



CALIFORNIA STYLE

SPECIAL
FASHION ISSUE
**RUNWAY
DISPATCH**

THE SEASON'S
MOST STRIKING,
ART-INSPIRED
TRENDS

SPRING FEVER

The Golden State heats up with crisp, classic looks, feminine silhouettes and statement-making accessories

CHRISTY TURLINGTON BURNS

This Bay Area Beauty
Uses Her Super
Powers for Good

FRESH FACES

Taking Cues From
L.A.'s Top Models

BEST DRESSED

A STYLIST'S
HANCOCK PARK
MAKEOVER



C the menu



Expect the Unexpected

Monterey County, a culinary kingdom where ingredients rule

Aubergine's homage to the Carmel Forest with wood sorrel,
nasturtium, oak, rosemary and yuzu.

NICOLE PAHL

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On the cool, western edge of Salinas Valley, under the marine layer blanketing San Bernabe Vineyard, Alex Krause and John Locke embarked on the esoteric.

Using vines brought from Calabria by a colleague's grandfather in the 1920s, the micro-winemakers of **Birichino** (birichino.com) took on little-known Malvasia Bianca. Instead of dessert wine (the ancient Greek grape typically blends into Madeira), the viticulture experts made it dry. Their success with the inaugural 2008 vintage has encouraged further experimentation—with Cinsault, Grenache, and last month's release of Vin Gris (literally, "gray wine").

Unpredictable creativity thrives in Monterey, bordered by mountainous Santa Cruz to the north, San Luis Obispo to the south, the rocky coast beyond Carmel and Big Sur to the west, and a length of agricultural heartland to the east. Epicures are drawn to the bounty—visible at upcoming **Pebble Beach Food & Wine** (Apr. 4-7; pebblebeachfoodandwine.com) festival, a veritable Sundance for the gourmet set and gastronomic boffo (Grant Achatz and Thomas Keller among them). The patchwork terrain invites a perspective where nature—not ego—dictates the menu, and unexpected culinary discoveries emerge at every turn. Many are obvious, like convening with ceramicists and hikers over coffee and breakfast pizza at roadside **Big Sur Bakery** (47540 California 1, Big Sur, 831-667-0520). Others are tucked away, perhaps in a Carmel Valley country plaza, at now-open **Lokal** (13750 Center St., Carmel Valley, 831-659-5886), lingering over Marsanne on tap and duck-fat fries by a chef who did a stint at Mugaritz. And some are rare—like tasting the harvest of flaky crystals at Carmel Valley Ranch's new **Salt House** (One Old Ranch Rd., Carmel Valley Village, 831-625-9500).

Built on the memory of Old Monterey canneries, select area restaurants predate the Gold Rush. Home to one of CA's first kilns for artisanal baking, haunted residence Stokes Adobe is now **1833** (500 Hartnell St., Monterey, 831-643-1833), the haunt of well-heeled locals. (Request a banquette on the second floor, order a barrel-aged negroni, the biscuits with maple-chili butter, CONTINUED ON PAGE 200



CLOCKWISE FROM TOP 1833, Monterey. Daniel Boulud, Christopher Kostow of Meadowood at Pebble Beach Food & Wine festival. Blueberry study at Marinus. Black bass tacacá, green onion, cilantro, cupuaçu, tapioca at Aubergine. 2011 Birichino Vin Gris. L'Auberge Carmel. Fly amanita at Point Lobos.



EXPECT THE UNEXPECTED

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and a charred octopus cooked sous-vide until it's nothing like a chewy eraser.) Here, a pyrotechnic Russian-style flam-bé, a sugar-cube drip or dilution method highlights an absinthe bar to rival any in the country. The deep list ranges local St. George Spirits to humbly named L'Ordinaire—a French bottle promising the strongest thujone content.

Any hallucinatory threat, however, would most readily be stumbled upon during mushroom foraging. A veteran champion of the movement is toque Cal Stamenov. At his Bernardus Lodge eatery **Marinus** (415 W. Carmel Valley Rd., Carmel Valley, 831-658-3595), wild dinners utilize natural maple syrup-scented candy caps, chanterelles and porcinis plucked off the decaying bramble of nearby forests. Curious? Retired 30-year Point Lobos ranger Chuck Bancroft arranges in-season expeditions where guests can also venture into the field.

Foraging skews equally fancy at Post Ranch Inn's **Sierra Mar** (47900 California 1, Big Sur, 831-667-2800), a glassed-in dining room like the Big Sur rendition of Lautner's Chemosphere,

teetering on an oceanfront cliff. Newly appointed Executive Chef John Cox pays elegant tribute to his surroundings with a marathon of tastes such as rose-geranium quail; venison jerky balanced with pickled yucca flower; and an oak-smoked crémeux perched on a still-smoldering redwood log. A most unusual intermezzo: Of a glass vase filled with dollhouse-size yerba buena and anise hyssop, aromatized with a zingy vinaigrette, one soon learns that the chef has been moved by the indigenous Ohlone practice of seasoning foods with ground-up ants.

At once *recherché* and playful, Sierra Mar is not alone. Charlie Trotter alum Justin Cogley presides over 12-table gem **Aubergine**, at the extensively remodeled—and impossibly charming—Relais & Châteaux property L'Auberge Carmel (Monte Verde at 7th, Carmel, 831-624-8578). His menu consists of a long, illustrated ingredients list (think dulce and hijiki seaweeds, abalone, exotic tonka bean, young coconut). Spontaneous courses could be persimmon-oolong tea sparklers, liquid nitrogen-ed chestnuts, or petite fried mussels dotted with rare, caviar-like finger limes.

Former Sona pastry whiz Ron Mendoza also shines with his desserts pre-

sentations. When five or so river stones are set along a platter, one discovers two tangerine sherbet treats enrobed in an ashen cookie coating, frosty and indistinguishable from the real thing.

Indeed, surprises abound with no stone left unturned. •

ET VOILÀ!

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very comfortable," Marant says of the booties. "They give you an attitude without being too much. They are quite classic but stylish."

Also on display is Marant's spring 2013 collection, featuring Hawaiian Elvis-inspired, '70s paisley prints on mini dresses and blouses. None of it comes cheap, but she also has a more affordable, casual line, *Étoile*, housed in its own room.

Marant says she picked the Melrose Place location over other luxury retail areas like Rodeo and Robertson because the leafy stretch felt more private. "I would almost like to keep it as a house for myself," she says. That is, if her Neutra wish doesn't pan out. "I think this will be my favorite shop in the world." 8454 Melrose Pl., L.A., 323-651-1493; isabelmarant.com. •



Christy
Turlington
Burns



To benefit her Every Mother Counts organization, Turlington Burns has collaborated with Ergobaby on an African Umba pattern line. Here, the "Not Just a Diaper Bag" tote, \$150, ergobaby.com.

PORTRAIT: COURTESY OF EVERY MOTHER COUNTS.
MODELS: ANDREW STILES; BAG: JERRY GARNIS