

SAN FRANCISCO

# HAUTE LIVING

JULY/AUGUST 2015



THE MONTEREY CAR WEEK & PEBBLE BEACH  
CONCOURS D'ELEGANCE ISSUE

JAY LENO

ON CARS, THE CONCOURS AND COMEDY

ANA KELLER

DISCOVERS HER COMPETITIVE SIDE

SANDRA BUTTON

REVS UP FOR HER 30TH PEBBLE

PLUS

SAM MANN, THE TOP TECHIE CAR ENTHUSIASTS & CHEF JUSTIN COGLEY

\$20.00

# SPAS

POST RANCH PHOTO: KODIAK GREENWOOD; BERNARDUS LODGE PHOTO: BERNARDUS LODGE; VENTANA PHOTO: VENTANA; PEBBLE BEACH PHOTO: SCOTT CAMPBELL; SPA AIYANA PHOTO: CARMIEL VALLEY RANCH



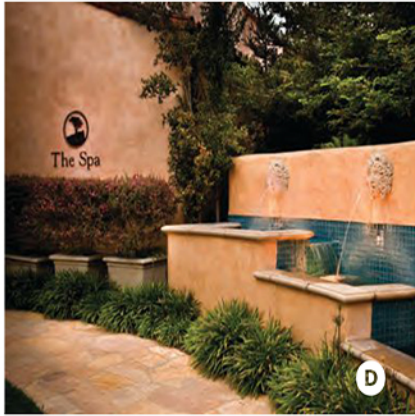
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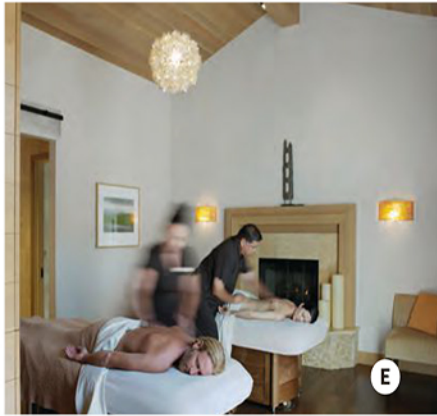
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**A POST RANCH SPA**

47900 Highway 1  
Big Sur  
(831) 667-2200

**D THE SPA AT PEBBLE BEACH**

1518 Cypress Drive  
Pebble Beach  
(831) 649-7615

**B THE SPA AT BERNARDUS LODGE**

415 West Carmel Valley Road  
Carmel Valley  
(831) 658-3400

**E SPA AIYANA**

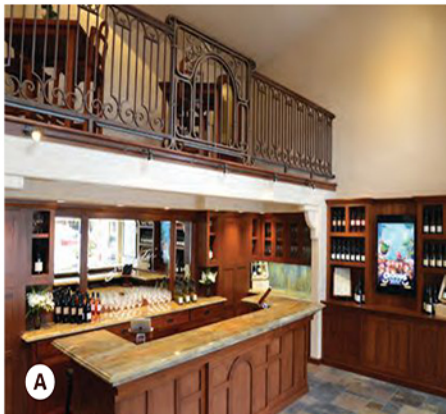
1 Old Ranch Road  
Carmel  
(831) 626-2586

**C THE SPA AT VENTANA**

48123 Highway 1  
Big Sur  
(831) 667-4222

# WINE TASTING ROOMS

SILVESTRI PHOTO: SILVESTRI VINEYARDS; FIGGE PHOTO: CHRIS FIGGE; TALBOTT PHOTO: ANDY ABRAHAM; ALBATROSS RIDGE PHOTO: ALBATROSS RIDGE; BOEKENOOGEN PHOTO: HOLLY BOEKENOOGEN



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**A SILVESTRI VINEYARDS TASTING ROOM**

7th Avenue (Dolores and San Carlos)  
Carmel-by-the-Sea  
(831) 625-0111

**D ALBATROSS RIDGE TASTING ROOM**

Mission Street  
(Ocean & 7th)  
Inside the Court of the Fountains  
Carmel-by-the-Sea  
(831) 402-8992

**B FIGGE CELLARS TASTING BAR**

Dolores Street (Ocean and 7th)  
Carmel-by-the-Sea  
831-384-4149

**E BOEKENOOGEN WINERY TASTING ROOM**

24 West Carmel Valley Road  
Carmel Valley  
(831) 659-4215

**C TALBOTT VINEYARDS TASTING ROOM**

25 Pilot Road, Carmel Valley  
(831) 659-3500



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# THE TOP HOTELS OF MONTEREY COUNTY

CHECK INTO ANY OF THESE NINE HOTELS AND YOU WON'T WANT TO CHECK OUT



## ◀ POST RANCH INN

47900 HIGHWAY ONE

BIG SUR

(831) 667-2200

Post Ranch Inn is truly a sanctuary for the soul. Precariously perched high atop the cliffs and 1,200 feet above the Pacific Ocean, this retreat is where you can escape the real world. The 41 architecturally-innovative guest rooms, suites and private homes run the gamut from cozy to sprawling, each one offering a unique, luxurious experience with vistas of ocean or mountain scenery. We understand how hard it is to leave these well-appointed accommodations, but you'll want to do so to enjoy the two infinity-edge, cliff-top hot basking spas that are kept at a constant 102 degrees, available 24/7 and boasting expansive panoramas that meld sea and sky. We particularly love that this property is as kind to the environment as it is visually stunning.

## ▶ BERNARDUS LODGE AND SPA

415 WEST CARMEL VALLEY ROAD

CARMEL VALLEY

(831) 658-3400

Step into the lobby of the newly-renovated Bernardus Lodge, set on 28 sweeping acres of lavender and vineyards, and you may ask yourself if you're really in Carmel Valley. From the dramatic chandeliers to the abundance of glass, this aesthetically-pleasing resort that reopened in April after a four-month, multi-million transformation sets a new style standard. You'll go gaga over how open and inviting this rustic-chic ranch estate now is after the contemporary redesign that brings the outside inside. You'll also find custom furnishings and dream baths for two in the 57 swank guestrooms and suites, all of which flaunt fireplaces and radiant-heated bathroom floors. For the ultimate experience, book the Vintner's Suite, which includes a full kitchen and parlor. It's the perfect place to enjoy a glass of Bernardus wine!



## ◀ THE LODGE AT PEBBLE BEACH

1700 17-MILE DRIVE

PEBBLE BEACH

(831) 624-3811

Standing as proud as a peacock, The Lodge at Pebble Beach is the place to stay when you want to be closest to the action of the Pebble Beach Concours d'Elegance. Add to that the storied past of this legendary resort that opened its doors in 1919, and you'll understand why it's the hotel of choice for those with discriminating taste. The ocean-side setting provides a glorious backdrop to the hotel whose offerings include arguably the best public golf course in the country, a world-class spa, tennis court and dazzling scenery. Despite having a whopping 161 rooms—book a deluxe ocean view suite to better enjoy your stay—the hotel offers highly attentive and personalized services.



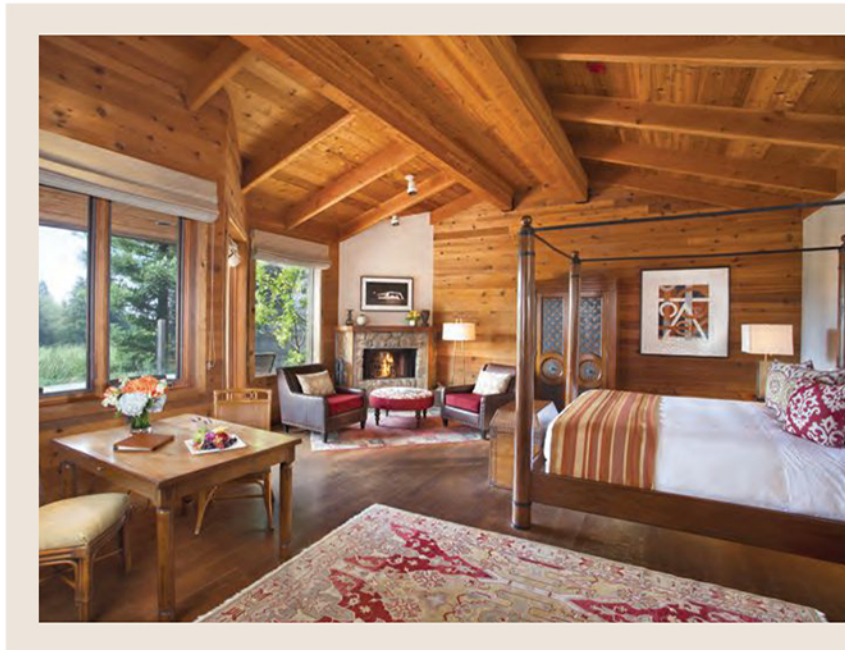
## CARMEL VALLEY RANCH ▶

ONE OLD RANCH ROAD

CARMEL

(831) 574-5570

Prepare for Carmel Valley Ranch to bring out the youth in you. This playful, summer camp-inspired resort with rolling hills, vineyards and ancient oaks spread over 500 acres is rustic elegance at its best. A bevy of activities, including golf on a Pete Dye-designed course and an equestrian center, await the active traveler. Soak up fabulous valley and vineyard views from the outdoor living rooms at the 30 indoor-outdoor guest suites and studios that are set to open in July, which feature indoor-outdoor fireplaces, day beds and concrete soaking tubs. Double your fun in the Carmel Suite, a two-bedroom haven with a wraparound deck. In the evening, roast s'mores poolside and mingle with other guests who will undoubtedly be as happy as you are for having chosen this haute getaway spot.



## ◀ VENTANA INN & SPA

48123 HIGHWAY ONE

BIG SUR

(831) 667-2331

Ventana Inn is where you can become one with nature. Weathered-cedar buildings delight at this tucked-away, woodsy-chic lodge on 243 acres of rolling meadow and wooded hillsides. Ensnore yourself in one of the 59 beautifully-appointed rooms or suites [there are also two houses] that features patios with sweeping views of the surrounding redwoods, mountains, canyons or sparkling ocean off in the distance; some have oversize soaking tubs and outdoor hot tubs. This is where you can curl up in a hammock, support local artists and artisans at an onsite art gallery and partake in a daily afternoon wine and cheese reception. This adults-only resort features two swimming pools, one clothing optional, both open 24 hours. The self-guided hiking trails are a magical way to thoroughly enjoy this retreat.

## CASA PALMERO ▶

1518 CYPRESS DRIVE

PEBBLE BEACH

(831) 622-6650

Overlooking the first and second fairways of Pebble Beach Golf Links, this sophisticated and intimate Mediterranean-style estate that was once a private home features 24 rooms and suites, each with a wood-burning fireplace and fresh flowers delivered daily. The Palermo Suite, with its private courtyard entry, in-ground hot tub on the patio, dining area and huge master area that includes a shower big enough to throw a party in, is perfect for entertaining. This accommodation also puts you just steps from The Spa at Pebble Beach. Spend time in the authentically-restored main house, where a plush living room with a piano, library, billiards room, bar and lounge provide social areas.



# WORTH EVERY PENNY

MAKE YOUR RESERVATIONS FOR THESE HAUTE MONTEREY COUNTY RESTAURANTS NOW!



Kampachi collar with Big Sur citrus

**SIERRA MAR**  
47900 HIGHWAY ONE  
BIG SUR  
(831) 667-2200

**AMBIANCE**

With all of the tables positioned just right to enjoy the spectacular ocean views at this swank restaurant that sits high above the cliffs at Post Ranch Inn, we're sure you'll be as pleased with your perch as you are with your fare. Enjoy the indoor fireplace at night and the telescope on the deck.

**ORDER UP**

Feast on executive chef John Cox's nine-course Taste of Big Sur tasting menu that

changes nightly but always showcases dishes featuring bold, primal flavors along with locally-sourced ingredients. He's a master at preparing red abalone four different ways, and his kampachi collar with Big Sur citrus, on the four-course prix fixe menu, resembles a piece of art.

**SWEET TOOTH**

The dark chocolate and California bay laurel leaves combine for a flavorful finish.

**TOP TIPPLE**

You'll be hot to trot with The Hottie, made with Skyy pineapple vodka, cilantro and jalapeño.



Halibut with corn, peppers and heirloom tomato

**CASANOVA**  
5TH AVENUE (MISSION & SAN CARLOS)  
CARMEL-BY-THE-SEA  
(831) 625-0501

**AMBIANCE**

Casanova's delightful rustic setting provides the perfect atmosphere for lovers as well as friends simply getting together to break bread. With a multitude of darling indoor and outdoor dining areas, it's Carmel-by-the-Sea's largest restaurant with a 204-seat capacity.

**ORDER UP**

You can opt for the halibut with corn, peppers and heirloom tomato or one of the scrumptious classics such as cannelloni with braised beef

or gnocchi Casanova made with light spinach dumplings—but for a haute occasion book the Van Gogh table so executive chef David Baron, a San Francisco native, can surprise you with a personalized five- or nine-course tasting menu that you'll devour while seated at the same table where Vincent van Gogh dined during his stay at Auberge Ravoux in Auvers-sur-Oise.

**SWEET TOOTH**

You'll be transported to France with the crème brûlée, made with traditional French vanilla cream.

**TOP TIPPLE**

A hand-dug wine cellar holds more than 2,000 selections that go up to \$16,000 a bottle.



Paella

**GRASING'S COASTAL CUISINE**  
6TH STREET & MISSION STREET  
CARMEL-BY-THE-SEA  
(831) 624-6562

**AMBIANCE**

With casual seating in the bar area, white tablecloths in the two-level main dining room and West Wing and a heated, dog-friendly patio outdoors, chef Kurt Grasing's restaurant has something for everyone.

**ORDER UP**

There's a reason Kurt's four-onion tart has been on the menu since the popular eatery opened in 1998; it's delicious!. We're also quite fond of the foie gras with cauliflower puree,

caramelized apple and kumquat compote as well as the heirloom salad topped with burrata. The paella—lighter than most because it's made with orzo instead of rice—shouldn't be missed, and the steaks are a carnivore's dream.

**SWEET TOOTH**

The white peach and blackberry crisp is perfect this time of year.

**TOP TIPPLE**

The Natural, a margarita made with lime and agave, is the natural choice.



Hawaiian tuna tartar

**ANTON & MICHEL**  
MISSION STREET (OCEAN AND 7TH)  
CARMEL-BY-THE-SEA  
(831) 624-2406

**AMBIANCE**

Floor-to-ceiling windows in owner Tony Salameh's 35-year-old eatery, renovated in 2013 to make it Carmel-by-the-Sea's prettiest and most elegant restaurant with dramatic stonework and a glass entryway, offer a beautiful view of the Court of the Fountains, where a fire pit lends itself to al fresco dining in a dog-friendly atmosphere.

**ORDER UP**

After the gregarious general manager Bert Simpson greets you, his talented brother, chef de cuisine Mark Simpson, will feed you. Start with the Hawaiian tuna tartare then go for the rack of lamb (carved tableside), maple leaf duck breast, or American kobe beef short ribs.

**SWEET TOOTH**

The flambé desserts are more than just a visual treat.

**TOP TIPPLE**

The tiramisu martini goes down way too easily.

CASANOVA PHOTO: ANEISHA TOWNSEND  
GRASING'S PHOTO: DMT IMAGING  
ANTON & MICHEL PHOTO: GLEN MCDOWELL PHOTOGRAPHY  
SIERRA MAR PHOTO: JOHN COX



Black angus filet

**VALLEY KITCHEN**  
**ONE OLD RANCH ROAD**  
**CARMEL**  
**(831) 626-2599**

**AMBIANCE**

Formerly called The Lodge, this re-imagined eatery at Carmel Valley Ranch unveils more than just a different name in July. Now you can connect with the outdoors thanks to this casually elegant eatery's new, jaw-dropping 1,500-square-foot terrace that offers sweeping valley and vineyard views, where hanging lanterns twinkle from ancient oaks at night.

**ORDER UP**

Chef Tim Wood's new, more sophisticated menu allows for shared bites and nibbles of fare. Our mouth-watering picks include the seasonal ravioli, big eye crudo, vegetarian risotto, beef carpaccio with Moroccan spices, signature croutons with salmon rilletes and black angus filet of naturally-raised beef.

**SWEET TOOTH**

You won't want to share the warm market fruit crisp with brown butter-hazelnut streusel and vanilla ice cream.

**TOP TIPPLE**

With 7,000 lavender plants on the property, the lavender lemon drop is a must!



Osso bucco

**PÈPPOLI AT PEBBLE BEACH**  
**2700 17-MILE DRIVE**  
**PEBBLE BEACH**  
**(831) 647-7433**

**AMBIANCE**

General manager Federico Rusciano, who hails from Rome, sets the Italian tone at this ristorante inside The Inn at Spanish Bay. While the décor and scents of Italian herbs and spices transport you to a cozy Tuscan villa, the dazzling golf course and water views remind you of where you really are.

**ORDER UP**

Brilliant chef de cuisine Angela Tamura has mastered both the traditional Antinori family

recipes and her own Northern Italian dishes. You'll mangia bene [eat well] when you order the salsiccia e polenta, [Pèppoli spicy Italian sausage with crispy polenta & fonduta sauce], spaghetti carbonara, gnocchi di ricotta and the osso bucco all'Antinori [veal shank braised with Pèppoli Chianti, broccolini & lemon gremolata].

**SWEET TOOTH**

Even true Italians will love the tiramisù.

**TOP TIPPLE**

It's no surprise that you'll find the finest collection of Antinori wines available outside of Italy here, including multiple vintages of Tignanello, Solaia and Guado al Tasso.



Seared foie gras with Cal's chicken egg purple mizuna

**LUCIA RESTAURANT & BAR**  
**415 WEST CARMEL VALLEY ROAD**  
**CARMEL**  
**(831) 658-3400**

**AMBIANCE**

Bernardus Lodge's glitzy, renovated eatery with comfy white leather chairs trimmed in black and plenty of glass is so chic that you won't know you're in the Valley. We love the small chef's table in the kitchen, where plenty of VIPs have signed the wall, and the interactive experience is memorable.

**ORDER UP**

Acclaimed chef Cal Stamenov's decadent four-course tasting menu is no longer the only

dining option—though we still suggest you opt for it to thoroughly appreciate his culinary creativity. A la carte hits include the Monterey salad made with spot prawns, abalone and seaweed, and the seared foie gras with Cal's chicken egg purple mizuna and fig vinaigrette.

**SWEET TOOTH**

The caramelized banana cream pie with coconut tapioca, vanilla-pineapple sauce and passion fruit sorbet is a happy ending.

**TOP TIPPLE**

You'll purr when you taste the Purittia [El Rey mescal, yellow chartreuse and lemon]



Grilled swordfish with English pea broth

**THE RESTAURANT AT VENTANA**  
**48123 HIGHWAY ONE**  
**BIG SUR**  
**(831) 667-4242**

**AMBIANCE**

Take in sherbet sunsets from the sunken indoor dining room or let the ocean views mesmerize you when you relax on this restaurant's spacious terrace. An open kitchen and two fireplaces add pizzazz.

**ORDER UP**

We're gaga over executive chef Paul Corsentino's hamburger, but to fully understand his talents, try the golden beet and apricot gazpacho with toasted sunflower seeds and lemon

yogurt, followed by the grilled swordfish with lemon cous cous, English pea broth and hearts of palm, or the grilled pork chop with braised artichoke and cannellini beans.

**SWEET TOOTH**

Reward yourself with the mixed berry and rhubarb crisp.

**TOP TIPPLE**

You'll be happy you chose the Botanical Blues, made with Uncle Val's gin, limoncello, blueberries and tarragon.

VALLEY KITCHEN PHOTO: SCOTT CAMPBELL  
 THE RESTAURANT AT VENTANA PHOTO: VENTANA  
 LUCIA PHOTO: BERNARDUS LODGE  
 PÈPPOLI AT PEBBLE BEACH PHOTO: PATRICK TREGENZA