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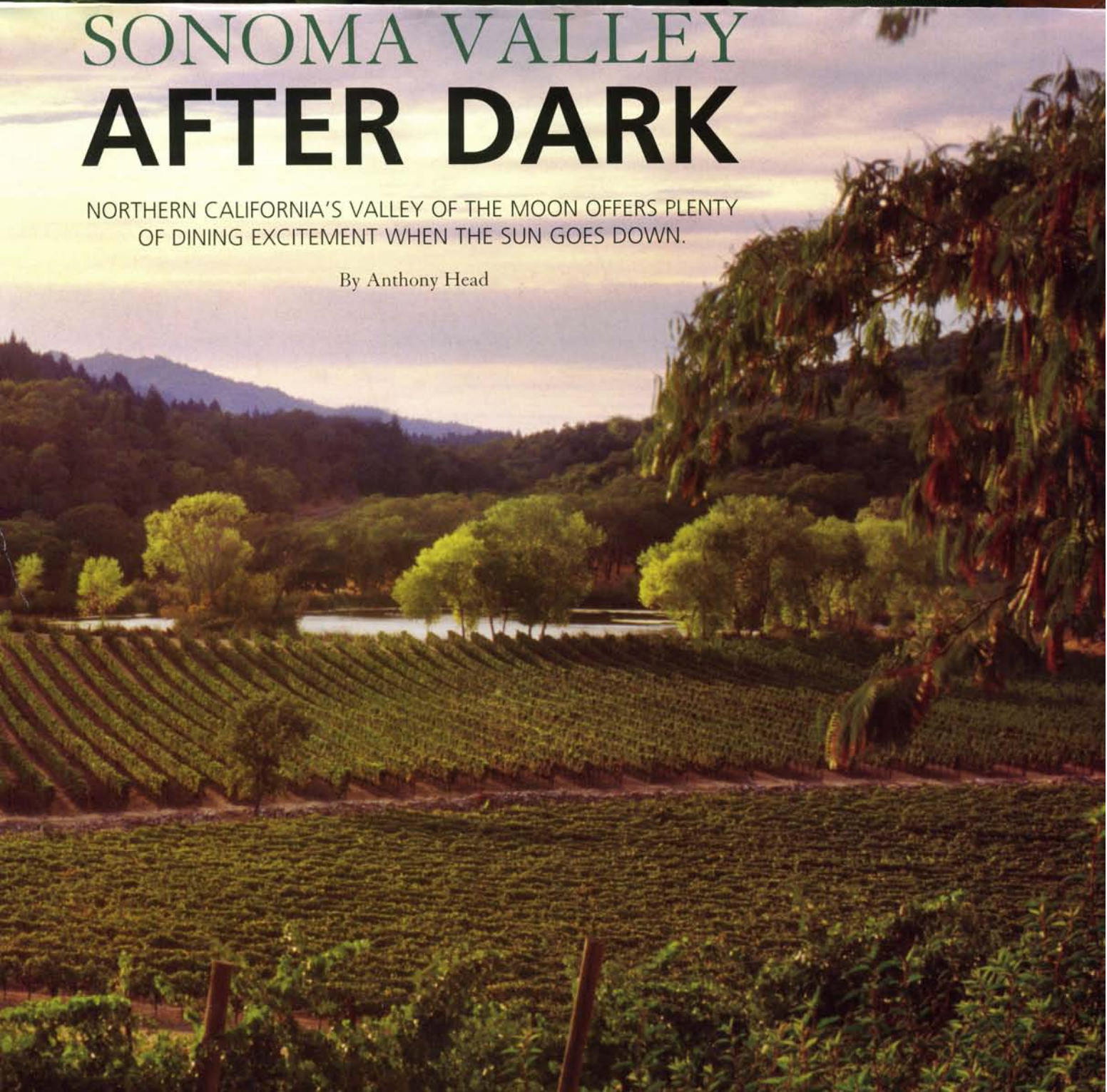
LIVING

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SONOMA VALLEY AFTER DARK

NORTHERN CALIFORNIA'S VALLEY OF THE MOON OFFERS PLENTY
OF DINING EXCITEMENT WHEN THE SUN GOES DOWN.

By Anthony Head





A short distance from the plaza, hungry diners can make a truly outstanding culinary discovery at the **Carneros Bistro & Wine Bar**, the signature dining room of the **Lodge at Sonoma**. This is wine country cuisine at its finest, with executive chef Janine Falvo creating supremely artful presentations. After training with master Californian chef Bradley Ogden at Santa Clara's Parcel 104, she now shines in her own kitchen, redefining Sonoma cuisine with such flavorful dishes as corn flan with shaved black truffles, wild king salmon with braised fennel, and wood-fired pork chops with black-eyed peas. The dining room looks right outside onto a garden, so don't be surprised to see Falvo or one of the other chefs dash out to snip some fresh rosemary, or pluck a ripe tomato.

Perhaps the best part of dinner here—but only if you're staying at the Lodge of Sonoma—is that you won't have very far to stroll back to your room. The accommodations at the lodge lie somewhere comfortably between sophisticated cozy and rustic charming. Many of the lodge's rooms, cottages, and suites have private balconies and fireplaces. Guests can also relax at the pool or enjoy an indulgent treatment at the award-winning Raindance Spa.