside Napa’s historic Old Adobe building at

Soscol Avenue and the Silverado Trail.

“I lived it,” Cisneros said. “What better person to speak about issues than someone who actually understands them? It’s very special, but it comes with a lot of extras. You’re going to have people keeping an extra eye on things. I think it’s a blessing that I can showcase our culture. I can showcase spaces that are very creative and unique to us and who we are, and tell our stories in places that I think we need to be heard.”

In her restaurants, Cisneros sees a kind of quiet advocacy unfolding daily. Families gather to celebrate milestones. Industry workers stop in after late shifts. Regulars return week after week. The dining room becomes a refuge.

One recent evening, a family drove from Stockton to celebrate a grand-



## ROOTED IN LOVE

mother who had died. They had never visited Con Amor before but felt drawn to the space — a place that honors Día de los Muertos and those who came before. They gathered around the table the night before her funeral, sharing food and memories.

Moments like that, Cisneros says, remind her why she does this work.

Additionally, Cisneros speaks proudly when recalling what she envisioned as the true marker of eventual success while still in college — being able to give back to the community through scholarships.

The success of La Cheve made that vision a reality, enabling the restaurant to regularly provide scholarships to local students in the Napa Valley. Con Amor, Cisneros said, is allowing her and her team to expand those opportunities.

“It’s a lot of hard work to get to this point in time right now,” she added. “That makes it even more of a blessing

that we are able to donate to local organizations that have supported us to be where we’re at.”

Although she said she used to think in terms of big-picture milestones about what life would look like in the future, Cisneros said she is now content to take things one day at a time. She’s focused on truly enjoying the moments with her teams at La Cheve and Con Amor.

But Cisneros also acknowledges her relentless curiosity and imagination. She sees beauty in creativity born out of ideas that linger in the back of her head, eventually begging to be let out into the world.

“There’s all these people that have great stories that wouldn’t have happened if they weren’t just curious about their curiosity,” Cisneros said. “So who knows? Maybe something creative will pop into my head and I’ll have to put it out into the world. But for right now, I’m literally just thinking about tomorrow.” ■



The taco arabe at Con Amor on Thursday, Feb. 12.

NICK OTTO/REGISTER

The tres leches chocoflan at Con Amor on Thursday, Feb. 12.



# WELCOME TO BUSTER'S

Calistoga's longtime barbecue joint continues to thrive

BY SUSAN WOOD

The pork ribs at Buster's Original Southern BBQ.

With Grover Washington Jr.'s smooth-jazz hit "Just the Two of Us" serenading the office of Calistoga's barbecue hot spot, grilling guru Charles "Buster" Davis sat cool as a cucumber as he reflected on a quarter century in business.

The atmosphere seemed to rub off, as shown by his dog Noble, sprawled across the love seat at Buster's Original Southern BBQ.

In many respects, the business situated at the main intersection at Foothill Boulevard and Lincoln Avenue has become a labor of love for Davis.

For one, Davis loves what he does. He swoons at discussing barbecuing techniques with meticulous detail, much like Virginia Madsen's famous description about the aging of wine in the cult classic film "Sideways."

Then there's the true love associated with the restaurant. Davis met his part-



NICK OTTO/REGISTER



Charles "Buster" Davis and Barbara Jolly pose for a portrait.

WELCOME TO **BUSTER'S**

ner at home and work at the barbecue joint when she answered the call for a bookkeeper decades ago.

“I was looking for a part-time job and never left,” quipped Barbara Jolly, who like Davis is 76.

Jolly works the front counter on occasion, but she passes on the cooking. Davis has that household task covered.

“He does a good job (with that), so I don’t have to,” she said, adding she’s also pondering full retirement.

Davis joined the restaurant industry with recipes perfected by his Shreveport, Louisiana mother and sister, when they ran a Southern California bakery he built. At the time, he sold fruit and vegetables in the ag-rich Santa Maria region before taking the reins of the business from his brother.

The restaurateur turned the business into a barbecue place and opened two other locations in the Ventura area before moving north to the upper Napa Valley. In the beginning, he cooked for the neighborhood from a simple barbe-



**Chef Damien Sandoval grills chicken at Buster’s Original Southern BBQ.**

NICK OTTO/REGISTER

cue pit in the parking lot. Homemade pies from the operation’s bakery days remain on the menu.

What has also stayed the same over the last few decades is the family barbecue recipe that blends a western flair



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## WELCOME TO BUSTER'S

with the seasoned basting sauce of the Deep South. The sauce is bottled and sold by the pint for \$12.30.

The operation has evolved into a family affair in front of and behind the counter. Some of its 16 workers serving side dishes starting at \$4.50 and dinners at \$20.15 over two shifts represent multiple generations. Customers have also spanned generations, with parents bringing their kids who, in turn, bring theirs when they grow up.

While his go-to main course to cook at home on his trusty Weber barbecue is salmon, the favorite item for Davis to make for carnivore customers is tri-tip. It anchors a simple menu he has felt no reason to change through the years.

"It's an easy piece of meat to work with," he said.

Granted, running a restaurant is hard work, and the pandemic accentuated challenges for many. Still, those times proved to be a boon for Buster's, resulting in a 50% spike in sales in most

months and his best year for revenue in 2021 at \$500,000. It helped that the place was already established as a takeout haven, complete with a walk-up window and drive-thru for diners on the go. Takeout was the ideal business to run, as people learned to distance themselves from others to avoid COVID-19.

With a few picnic tables set up, the property has seen few changes through the years. The main service building dates back to the 1940s. The office in back was added about a decade ago. A stage was erected for musical acts on Sundays during the summer months, an addition the business temporarily wrangled with the city over in 2018.

One thing's for certain — location, location, location has helped the business immensely. Davis and Jolly believe they're blessed with being situated at a critical intersection in town where a stop sign prompts many motorists to rethink their dinner plans before proceeding. Jolly said she's witnessed many

drive by with their windows down to catch the aroma.

The vibe adds to the heightened senses. "This is the blood in my veins and the oxygen in my lungs," Davis said of the business.

The community recognizes Buster's as a fixture in downtown Calistoga.

"Buster's BBQ has been part of Calistoga's heartbeat for years," Calistoga Chamber of Commerce CEO Eric Reichert said. "The smoke billowing from the barbecue pit, the live music on the patio out back in the summer and Buster's big personality have turned a roadside barbecue joint into a vibrant place where locals and visitors just naturally wind up."

The restaurant has thrived from added venues that deliver more tourists to the town. These included the building of the Brannan Center to celebrate the performing arts and an expanding repertoire of events to be staged at the Calistoga Fairgrounds, Davis mentioned. Nights out on



## WELCOME TO BUSTER'S

the town for such events can easily turn into customers seeking a tasty meal.

But despite the prospect of adding an influx of customers from outside the area, the locals represent its bread-and-butter mainstay. Word of its success catches on with the crowd of construction workers involved in projects around town.

Jack Hamilton, a regular, brought a buddy from the job site who's never been to Buster's for lunch.

"I usually come with my family, but I told him he had to come," he said, turning his attention to his buddy's order. "He'll have the hot sauce."

Hamilton ordered his usual tri-tip sandwich.

"The way they put butter on the bread is the best part," he said. ■

*Buster's Original Southern BBQ is located at 1207 Foothill Blvd. in Calistoga. For more information, visit [bustersouthernbbq.com](http://busterssouthernbbq.com).*



Rose Wetzel, who was just passing through Calistoga, tells Charles "Buster" Davis that her mother's favorite place in the world was Buster's original barbecue spot in Saticoy in Ventura County. Wetzel said her family ate at Buster's every weekend when she was a child.

NICK OTTO/REGISTER

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An example of the items on the menu at Clementine in Yountville.

JOSEPH WEAVER/COURTESY PHOTO

# ‘I’VE NEVER LOOKED BACK’

Chef Rebecca Weitzman’s culinary vision showcased at Clementine

BY JOSHUA GUTIERREZ

Rebecca Weitzman’s culinary career began with a harmless fib.

Paying her way through college as a server, bartender and cocktail waitress, Weitzman’s professional aspirations weren’t quite determined at that stage of life. It wasn’t until her roommate’s brother, a cook, made an impression. Utterly fascinated by the stories of the hustling and bustling kitchen in his daily visits, Weitzman jumped at the opportunity when a vacancy at his restau-

rant became available.

She just needed to fill in the gaps a bit. “I embellished my résumé to include some prep cook experience that I did not have, so much so that even my mom exclaimed, ‘But Rebecca, you don’t even know how to cook!’ when I told her I got the job,” Weitzman wrote in an email interview. “Needless to say, the chef caught on very quickly, but was kind enough to give me a chance to start as a beginner. That’s when I absolutely fell in love with the kitchen, and I’ve never looked back.”

That opportunity blossomed into an

accomplished culinary career spanning roughly two decades and counting. With the introduction of her first independent restaurant for The Estate Yountville in August 2025, Weitzman’s role as executive chef of Clementine not only marks her California debut, but an opportunity to bring a fresh perspective on the state’s Mediterranean-infused influences.

The concept of Clementine, conveniently enough, began with the actual sweet citrus hybrid. Weitzman understood how well the clementine, one of her favorite fruits, paired with other foods of the Mediterranean palate. The

concept of following the Clementine name guided the menu and the overall feel of the restaurant, which included embracing the region's bountiful harvests throughout the year.

"Seasonality is at Clementine's core," Weitzman wrote. "We're lucky to have some of the best produce in the country here in Northern California, and even luckier to work closely with local farmers who help shape our menu. With so much possibility in the kitchen, we rotate dishes regularly to introduce new concepts to guests and keep the menu fresh and intentional. The brighter, and fresher it is, the better."

Clementine, as an overall concept, was molded through Weitzman's years of experience.

Pinning her childhood to both Boston and Chicago, both places she calls "home," Weitzman's first passion was in automobiles. This passion even led to one of her first professional aspirations, which was to design race cars.

Hard work was always a cornerstone of Weitzman's foundation, a trait she adopted early on. At age 15 she began helping in her father's research lab, and has been employed at various jobs ever since. With the mantra of "every job is a good job — it's just what you make of it," Weitzman's success in any field felt inevitable.

After pinning down her path as a chef, Weitzman's hard work and determination sprang into motion.

A graduate of the Culinary Institute of America in Hyde Park, New York — companion to the Greystone school in St. Helena — she then went on to refine her craft at Bolo, Chef Bobby Flay's celebrated Spanish-inspired restaurant in Gramercy Park in Manhattan.

From there, Weitzman held roles across New York as a corporate chef, consulting chef and executive chef for various establishments.

In Manhattan she served as corporate chef for the Forgeois Group, overseeing five beloved French establishments, according to a news release. Her experience also includes Cedar Lakes Estate in Port Jervis, New York, Michelin-star chef-led Chalk Point Kitchen in SoHo, and an award-winning Brooklyn restaurant where she was managing partner.



The burrata with savory corn pancakes at Clementine in Yountville.



Chef Rebecca Weitzman.

Sustainability and farm-forward cooking have also been key pillars in her journey.

Weitzman has cooked at Greenwich Village's James Beard House, a center promoting the culinary arts, and has been featured in "The New Greenmarket Cookbook," earning recognition not only for her culinary finesse but also for her deep commitment to seasonal, purpose-driven food, a news release adds.

Additionally, Weitzman is an active partner at Carboy Winery in Colorado, an award-winning venture that places sustainability and conservation at its core.

Most recently, Weitzman served as executive chef and culinary director at Flora Farms in San José del Cabo, Mexico, where she earned the coveted Mi-

JOSEPH WEAVER/COURTESY PHOTOS

chelin Green Star for her devotion to farm-forward cooking, according to a news release.

Today, Weitzman serves as culinary director and executive chef of The Estate Yountville, where she leads the resort's culinary direction. Nestled on 22 acres, the luxury getaway features nearly 200 rooms across two hotels and a private five-bedroom retreat, The Villa, in addition to a bar, world-class spa, and wedding and meeting venues. The Yountville retreat also includes three restaurants, including Clementine.

Whether it is a shareable appetizer like wood-grilled Tomales Bay Oysters, a main course of slow-baked halibut with black olive aioli, or a sweet finish with a rotating housemade gelato and signature clementine sorbet, Weitzman's hope for guests is rather simple.

"We want guests to have fun," Weitzman wrote. "We encourage everyone to try new dishes and wines, and to truly soak in the Clementine experience. Best-case scenario, they're planning their next visit while they're enjoying their dessert." ■

*Clementine is located at 6525 Washington St. in Yountville. Additional information is available and reservations can be made at [theestateyountville.com/dine](http://theestateyountville.com/dine) or by emailing [reservations@clementineyountville.com](mailto:reservations@clementineyountville.com).*

# DAY TRIPPING

# CHASING THE PACIFIC

BY DAN EVANS

As beautiful as Napa might be, sometimes the pull of the Pacific is just a bit too much to resist.

Though we have many things, the county is blessed with only a tiny sliver of San Pablo Bay. Our wetlands, though fascinating and impressive, are unlikely to scratch the itch for those seeking out the smell of salt and the crash of waves.

With that in mind, we've put together a dining and dwelling road trip down Highway 1 from Mendocino to Monterey counties. Some of the places below are right on the beach; others a few miles away. Regardless, you're likely to be a lot closer to the water than where you sit now.

Though the weather may still be a bit chilly, and the water surely more so, if the feel of sand between your toes warms the heart, then give these places a try.



Point Cabrillo Light House near Fort Bragg

SOUTH

CALIFORNIA

1

PACIFIC COAST

BIKE ROUTE

## MENDOCINO COUNTY

- Noyo Harbor Inn
- Little River Inn
- Cafe Beaujolais

## SONOMA COUNTY

- Dawn Ranch
- The Sea Ranch

## MARIN COUNTY

- Cavallo Point
- Nick's Cove
- Hog Island Oysters

## SAN FRANCISCO

- Hotel Zephyr
- Outerlands

## SAN MATEO COUNTY

- The Ritz-Carlton Half Moon Bay
- Sam's Chowder House
- Barbara's Fishtrap

## SANTA CRUZ COUNTY

- La Bahia Hotel
- Jack O'Neill Restaurant
- Shadowbrook

## MONTEREY COUNTY

- Carmel Valley Ranch
- Casa Palmero
- Nepenthe

Point Pinos lighthouse, Monterey

Sausalito, Marin County

Golden Gate Bridge, San Francisco

Pacific Coast Highway near Big Sur

Bixby Creek Bridge, Big Sur

## DAY TRIPPING

## MENDOCINO COUNTY

**Noyo Harbor Inn – Best for:** romantic splurge, harbor views, seafood lovers

Perched above a working fishing harbor, Noyo Harbor Inn offers an intimate, front-row seat to the Mendocino Coast. Rooms are designed for lingering, many with fireplaces and soaking tubs overlooking the water. The on-site restaurant focuses on local seafood and seasonal ingredients, making it a destination in its own right.

**Price point:** \$\$\$\$

**Address:** 500 Casa del Noyo, Fort Bragg, CA 95437

**Phone:** 707-961-8000

**Little River Inn – Best for:** classic coastal stay, golfers, multi-night trips

A Mendocino Coast classic, Little River Inn combines blufftop ocean views with understated comfort. With multiple lodging styles, a golf course and on-site dining, it works well for travelers seeking a reliable, all-in-one coastal stay.

**Price point:** \$\$\$

**Address:** 7901 N. Highway 1, Little

River, CA 95456

**Phone:** 707-937-5942

**Cafe Beaujolais – Best for:** destination dining, village charm

Long a fixture of Mendocino village dining, Cafe Beaujolais delivers thoughtful California cuisine in a warm, intimate setting. It's a rewarding dinner stop after a day on the coast, shaped by seasonal menus and local sourcing.

**Price point:** \$\$\$

**Address:** 961 Ukiah St., Mendocino, CA 95460

**Phone:** 707-937-5614

## SONOMA COUNTY

**Dawn Ranch – Best for:** unplugging, couples, redwoods and river

Tucked along the Russian River beneath towering redwoods, Dawn Ranch is ideal for easing from wine country toward the coast. Cabins, fire pits and river access encourage guests to slow down. Dining is available on site, emphasizing seasonal California fare.

**Price point:** \$\$\$\$

**Address:** 16467 Highway 116, Guerneville, CA 95446

**Phone:** 707-869-0656

**The Sea Ranch Lodge – Best for:** design lovers, solitude, dramatic coast

Minimalist and windswept, The Sea Ranch Lodge places the Pacific front and center. Rooms and common spaces frame the landscape, while the restaurant offers refined, ingredient-driven menus. It's a contemplative pause along Highway 1.

**Price point:** \$\$\$\$

**Address:** 60 Sea Walk Drive, Sea Ranch, CA 95497

**Phone:** 707-785-2444

**Timber Cove Resort – Best for:** sunset views, fire pits, relaxed luxury

Set high on the bluffs north of Jenner, Timber Cove balances dramatic views with relaxed comfort. Guests can explore coastal trails, gather around fire pits, or dine on site with the ocean as backdrop.

**Price point:** \$\$\$

**Address:** 21780 N. Highway 1, Jenner, CA 95450

**Phone:** 707-847-3231



## DAY TRIPPING

## MARIN COUNTY

**Cavallo Point Lodge – Best for:** Bay views, special occasions

Just north of the Golden Gate Bridge, Cavallo Point blends historic military architecture with contemporary comforts and sweeping bay views. The setting feels secluded despite its proximity to San Francisco. On-site dining is polished and locally driven.

**Price point:** \$\$\$\$

**Address:** 601 Murray Circle, Sausalito, CA 94965

**Phone:** 415-339-4700

**Nick's Cove – Best for:** waterside cottages, sunsets, anniversaries

Nick's Cove sits directly on Tomales Bay, offering waterside cottages and an unmistakable sense of place. It's an excellent overnight for travelers seeking quiet, salt air and sunset views. The on-site restaurant is known for seafood-forward menus.

**Price point:** \$\$\$

**Address:** 23240 Shoreline Highway, Marshall, CA 94940

**Phone:** 415-663-1033

**Hog Island Oyster Co. – Best for:** casual seafood, daytime stops

Casual and communal, Hog Island's

Marshall outpost delivers oysters harvested directly from the bay below. It's a quintessential Northern California coastal dining experience, best enjoyed during daylight hours.

**Price point:** \$\$

**Address:** 20215 Shoreline Highway, Marshall, CA 94940

**Phone:** 415-663-9218

## SAN FRANCISCO

**Hotel Zephyr – Best for:** city exploring, family trips

Located near the Embarcadero and Fisherman's Wharf, Hotel Zephyr offers a playful, waterfront-adjacent stay. Rooms are modern and compact, making it a convenient base for exploring the city's northern edge.

**Price point:** \$\$\$

**Address:** 250 Beach St., San Francisco, CA 94133

**Phone:** 415-617-6565

**Outerlands – Best for:** brunch, Ocean Beach walks

Steps from Ocean Beach, Outerlands is known for relaxed hospitality and ingredient-driven comfort food. It's especially appealing for brunch or an early dinner timed with sunset.

**Price point:** \$\$

**Address:** 4001 Judah St., San Francisco, CA 94122

**Phone:** 415-661-6140

**Beach Chalet – Best for:** long walks, moody weather

With sweeping ocean views, Beach Chalet offers approachable fare in a historic setting. It's a dependable stop for lunch or dinner along the city's western edge.

**Price point:** \$\$

**Address:** 1000 Great Highway, San Francisco, CA 94121

**Phone:** 415-386-8439

## SAN MATEO COUNTY

**The Ritz-Carlton, Half Moon Bay – Best for:** luxury stays, coastal drama

Perched atop coastal bluffs, this resort fully embraces Pacific drama. Fire pits, walking paths and multiple dining options make it easy to settle in and stay awhile.

**Price point:** \$\$\$\$

**Address:** 1 Miramontes Point Road, Half Moon Bay, CA 94019

**Phone:** 650-712-7000

**Sam's Chowder House – Best for:** easy seafood, ocean views

A Coastside institution, Sam's serves seafood classics with uninterrupted ocean views. It's relaxed, popular, and ideal for a mid-drive pause.

**Price point:** \$\$

**Address:** 4210 N. Cabrillo Highway (Highway 1), Half Moon Bay, CA 94019

**Phone:** 650-712-0245

**Barbara's Fishtrap – Best for:** local scene, legendary service

Casual and unpretentious, Barbara's Fishtrap specializes in fresh, simply prepared seafood. A longtime favorite for locals and travelers alike.

**Price point:** \$\$

**Address:** 281 Capistrano Road, Half Moon Bay, CA 94019

**Phone:** 650-712-3474

## SANTA CRUZ COUNTY

**La Bahia Hotel – Best for:** oceanfront base camp, classic Santa Cruz

A newly refreshed oceanfront property, La Bahia blends classic Santa Cruz nostalgia with modern updates. Its lo-

Half Moon Bay,  
San Mateo County



## DAY TRIPPING

Walton Lighthouse  
in Santa Cruz

cation near the Wharf makes it a strong base for exploring town, with dining available on site.

**Price point:** \$\$\$

**Address:** 222 W. Cliff Drive, Santa Cruz, CA 95060

**Phone:** 831-426-1766

**Jack O'Neill Restaurant & Lounge – Best for:** sunset dinners

Named for the surf legend, this restaurant pairs Pacific views with approachable, well-executed fare. It's a natural stop for sunset dining.

**Price point:** \$\$\$

**Address:** 175 W. Cliff Drive, Santa Cruz, CA 95060

**Phone:** 831-426-1766

**The Shadowbrook – Best for:** funicular lovers, quirky charm

A Santa Cruz County institution,

The Shadowbrook combines old-school charm with a dramatic hillside setting. Dining here feels like an event, especially after dark.

**Price point:** \$\$\$

**Address:** 1750 Wharf Road, Capitola, CA 95010

**Phone:** 831-475-1511

## MONTEREY COUNTY

**Carmel Valley Ranch – Best for:** wellness, space, food-forward stays

Set inland but deeply connected to the region's agricultural roots, Carmel Valley Ranch blends luxury with space to roam. Multiple dining venues highlight estate-grown ingredients and regional wines.

**Price point:** \$\$\$\$

**Address:** 1 Old Ranch Road, Carmel Valley, CA 93924

**Phone:** 831-659-2777

**Casa Palmero at Pebble Beach – Best for:** refined luxury, quiet Pebble Beach access

Quiet and refined, Casa Palmero offers an intimate Pebble Beach experience. Guests enjoy access to top-tier dining across the resort and a secluded, residential feel.

**Price point:** \$\$\$\$

**Address:** 100 Palmero Way, Pebble Beach, CA 93953

**Phone:** 800-877-0597

**Nepenthe – Best for:** meditative views, cozy atmosphere

Nepenthe has drawn travelers for decades with its relaxed menu and dramatic setting. It remains a classic Highway 1 stop for food, drinks and lingering meals.

**Price point:** \$\$

**Address:** 48510 Highway 1, Big Sur, CA 93920

**Phone:** 831-667-2345 

# THE MICHELIN ‘STARS’ OF NAPA COUNTY



Outdoor dining at The Restaurant at Auberge du Soleil in Rutherford. The restaurant earned a Michelin star.

AUBERGE DU SOLEIL/COURTESY PHOTO

## BY JENNIFER HUFFMAN

Most locals or visitors in the Napa Valley have heard of restaurants that have received one or more coveted Michelin “stars.”

For anyone who is wondering, Michelin stars and Michelin tires are definitely connected.

The Michelin Guide was born in France and launched by brothers André and Édouard Michelin, of the Michelin tire company.

To help travelers plan trips (and encourage car and tire sales), the Michelin brothers produced a small red guide that included information such as maps, hotels and restaurants.

In 1926, the Michelin Guide began

awarding stars to fine-dining restaurants.

At first, a single Michelin star could be received. Later, one, two and three stars were introduced.

According to its website, Michelin reviewers consider five criteria: ingredient quality, harmony of flavors, mastery of culinary technique, how the chef’s personality shines through their cuisine, and consistency across the entire menu and over time.

Stars are awarded annually. However, stars can also be revoked.

“If we feel the cooking at a restaurant is no longer at the same level that it was, then we would not re-award the Star the following year,” said the Michelin website.

Some people might be surprised to know that the style of a restaurant and

its level of comfort or formality have no bearing on the award, according to Michelin. “You can find Michelin Stars everywhere from street food stalls to grand palaces.”

One Michelin star signifies “high-quality cooking” and recognizes restaurants that use top-quality ingredients and prepare dishes with distinct flavors to a consistently high standard.

Two Michelin stars signify excellent cooking and are given to restaurants “where the team’s personalities and talents shine through in expertly crafted dishes, with food that is both refined and inspired.”

Three Michelin stars signify “exceptional cuisine.” Three-star restaurants “tend to have chefs at the peak of their

profession, where the cooking elevates the craft to an art form, with some dishes destined to become classics.”

While not a star, Michelin also awards the Bib Gourmand designation. It signifies “good quality, good value cooking” and highlights “simple yet skillful cooking at an accessible price.”

Another Michelin list, Selected Restaurants, signifies “good cooking.”

Besides the stars, these Napa Valley restaurants have another thing in common. The menus are “prix fixe” meaning a multi-course meal at a set price. The least expensive dinner at Napa Valley’s Michelin star restaurants starts at \$180 per person, plus wine.

Read on about the Napa Valley restaurants on the Michelin lists.

#### **One star: Auro, Calistoga**

Auro offers Michelin-starred dining at the Four Seasons resort on the Silverado Trail in Calistoga.

The team at Auro “transforms hyper-seasonal Napa Valley ingredients into seven courses of contemporary American cuisine ... refined through French technique with Mexican and Japanese influences,” according to its website.

**Cost:** \$275 per person.

#### **One star: Kenzo, Napa**

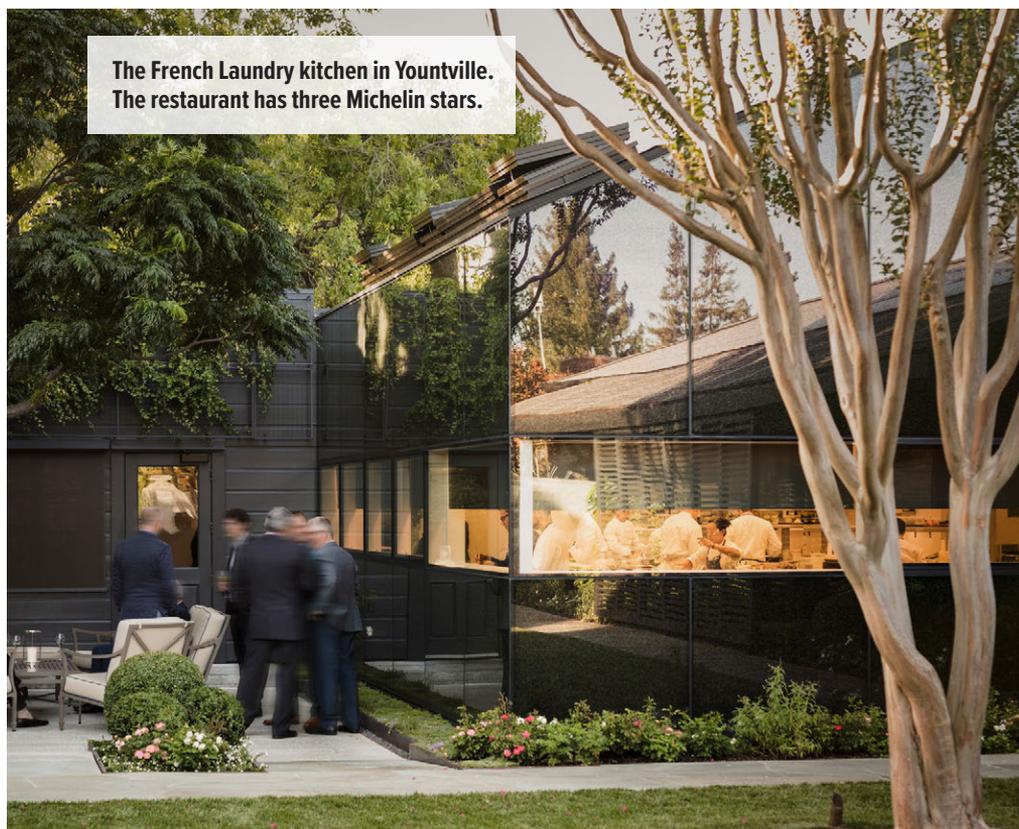
According to the Kenzo restaurant website, operators dreamed of bringing “an authentic, elegant Japanese dining experience to the Napa Valley.” The vision was “to create a transformative experience, one in which the people, place and flavors unite to create a singular moment in time.”

The downtown Napa restaurant showcases kaiseki delicacies, created with ingredients flown in from Japan. Kaiseki is a service that usually includes appetizers, soup, sashimi, a seasonal dish, simmered dish, grilled dish, rice and dessert.

**Cost:** \$295 per person.

#### **One star: PRESS, St. Helena**

PRESS was born in 2005 as a restaurant “exemplifying the food, wine, and people of the Napa Valley.” Located on the St. Helena Highway (Highway 29/128), the restaurant is described as a place for “locals, winemakers, vintners, and guests



The French Laundry kitchen in Yountville. The restaurant has three Michelin stars.

THE FRENCH LAUNDRY/COURTESY PHOTO

from around the world to experience the best the Napa Valley has to offer.”

**Cost:** \$195 per person.

#### **One star: The Restaurant, Auberge du Soleil, Rutherford**

Founded in 1981 by the French restaurateur Claude Rouas, The Restaurant at Auberge du Soleil is considered a “must experience” culinary destination for many, according to the restaurant website. Chefs source the freshest ingredients from local purveyors, “harvested at their peak of flavor, to create delicious dishes that showcase the region’s best seasonal ingredients.”

**Cost:** Three courses \$180, four \$205, per person.

#### **Three stars: The French Laundry, Yountville**

Plenty of foodies have heard of The French Laundry restaurant, even if they haven’t eaten there.

According to its website, Yountville’s French Laundry building was originally built as a saloon in 1900. Later it was a residence, and during the 1920s operated as a French steam laundry. In 1978, then-town Mayor Don Schmitt and his wife Sally renovated the structure into a restaurant, which chef Thomas Keller

purchased in 1994.

The menu “commits itself to serving classic French cuisine with the finest quality ingredients, along with a similarly intense focus on impeccable guest service,” reads The French Laundry website.

Two tasting menus are offered daily: the Chef’s Tasting Menu and Tasting of Vegetables. The restaurant is so popular that reservations are released on the first of each month for the following month and dining dates are quickly reserved.

**Cost:** \$425 per person, plus add-ons.

#### **Additional Michelin recognition has been received by other local restaurants:**

##### **Napa Valley Michelin ‘Bib Gourmand’ restaurants**

- Ciccio, Yountville

##### **Napa Valley Michelin ‘Selected Restaurants’**

- Ad Hoc, Yountville
- Bouchon, Yountville
- Farmstead, St. Helena
- La Toque, Napa
- Mustards Grill, north of Yountville
- North Block, Yountville
- The Charter Oak, St. Helena ■

# 10 QUESTIONS

## FROM ONE MARKET TO HESTAN

Chef Mark Dommen’s new chapter in Napa

**BY JENNIFER HUFFMAN**

Having worked in the restaurant industry for 36 years, Chef Mark Dommen is well-known as the longtime leader of One Market Restaurant in San Francisco. After 32 years in business, One Market recently closed, and Dommen is now the executive chef at Hestan Napa inside the First Street Napa complex.

Dommen said what he loves most about what he does is “watching people enjoy the food I cook.”

“It’s a very demanding career and everyone thinks they are a critic, so to watch someone enjoy what you prepared for them means you’ve accomplished what you set out to do,” said Dommen.

### 1. What is Hestan Napa?

Hestan Napa offers a dining and retail experience for customers to be immersed in the world of Hestan. It gives our guests the opportunity to experience Hestan appliances, Hestan cookware and all the Hestan Vineyards wines in person for the first time. All

of this with the addition of a restaurant for guests to enjoy a great meal cooked with Hestan cookware on Hestan appliances and paired with Hestan Wines.

### 2. What was your first job?

My first job was as a dishwasher in Santa Rosa.

### 3. What job would you like to try/not try?

Try: Skydiving.

Not try: Snake handler.

### 4. How did you get into this industry?

During that first job as a dishwasher, I was exposed to

cooking and started to cook. I really enjoyed it and stayed with it after I graduated from high school. Immediately after high school I went to culinary school and after culinary school went on to earn my bachelor’s degree from college.

### 5. What is the biggest challenge the hospitality industry has faced?

There are many challenges our industry has faced and continues to face. The pandemic hit hospitality hard and it has taken a long time for the industry to rebound. Staffing short-



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DIETRICH KROUS/COURTESY PHOTO

## 10 QUESTIONS

ages have also been and continue to be an issue. Hospitality is a people business and it takes great people to be successful.

### 6. Who do you most admire in the business world?

Cooking is about mentors and who have mentored you. I admire Hubert Keller, not only a great chef but a great mentor and a great businessman. He was extremely successful having several restaurants during his career. I was fortunate enough to work for Hubert out of culinary school and he had such a positive impact on my career.

### 7. What's one thing Napa could do to help local businesses or the economy?

To help the hospitality industry, Napa could eat out more often. There are a lot of great restaurants that employ a lot of people. Supporting the industry not only supports the employers but the employees as well.

### 8. If you could change one thing about your industry, what would it be?

If I could change one thing about our industry it would be the ridiculous hours chefs are expected to work.

### 9. What's your favorite charity or nonprofit?

My favorite charity is Break-through T1D. They advocate for research for Type 1 Diabetes. My youngest daughter had type 1 diabetes, so it's personal.

### 10. What's something people might be surprised to know about you?

Something people might be surprised to know about me is that I love to grow things. I have a large garden in my backyard and try to grow as much produce and fruit as possible. ■

*Info: Hestan Napa is located at 291 First St. in Napa, hestanculinary.com.*



NICK OTTO/ REGISTER FILE PHOTOS



Hestan Vineyards owner Helen Cheng chats with chef Mark Dommen and winemaker Jeff Gaffner at a preview event for the new Hestan store in downtown Napa on Thursday, Nov. 13.

# EYE ON NAPA VALLEY

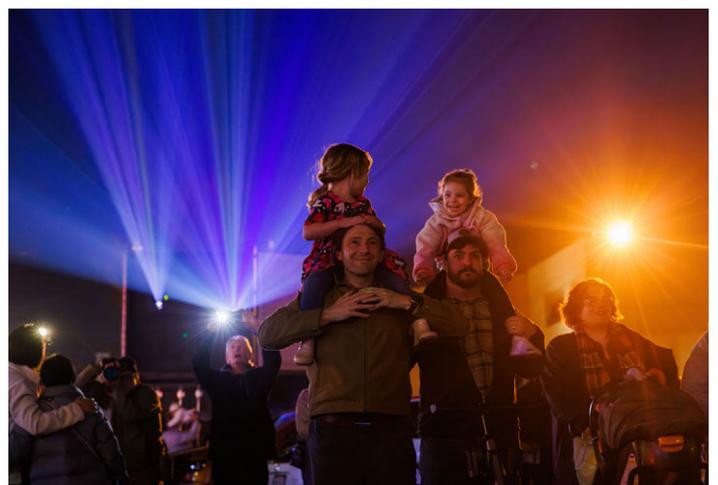
Moments captured by Register photographer Nick Otto



People gather near an art installation called “POLYCHROMA” by In Theory ArtStudios during the Napa Lighted Art Festival on Sunday, Jan. 18.



People gather near an art installation called “XOX” by artist Dina Fisher during the Napa Lighted Art Festival on Sunday, Jan. 18.

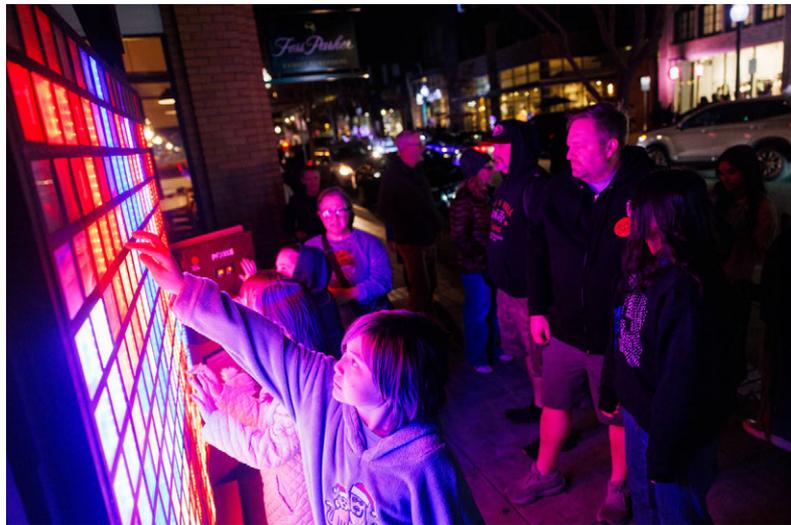


Visitors watch an art installation called “PATTERNS” by artist AVA Animation projected onto First Presbyterian Church during the Napa Lighted Art Festival on Sunday, Jan. 18.

## EYE ON NAPA VALLEY



An art installation called “PATTERNS” by artist AVA Animation is projected onto First Presbyterian Church during the Napa Lighted Art Festival on Sunday, Jan. 18.



Visitors interact with an art installation called “PF3000” by Filma Collective during the Napa Lighted Art Festival on Sunday, Jan. 18.

BELOW: Visitors interact with an art installation called “AFFINITY” by Amigo & Amigo during the Napa Lighted Art Festival on Sunday, Jan. 18.



# QUARTERLY COCKTAIL

## SALTAMONTES

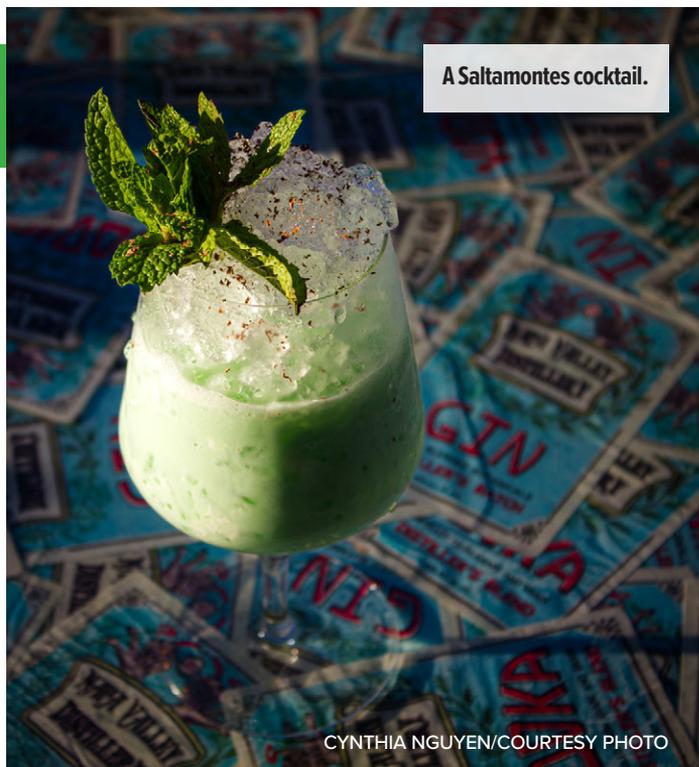
### Ingredients

- ¾ oz Tempus Fugit crème de menthe
- ¾ oz Giffard crème de cacao
- ½ oz Del Maguey 'Vida' mezcal
- ¼ oz Fernet-Branca
- 1¼ oz heavy cream
- Bar spoon of absinthe

### Instructions

Build the ingredients over crushed ice. To finish, top with grated chocolate and a fresh mint sprig.

— Recipe by Kyle Peete, beverage director at Napa Valley Distillery. Submitted by the Napa Cocktail Collective.



A Saltamontes cocktail.

CYNTHIA NGUYEN/COURTESY PHOTO

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JOE'S**



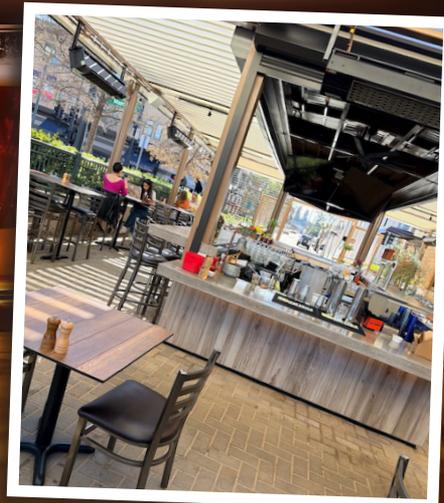
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