

ZOEY DEUTCH
HOLLYWOOD'S
NEW INGENUE
STORMS
THE SCREEN

TRAILBLAZING
THE GOSPEL
OF ONE GUN
RANCH

CALIFORNIA STYLE

In Focus

THE DESIGN TALENTS
SHAPING THE NEW CALIFORNIA
AESTHETIC

APRIL 2017 \$5.99



0 74820 64508 6

MENU

Edited by LESLEY MCKENZIE

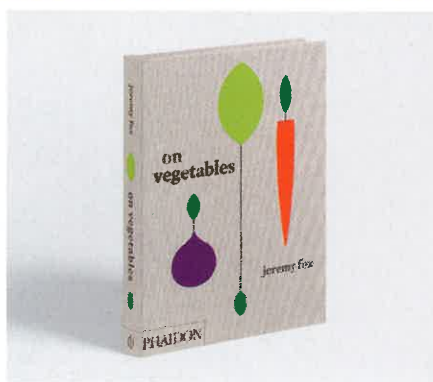


Chef **JEREMY FOX**'s dish of potatoes, ramp kimchi, radish and soft-boiled egg.

Deep Rooted A new COOKBOOK from Rustic Canyon's JEREMY FOX redefines vegetable-based CUISINE >

MENU

> “The uncomplicated nature of the lot of the dishes and the presentation is representative of how I had to learn to balance things,” Jeremy Fox says about the symbiotic relationship between his cooking and his personal journey. The chef’s new cookbook, *On Vegetables: Modern Recipes for the Home Kitchen* (Phaidon, \$50), chronicles a unique evolution, including Fox’s time helming Napa’s heralded vegetarian Ubuntu restaurant and his struggle with anxiety and depression. Among the 160 recipes are those that are rooted in the soul-stirring food he’s been cooking since February 2013 at Santa Monica’s beloved neighborhood gem, Rustic Canyon, where he has also found broader equilibrium. Fox aims to inspire and reassure home cooks, and keep things down to earth. “I want my book to not just be looked at,” he says. “I want it to be torn and covered in food splatters.” • **JESSICA RITZ**



Clockwise from left: **JEREMY FOX**. The chef prepares potato tostones. The new **ON VEGETABLES** cookbook.



The horseshoe-shaped bar at **STEWART CELLARS'** Stewart Tasting Hall.

YOUNTVILLE

HOUSE Pour

Bucking the minimalist trend, **Stewart Cellars'** new Ken Fulk-designed stone-and-timber destination, three buildings set around a central courtyard along Yountville’s buzzy Washington Street, feels more like a homey Highlands country estate than a tasting room. Antiques, layered hides and Stewart plaid in the Nomad Heritage Library give a discreet nod to the family’s Scottish lineage. Meanwhile, in the inviting Stewart Tasting Hall, a horseshoe-shaped bar—topped with distressed cognac leather and inlaid with stripe detailing inspired by a Stewart Cellars wine label—provides a comfy perch for sipping current and back-catalog vintages. And with Bouchon bistro alum chef Sarah Heller offering fast casual fare at Gather Café, there’s every reason to linger longer. 6752 Washington St., Yountville, 707-963-9160; stewartcellars.com.

WELL SEASONED

*Even dry ingredients in your pantry can use some perking up. Enter **Convivial Spice**, a subscription program that offers four signature seasoning blends made with ingredients from small, sustainably run California farms, including **McFadden Farm** in Potter Valley and **Sawmill Creek Farms** in Paradise.*

From \$25/month; convivial.us.



Three of **CONVIVIAL SPICE's** signature hand-mixed blends.