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COOKBOOK**

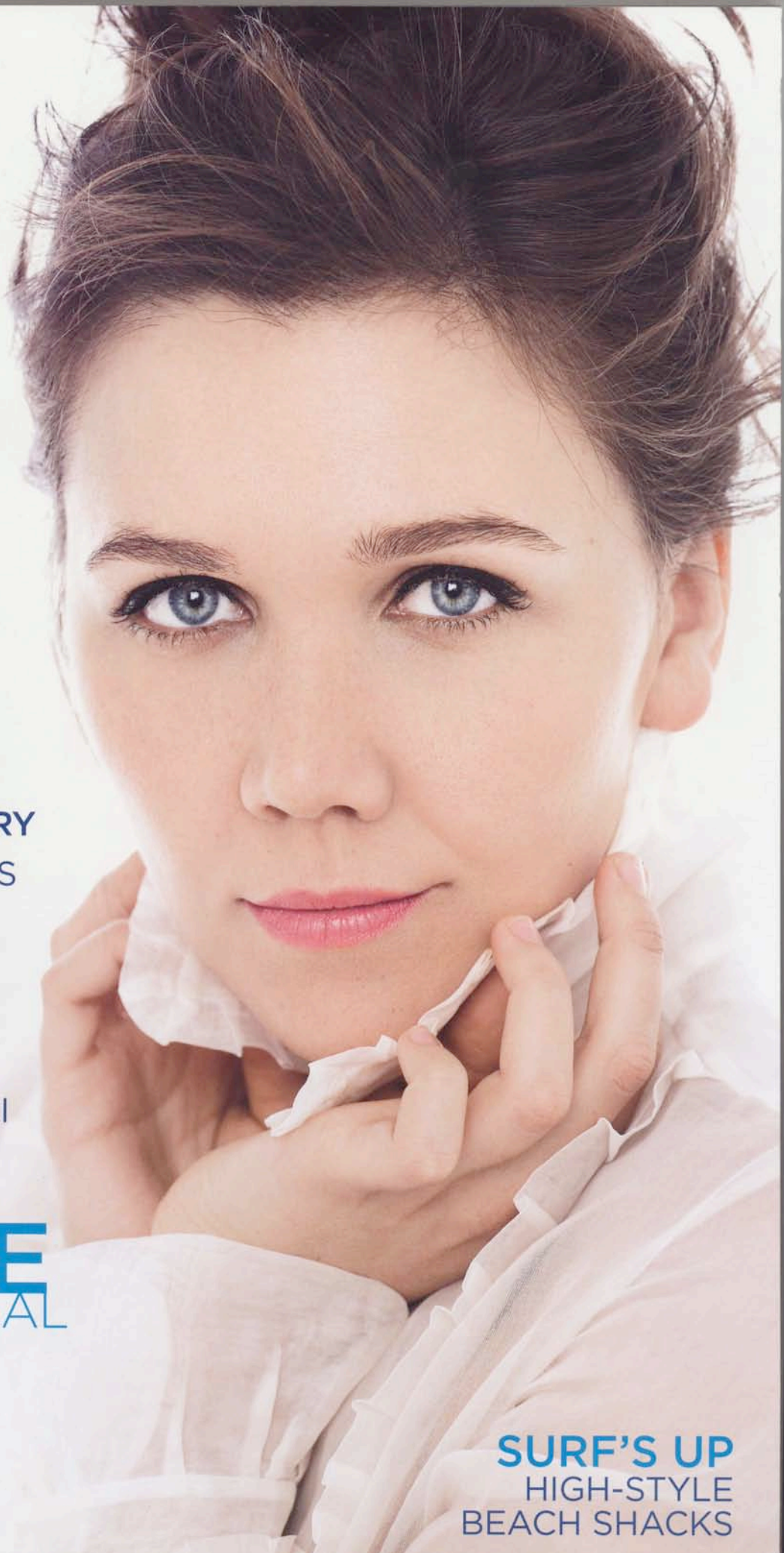
WILL THE PAPARAZZI
BOOM EVER END?

MAGGIE
GYLLENHAAL
ONE COOL CUSTOMER

MAY 2008 \$4.99



SURF'S UP
HIGH-STYLE
BEACH SHACKS



the menu



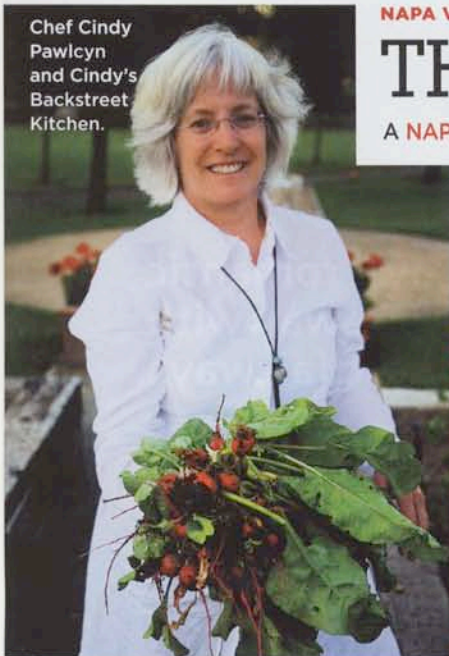
Orson's roast pork



NOW PLAYING

OPENED BY SAN FRANCISCO CHEF ELIZABETH FALKNER OF CITIZEN CAKE FAME, **ORSON** OFFERS AN AMBITIOUS MENU AND SLEEK DECOR. STANDOUTS INCLUDE HIGH-CONCEPT WOOD-FIRED PIZZAS AND A WHITE BUTTERFISH "BRULEE." 508 4TH ST., S.F., 415-777-1508; ORSONSF.COM. CHLOÉ HARRIS

Chef Cindy Pawlcyn and Cindy's Backstreet Kitchen.



NAPA VALLEY

THE CLIST

A NAPA FOOD INSIDER'S TOP PICKS

Celebrating 25 years of **Mustards Grill** (707-944-2424) in Yountville this year, taste-making doyenne of Napa cui-

sine **Cindy Pawlcyn** was among the first chefs to connect farm to table. The longtime St. Helena resident could never be called "not busy," jumping from **Mustards** and **Cindy's Backstreet Kitchen** (707-963-1207) to her newest, **Go Fish** (707-963-0700). She shared her local foodie faves with *C.*

ARTISANAL ERRANDS I'm always running over for polenta at **Bale Grist Mill**. **VINE AFFAIR** I love **Robert Sinskey** (707-944-9090) for his biodynamics, and **Frog's Leap** (707-963-4704). **DINE AROUND** Since The Diner closed, I go to **Pearl** (707-224-9161). **Ubuntu** (707-251-5656) is great. And there's nothing better in S.F. than **Swan Oyster Depot** (415-673-1101). **SECRET INGREDIENT** **Maldon Sea Salt**. Its flake and crystal size is perfect. **SPRING PICKS** Rhubarb and asparagus, artichoke and pea shoots. **SWEET TREAT** The folks from **Woodhouse** (707-963-8072) eat in my restaurant—their chocolate is the best. **TABLETOP STOP** **Shackford's** (707-226-2132) and **Vintage Home** (707-963-7423). cindysbackstreetkitchen.com. A.C.S.



NineThirty at the W in Westwood



Tuna Tartare



Chef Monique King



WESTWOOD

King's Palace

Just around the bend from the collegiate frenzy of L.A.'s Westwood Village, the W Hotel is an oasis of subdued civility. Among the hotel's most enticing features is its restaurant, **NineThirty**, a handsomely appointed space that strikes all the right minimal notes, from well-proportioned beige-upholstered chairs to sleek wooden screens. With nary a flat-screen TV in sight, this is clearly a setting geared

toward grown-up gourmands. And with newly installed executive chef Monique King steering its menu, **NineThirty** strikes sophisticated notes with each of its artfully composed dishes, from seared scallops with butternut squash puree to a sublime smoked pork chop. 930 Hilgard Ave., L.A., 310-443-8211. N.C.