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FEAST

FRENCH CRÊPES 72 POW WOW CAFE 74



PHOTO: EMMA K. MORRIS

DINING GUIDE

THE NAPA VALLEY

The length of this Californian valley near San Francisco is bursting with quirky and adventurous spots to dine and sip.

From the rolling vine-covered hills of Carneros in the southwest, to the hideaway of Calistoga in the north, the Napa Valley offers some of the most sophisticated and eclectic dining in California, complementing its already world-class wine scene. In addition to its famous fine-dining establishments—The French Laundry in Yountville and Harvest Table in St. Helena—new restaurants are opening all the time in the valley.



MUST-TRY RESTAURANTS

HOME-GROWN AND INTERNATIONAL FARE

1 FARMSTEAD AT LONG MEADOW RANCH, ST. HELENA

Housed in a former barn, the quintessential farm-to-fork culinary restaurant at Farmstead showcases the bounty of Long Meadow Ranch's farm, orchard, gardens and vineyards, along with its 650-acre home ranch in the nearby Mayacamas Mountains. Seat yourself at one of the restaurant's dining room tables made from reclaimed wood or on the outdoor terrace, and choose from an extensive menu of locally sourced dishes—grilled trout, grass-fed beef meatballs or brick-cooked local chicken. The real stars of the menu are the starters and sides, such as a wood-grilled artichoke and braised cannellini beans in salsa verde. Executive chef Stephen Barber and his crew take the term farm-fresh seriously, with the restaurant's beef coming from its herd of grass-fed Highland cattle, and even the eggs, honey, olive oil and lamb coming directly from its properties. Farmstead also consists of a general store, with a wine-tasting bar and chef's table, an outdoor café and a farmer's market.

2 MIMINASHI, NAPA
The latest project from renowned chef—and Napa Valley native—Curtis Di Fede, Miminashi is a Japanese Izakaya gastropub in a historic downtown Napa building. Di Fede, who founded critics' favourite Oenotri, has as deft a hand executing gyoza dumplings, ginger-seared chicken skewers and dashi-braised beef as he did crafting Oenotri's wood-fired pizza and southern Italian fare. Don't miss the pork donburi when it's on the menu, which changes seasonally, or the Japanese soft-serve ice cream with flavours such as pomegranate, edamame and black sesame.



"NAPA HAS ALWAYS BEEN A FINE-DINING MECCA, BUT TODAY IT'S MUCH LIVELIER WITH A YOUNGER, HIPPER CROWD."
—CURTIS DI FEDE, CHEF AND FOUNDER OF MIMINASHI



BREAKFAST

Start your day at Carneros Resort and Spa in Napa with eggs Benedict with thin-sliced honey cured ham and jalapeno hollandaise or chicken and waffles at the Boon Fly Café, a cheery roadhouse with a porch and rocking chairs.



LUNCH

Stop at Napa's Oxbow Public Market, where you'll have trouble choosing from all the offerings. Grab bread from The Model Bakery and sandwich fixings from Fatted Calf, and pair with a glass of wine from a nearby tasting room.