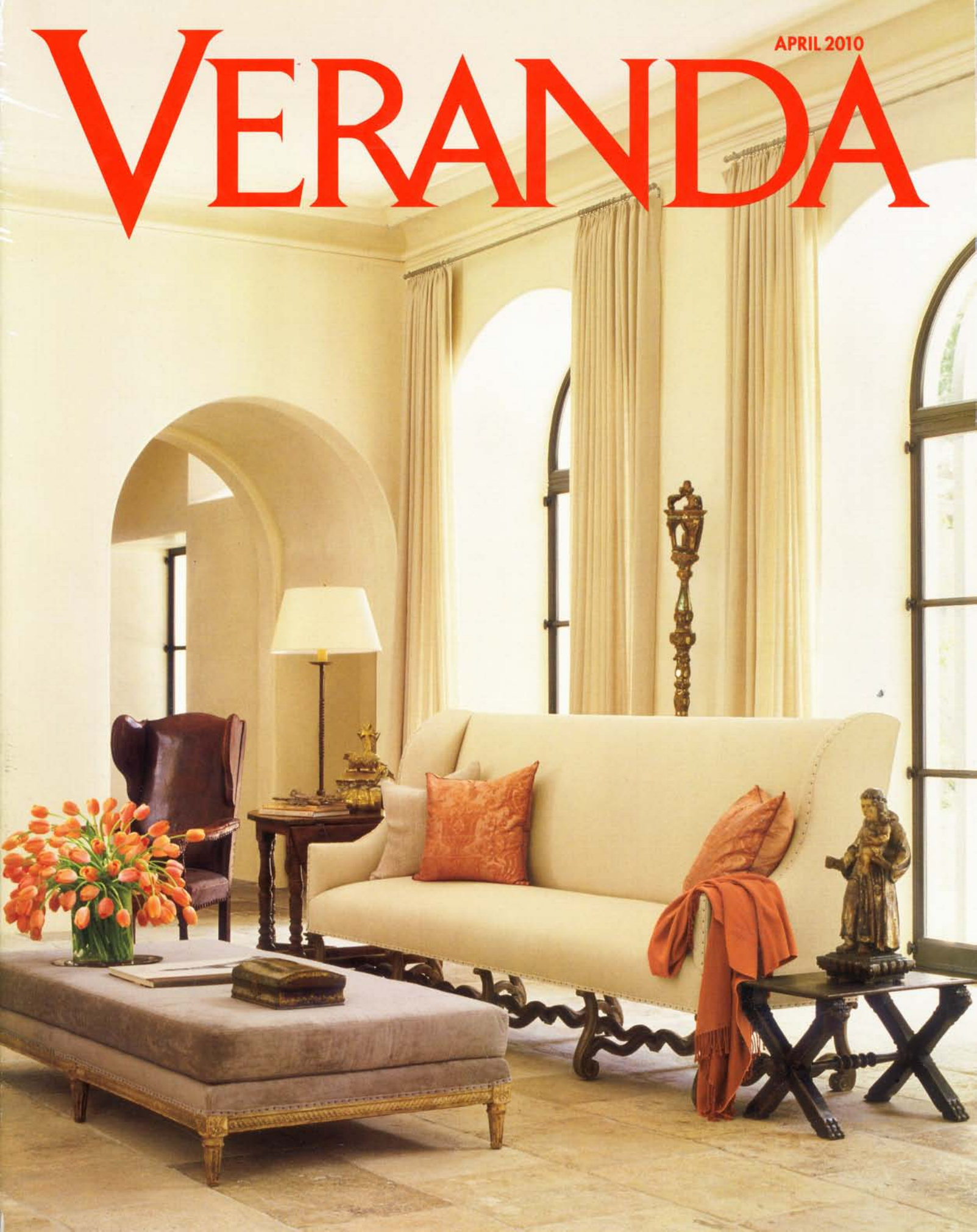


APRIL 2010

VERANDA



TASTEFUL

UNDERSTATED FUSION



PRODUCED BY JORDAN BARKIN AND DEBORAH SANDERS
TEXT BY JORDAN BARKIN

In California wine country, a couple gazes out kitchen windows to view their vineyards and winery. Just a few years ago, they would not have imagined such a sight. Krissy and Steve Zichichi relocated to Sonoma County after Hurricane Katrina destroyed their Louisiana home and homes of family members. "They salvaged items that held memories and brought a bit of New Orleans character with them," says their designer, Julie Williams. Among them is a French country-style dining table that harmonizes with distressed alder base cabinets in the food preparation area. Over this dining table is an iron chandelier from New Orleans-based Bevolo. Fleur-de-lis tiles are incorporated into the backsplash. Overall, the kitchen reflects the sensibilities of the California countryside setting with its open spaces and the simplified planes of its off-white cabinetry. A farm sink reinforces the casual yet sophisticated ambience. The California designer notes, "Wherever possible, we minimized or concealed appliances and used a simple inset Shaker-style door with a glaze to add age. The desire was to create something that could have been built 100 years ago." See Sources on page 139.

Designer: Julie Williams, Julie Williams Design, Novato, CA
Cabinetry: Crystal Cabinets, Hallmark Cabinetry, Range: Viking
Refrigerator: Liebherr, Farm sink: Whitehaus Collection, Faucets: Kohler, Kohler, Kohler, Tile: Walker Zanger, Chandelier: Bevolo



TRADE SECRETS

metalware



LIGHTING

Forging ahead with black iron, lighting manufacturers are blurring the lines between indoor and outdoor and traditional versus modern. Optimizing contrast, black metal fixtures are complemented with white or off-white shades and candlelight holders. TOP ROW, FROM LEFT: Porta Romana's Flynn lantern with Putty silk shade is 32" high and crafted in England with shards of hand-forged metal. Graham's Lighting Fixtures' four-light, indoor iron lantern with custom finish is manufactured in Florence, Italy. A scaffolding of subtle concave curves defines Ironware International's hand-forged Elyse pendant. BOTTOM ROW, FROM LEFT: Bevalo's Fleur-de-Lis hanging light can be used with or without glass for indoor or outdoor use. Hinkley's rustic iron Cordillera pendant with scavo glass has a custom finish. Gentle undulations distinguish Vaughan's Beziers Shade lantern. BACKGROUND: Maya Romanoff's "Precious Metals Leaf" in silver. See Sources on page 139.

PHOTOGRAPHY BY EMILY FOLLOWILL PRODUCED AND WRITTEN BY DEBORAH SANDERS AND JORDAN BARKIN STYLED BY SARAH BLOESCH



Smith opened Cafe Juanita, finally investing in her unrelenting passion for Northern Italian cuisine. Located in the trendy Juanita neighborhood east of Seattle, the low-slung building provides a restful oasis for diners, from the first sight of the Atlas cedar tree near the entrance to the initial nibble of house-baked crackers and breads whisked to the table. The ambience is serene and unpretentious, with taupe walls and lichen-colored banquettes and ladder-back chairs. Smith herself is a warm, constant presence, whether cooking on the line, fine-tuning dishes or helping patrons select a wine.

Windows in the L-shape dining room provide a green, leafy view of mature trees, including a maple that forks into a perfect perch for Smith's young son, Oliver. Her shade garden sustains the restaurant with rosemary and thyme, chives and flowers and garnishes of trailing strawberries.

Such fresh, organic ingredients are key to the chef's European-influenced vision: At Cafe Juanita, the northwest corner of the United States meets the northwest corner of Italy. Huckleberries that grow wild in the Pacific Northwest are blended with meat, an appetizer of Seared Foie Gras and a Lemon Cake dessert. Dishes are paired with Italian and notable Northwest wines.

In interpreting the cuisine of Northern Italy, Smith has made it her own, relying on philosophy and instinct as much as tradition. She celebrates her ingredients, whether imported Italian polenta or tender, juicy Oregon lamb.

A dish on her original menu was octopus salad, viewed as exotic by most locals at the time. To her delight, it was an instant success. And octopus—in its current iteration, a coil of grilled tentacles accompanied by fennel and green sauce—is still a popular choice. "I have great diners," says Smith.

And they come for great food, some as classic as any dishes in Piedmont or Liguria. Handmade pastas begin as a heap of soft flour topped by deep golden yolks from organic Biocento eggs. The dough is transformed into such delicacies as Ricotta Caramelle—scallop-edge bites in the shape of gift-wrapped candies—served in the sum-

mer with heirloom cherry tomatoes and marjoram.

When Smith recently decided to delve into gelato, she imported a remarkable Carpigiani machine. It produces artisanal creations as elegant as the burnt sugar gelato sandwiched in a dainty millefoglie and as delightfully casual as a summertime scoop of straciatella, using mint leaves from a local farm. The delectable treats are sold at Smith's newest venture, Poco Carretto, a gelato cart at local farmers' markets.

Cafe Juanita has evolved over the years, growing more playful and experimental with offerings like a "huckleberry paper" from Pastry Chef Matt Kelley. He reduces and slow-bakes huckleberry coulis, producing a concentrated, crunchy, melt-in-the-mouth creation served with Lemon Cake and Buttermilk Thyme Sherbet.

Smith mused for months over how to serve a savory baby-size bomboloni of fried dough before finding the winning combination, setting it atop cubes of baby beets in a salty, contrasting puddle of Marcona almond butter.

To many patrons, Cafe Juanita is a spot for celebrations and dressy nights out, for indulging in Smith's famous Seared Foie Gras, meltingly rich rectangles sweetened by candied ginger and texturized with cocoa nibs. It is also formal enough for wooing high-level business candidates into a move to Seattle. But some diners simply embrace it as a favorite for the whole family—babies to grandparents—just as generations do at restaurants in Italy.

Chef Holly Smith is scheduled to appear on *Iron Chef America* on April 11. 425-823-1505; cafejuanita.com

RECIPES

SADDLE OF LAMB WITH GOAT CHEESE-LEEK TORTINO AND FRIED ROSEMARY

Serves 4

FOR ANCHOIADE

- 1 cup garlic cloves, peeled
- olive oil
- 5-6 oil-packed anchovy fillets, very well drained
- pinch of salt

In sauté pan, cover garlic with oil and simmer gently until golden brown and soft. Remove from oil and cool; reserve oil. Purée garlic in food processor. Add anchovies and salt; purée until smooth. Taste; adjust balance between garlic and anchovy. Add reserved oil for smoothness, if needed. Pass through fine strainer. Cover; refrigerate up to 2 weeks.



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Richard Hallberg and Barbara Wiseley Hallberg-Wiseley Designers 310-659-3531

Andy Neumann and Mary Andralaitis Neumann Mendro Andralaitis Architects nmaarchitects.com

Katie O'Reilly Rogers, Landscape Architect kor-inc.com

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Barbara Howard, Marshall Howard marshallhoward.net

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