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LIVING IN THE WEST

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Eat

The new Napa

One year and a spree of openings later, downtown's food scene has been reinvented **BY CHRISTINE RYAN**

Ubuntu
NEW CHEF March 2010
» Jeremy who? Almost a year after the fantastic Mr. Fox made his escape, the all-vegetarian fare here is, dare we say, better than ever, thanks to his successor, Aaron London. Prepare to have your mind blown. \$\$; 1140 Main St.; 707/251-5656.

Norman Rose Tavern
OPENED December 2009
» The popular urban-cowboy pub sticks (wisely) to comfort food, but its ingredients come with a pedigree. \$\$; 1401 First St.; 707/258-1516.

Oenotri
OPENED March 2010
» Despite all the star power in town, Napa's best restaurant may be this bustling newcomer, opened by a pair of Oliveto alums. Look for the likes of wild-nettle-and-pecorino pizza. \$\$\$; 1425 First St.; 707/252-1022.

Bui Bistro
OPENED June 2010
» French/Vietnamese food in a very Gallic setting: red brasserie-style banquettes and tall gold-framed mirrors. \$\$; 976 Pearl St.; 707/255-5417.

Carpe Diem Wine Bar
OPENED June 2010
» Ambitious of menu and warm of welcome, this cheery spot has a smartly edited list of wines from Napa, Sonoma, and beyond. \$; 1001 Second St.; 707/224-0800.

Rotisserie and Wine
OPENING November 2010
» Tyler Florence makes his move into Napa with this casual, meat-centric place. 720 Main St.; tylerflorence.com

Fish Story
OPENED September 2010
» Free of clam-house kitsch, this stylishly industrial outpost of the Lark Creek empire serves only sustainably sourced seafood (your check arrives with a copy of the Monterey Bay Aquarium's watch list). \$\$; 790 Main St.; 707/251-5600.

Morimoto Napa
OPENED July 2010
» The first West Coast colony in Masaharu "Iron Chef" Morimoto's empire is fashionably loud, but the food—his signature sushi, plus crossover dishes—holds its own. \$\$\$; 610 Main St.; 707/252-1600. ■

Oxbow Public Market
» Recent additions here are Graham's Take-Away (July 2010; \$; wraps and upscale deli salads) and the talk of the valley, C Casa taqueria (May 2010; \$), which is taking the taco to new heights. If you can have only one, make it the spiced lamb with goat cheese, micro greens, and mint. Expected mid-October is Ca' Momi Enoteca (\$\$; pizzas, Italian pastries, and wines both local and Italian). 644 First St.; oxbowpublicmarket.com

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