



CONTENT



## Farm to Table

Going rustic never felt so good, especially when dining overlooking Napa's rolling vineyards in one of its most exclusive luxury boutique resorts. The hottest seat in the Valley this spring is undoubtedly **FARM at The Carneros Inn**, a sophisticated riff on wine country dining that doesn't forget its humble roots. With most ingredients sourced from local farms within a 150-mile radius and even an in-house butcher, the emphasis at this refined retreat is what's fresh and in season, like Liberty Duck done two ways: the breast served with Katz honey, lemon and thyme; the leg, braised in cinnamon and orange with wild rice grits and kale. (And it goes without saying that with the PlumpJack Group behind the indoor-outdoor restaurant, the wine list befits its Carneros location.)

*4048 Sonoma Hwy., Napa, 707-299-4880; [thecarnerosinn.com](http://thecarnerosinn.com).*