

ASPEN CHICAGO DALLAS FORT WORTH HOUSTON LAS VEGAS LOS ANGELES MIAMI NEW YORK CITY ORANGE COUNTY PALM BEACH **SAN FRANCISCO**

WALK & COAST

A STAR IS BORN

Opened during the prohibition era, the Starlight Room—a storied rooftop watering hole and game hideout atop Union Square’s Beacon Court (formerly the St. Francis Drake Hotel)—lured the likes of the celebrities and the elite set with classic cocktails and 180-degree views of downtown San Francisco and beyond. Now, **Starline** opens a new eatery in converted rooms by Michael Sauter—joining chef Johnny Spero and others including green-roofed cocktail tables, velvet chairs clad in animal prints and a collection of antiques called from Europe by local interior designer Alice Cunningham of Mason A. “For seven decades, Starline has been a legendary part of nightlife in San Francisco,” says Cunningham. “This was the opportunity to reinvent an icon and create a timeless cocktail destination. The architecture of the building is from the early 1920s, so we wanted to recast it with a bit of an old-time vibe while creating a space that is elevated and pertinent. From collecting and bringing several life in both objects and furniture. One of our favorite finds was a pair of brass galated globe scones by Mason Jansen found on antique dealer in Italy. The art selection comes from renowned shipping trips in the search of unique pieces. A sort of collection representing Starline identity. Don’t take yourself too seriously, but be proud of dressing up an occasion.”_masonofmason

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BY JENNIE MUNN

NAPA NEWS

Nearly three decades ago, culinary powerhouse Charles Pheasant led his inaugural restaurant, **The Starlight Door**, in San Francisco. For his latest venture (the third Starlight Door location in Northern California), he searched the better part of 10 years to find the perfect spot in Napa to showcase his modern, West Coast fare. Crafted by local design firm Landmark Design led by the Starlight Door Group and Four Wives, the new, 127-seat eatery features a fireplace, a draped modern light fixture, cedar bar, wooden dining tables and an outdoor patio. The menu features cocktails such as the Singapore Sing with gin, borage-infused, cherry heering, citrus, fresh pressed gingerale, lime and bitters, and menu standouts range from a green papaya salad with roasted peanuts, fried shallots and fish sauce dressing to calabrese pork-neck with Dungeness and blue crab, green onion and black pepper. www.starlightdoor.com

Revisit the traditional wine tasting and receive a special for the Market History Building Napa Valley Market Experience at **Starline Restaurant & Estate**. The two-hour immersive tutorial is part education and part luxury escape thanks to Sulliver’s Joshua Lowell, Juan Pablo Torres Puellos and sommelier Jeff Cole and a collective decision to replant a portion of the estate’s prime cabernet vineyard.

The Starline Restaurant & Estate

Starline Door

soilman-dirt to market, along with selecting additional vineyard sites to produce the highest caliber of merlot in the Valley. The tasting, paired with small bites created by local chefs, begins with a flight of exquisite wines from five-minded global producers, followed by a second vertical flight featuring 2018, 2019 and 2021 J.C. Sulliver Founder’s Reserve. “We are offering guests to personally sit down with us and taste some of (what we believe to be) the best merlot in the world,” says Cole. “It’s hard for consumers to really get a sense of what merlot is great made without experiencing and tasting them. In a sense, Market History is a location of the world’s finest varietal expressions of merlot all in one place for beginners and connoisseurs alike to experience. From my standpoint, I haven’t seen any other producer who is offering a tasting experience like this.”_jacobmiller

FARTHER AFIELD ROOM REQUEST

Set on 6.3 acres just off scenic Highway 1 near the town of Marshall, the re-imagined **Lodge at Herndon** pays homage to local Native physical Gualala Native (based the number of miles who commissioned a radio sending station and used for staff and visitors at the site in 1913). The 45-room property was constructed by Home Studio (fledgling restaurant in Los Angeles, Sisters in Brooklyn) and features rooms furnished with earthy tones and wood elements. Northern California’s rugged environment served as design influence and is reflected in the natural woods and earth-tone bar that colors each room and weave together a cohesive connection throughout the property. “At Home Studios founder and creative director Chase Hoagberg, referring to examples such as the Bedford Dining Hall furnished with a four-panel iron screen and wood cube wall art made in collaboration with California-based artist Luke Germaine Gioia and a wall tapestry by Niko Tukanovic. “With an overall palette informed by the unpolished beauty of West March’s natural landscape, this versatility to the environment is made apparent in the utilization of local, hand-cut materials including cedar paneling, artful Bay Area-made Heath Ceramics tiles and ample milk, with neutral artwork providing reflective views of the sprawling, green wilderness,” says Hoagberg. lodgeatherndon.com

LET THEM EAT HOW THE COOKIE CRUMBLES

Confectioner Sophie Smith, who humbly began baking cakes in her tiny kitchen in San Francisco, has opened the doors to her first brick-and-mortar pastries, **Batter & Crumble**, in North Beach. Designed by Katerina Givorno, the space (the former Terra House Cooking School) beams with modern, French-inspired charm with a pop-pink facade, white mosaic tile floor depicting the phrase “Pain Bakery”, a light terracotta hue tile ceiling and a vinyl area with ceramic vases by Alice Smith’s existing menu of fresh baked goods includes gluten-free banana-chocolate swirl coffee cake, hazelnut praline croissants and pistachio cardamom sugar croissants. Custom cakes are also available to order. batterandcrumble.com