

San Francisco Chronicle

WHAT'S NEW

OPENING: Big-city sophistication meets country design and seasonal, local cuisine at Farm,

the PlumpJack Group's new Wine Country restaurant in the Carneros Inn. Located just off Highway 121 between Napa and Sonoma, Farm opened last Wednesday to the public after a few weeks spent tuning things up for hotel guests.

The cuisine: Generally local and seasonal, done with imagination. On a recent menu: Oysters, with a cucumber sorbet and sparkling wine mignonette; a Berkshire pork chop with large, Rancho Gordo Christmas lima beans, Hobbs bacon and cabbage; halibut seasoned with fennel pollen. The wine list hails almost exclusively from Napa, Sonoma and Carneros.

The team: Executive chef Kimball Jones, who heads up the resort's Boonfly Cafe kitchen too, made his name at Wente Vineyards. The PlumpJack group, of which San Francisco Mayor Gavin Newsom is part, runs the operation.

The vibe: Modern take on country living. The ceilings of the 120-seat restaurant soar like a barn's, and big, four-shade chandeliers hang low. An imposing fireplace is flanked by giant versions of traditional paned, double-hung windows, painted country white. Tables are well-spaced.

Farm, 4048 Sonoma Hwy. (at Old Sonoma Road), Napa; (707) 299-4882. Dinner daily. Reservations and credit cards accepted. Starters, \$9-\$12; entrees, \$15-\$35; desserts, \$9.50.

— Carol Ness



KIM KOMENICH / The Chronicle

Farm in the Carneros Inn in Napa offers fine dining in a dramatic setting.