



NapaLife

**For those who live in Napa Valley –
and those who wish they did...**

An Insider's Look at Napa Valley

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Restaurant and grand openings at Oxbow Public Market

Taylor's and Rotisario open in Oxbow Market

Taylor's Automatic Refresher and Rotisario have opened in the Oxbow Public Market in Napa.

It's the third Taylor's. The original in St. Helena and that at the San Francisco Ferry Plaza have developed avid fans.

The new Taylor's in Oxbow Public Market has 150 seats, including indoor booths, barstool seating and outdoor picnic tables.

Known for its delicious take on all-American fare using the freshest and highest quality ingredients, the menu features beef and Ahi tuna burgers, shakes, garlic fries and sweet potato fries, fresh salads and soups, plus wines by the glass and microbrews on tap.

Taylor's is at 644 First St. on the corner of McKinstry in Napa. It will be open from 10:30 a.m. to 8:30 p.m., seven days a week. Telephone 224-6900 or go to www.taylorrefresher.com for more information.

Thomas Odermatt, the proprietor of Rotisario, is the son of a Metzgermeister — Swiss German for master butcher — and he applies European techniques to roasting meats and poultry.

The Rotisario retail shop and rotisserie offer dine-in selections in addition to take-out for those on a busy schedule.

Oxbow Public Market hosts grand opening

The Official Grand Opening of Oxbow Public Market will be on Saturday and Sunday, Feb. 23 and 24, from 9 a.m. to 7 p.m.

All of the market's artisan vendors will be open and offering special surprises, and those artisans who are getting ready to open will be there, too, with coffee products and a preview of the fish market.

The Farm Stands will be filled with winter bounty from the market's array of local farmers and growers.

Chef Cindy Pawlcyn will be signing her most recent book *Big Small Plates* on Saturday from 2 to 3 p.m.

Noted pastry chef and baker extraordinaire Nancy Silverton of LaBrea Bakery will do the same on Sunday from 2 to 4 p.m., featuring her latest book, *A Twist of the Wrist*.

On Saturday, DJ Rotten Robbie will spin market tunes from 3 to 6 p.m., and on Sunday Johnny Smith & Friends will entertain on the back deck (weather permitting) from 3 to 6 p.m.

Each day, visitors will be able to taste barrel samples, meet authors and other food authorities, learn the ins and outs of spices from around the globe, talk to an actual butcher, savor exclusive cheese and wine pairings, see a working artisan bakery and ice cream

This week in NapaLife

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Kitchen Mysteries with Hervé This at Copia

Napa Valley Academy Awards gala celebrations

factory, experience world-class rotisserie, sample Venezuelan cuisine, get special discounts and much, much more.

In addition to the book signings and array of fresh produce along the farmstands, many of the market's artisan vendors are offering exclusive specials and discounts over the two-day grand opening celebration.

Some of the offers and exclusives from market vendors for the grand opening weekend are:

- Complimentary barrel samples of the 2006 component of Oberon Hillside Reserve Cabernet Sauvignon at Folio Winery & Enoteca
- 10 percent off any purchase at Whole Spice
- Receive a free demi baguette at the Model Bakery, no purchase required, one per customer
- Free single cone with the purchase of either 3 pints, 2 quarts, or an ice cream pie at Three Twins Organic Ice Cream. Receive \$5 off a Twinasaurus, 20-scoop organic sundae served in a big pot
- 10 percent off at Heritage Culinary Artifacts
- Purchase any book by Steven Rothfeld or bring in any of his books and he will autograph it at Kitchen Library
- With every \$20 purchase at the Fatted Calf, receive a complimentary Fatted Calf dried sausage or beef jerky
- 10 percent off any take-out order at Rotisario
- At Pica Pica Maize Kitchen, enjoy any one of four flavors of free mini Arepas
- Tillerman Tea will be offering complimentary "Tea 101" tasting and brewing courses on an hourly basis, provided by tea expert David Wong. (Sign up in person or by phoning 265-0200 to reserve a time as the sessions are limited to four people per session)
- Bring in an empty bottle or buy one, and The Olive Press will fill it with California Extra Virgin Olive Oil for 50 percent off their regular price;

You can also simply bring your family and friends, and grab a glass of wine, a wedge of cheese, some fresh baked bread and a hand-crafted salumi and head out to the back deck overlooking the Napa River to experience all that the market has to offer.

Note that parking on Feb. 23 will be tight because of Copia's Death by Chocolate festival that day. Take advantage of free public transportation from Napa Downtown Trolley. Get [route and information](http://www.nctpa.net) at www.nctpa.net.

For more information, visit oxbowpublicmarket.com.

New Owners for Deli at Yountville Ranch Market

Lewis and Jacqueline Chilton have signed a contract to take over the deli within the Ranch Market Too in Yountville March 1.

Lewis Chilton said, "The shift in Yountville towards expensive restaurants has created a void for local residents and workers. Along with Ranch Market, we will be focused on serving those customers." Chilton is a Yountville town council member.

Initially, the menu will feature some new choices to complement current customer favorites. By summer the deli is expected to undergo a renovation that will allow for a more friendly customer experience and improved food preparation areas.

The deli will remain open into Ranch Market and customers will continue to have a seamless shopping experience between the two stores.

The deli will remain open to serve breakfast and lunch from 6 a.m. to 5 p.m. every day.

For more information about the deli, contact Lewis Chilton at 339-0878 or lewischilton@yahoo.com.

New additions at Angèle

New Executive Chef Aaron Meneghelli at Angèle hasn't wasted any time tweaking the already great menu to focus on try classic French bistro food.

For his winter menu, he's added

Moules au Vin Blanc, Prince Edward Island Mussels with white wine, garlic and rouille for \$14 and a classic Cassoulet for two, house made sausage, ham hock, duck confit and cellini beans for \$48.

Other classics include:

- St Pierre, sautéed John Dory fish, Manila clams, farro, fines herbes broth
- Blanquette de veau, veal stew, winter vegetables with rice pilaf
- Becquet Braisé, roasted lamb loin, lamb shank, butter beans and feta
- Poulet Rôti, roast chicken, warm frisée, mushroom salad, croutons and garlic jus
- Magret de Canard, duck breast, sautéed brussels sprouts, bacon and pomegranates
- Coquille St. Jacques, scallops with melted leeks, salsify and wild mushrooms
- Gnocchi Maison, crème fraîche gnocchi, broccoli rabe, Parmesan broth
- Contre-Filet, New York steak with red wine sauce and French fries