



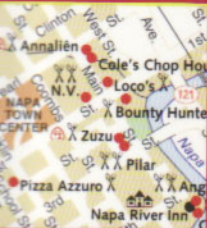
**MICHELIN**

# San Francisco

Bay Area & Wine Country

RESTAURANTS & HOTELS

2009



*390 restaurants including  
over 55 new entries*

*55 restaurants with meals under \$25*



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6480 Washington St. (at Oak Cir.), Yountville

Phone: 707-944-2222

Lunch &amp; dinner daily

Web: www.reddnapavalley.com

Prices: \$\$\$



A warm welcome kicks off dinner at Redd, and things just keep getting better from there. Located on Yountville's ever-blossoming restaurant row, Redd's offers two good seating options—a sun-soaked dining room washed in minimalist white walls and pale wood, or a large courtyard dining area accented with a gently lapping fountain. Either way, you're in for a treat with Chef Richard Reddington's (formerly of Auberge du Soleil) globe-trotting contemporary cuisine.

Start with a tender *hamachi* sashimi on a mound of sticky rice, studded with fresh edamame and drizzled with a lime and ginger dressing. Later, make your way to an entrée of fresh, delicate skate wing set atop a mound of spinach purée, pocked with silky, sautéed wild mushrooms. Served with a few delicately fried artichoke hearts laced with aioli, and ringed with a black truffle jus—the result is just spectacular.

### Appetizers

- Glazed Pork Belly, Apple Purée, Soy Caramel
- Caramelized Scallops, Cauliflower Purée, Balsamic Reduction
- Yellowfin Tartare, Avocado, Chili Oil, Fried Rice

### Entrées

- John Dory, Jasmine Rice, Mussels, Chorizo, Curry Nage
- Duck Breast, Swiss Chard Crepe, Chocolate
- Braised and Roasted Lamb, Favas, Garam Masala

### Desserts

- Meyer Lemon Cake, Tangerine Float, Grapefruit S'more
- Peanut Butter, Milk Chocolate Gianduja, Peanut Parfait
- Chocolate Tart, Dulce De Leche Ice Cream