

805

LIVING

Food
&
Wine



Blooming Soon

Fall 2023 at Whizin Market Square



Feel the weekend vibes all week long. Sunrose is a stylish daytime eatery, bar, market, and anytime event space that celebrates classic California with a modern twist.

SUNROSE
CALIFORNIA EATERY

Dining Out

What's new on the local restaurant scene.

By Nancy Ransohoff



San Ysidro Ranch's Secret Cellar events include a tour and an intimate wine-paired meal for up to 14 in the wine cellar.



RESORT
REPORT

Exclusive Pairing Events

■ Shhh! The Secret Cellar is the latest wine-and-culinary experience from San Ysidro Ranch (sanysidroranch.com) in Montecito. Open to hotel guests and the public, with seating for up to 14 people, the intimate events feature three wine-pairing menu options curated by advanced sommelier Tristan Pitre, along with a private tour of the 2,000-bottle cellar. A seasonal four-course tasting menu created to pair with the wines by executive chef Matthew Johnson is available separately, with optional add-ons of Royal Osetra caviar and Japanese Kobe A5 strip loin.

“This is a totally unique experience, not only in Santa Barbara but in the state of California,” says Pitre. “We are one of the few *Wine Spectator* Grand Award-winning wine cellars in the state, and having the ability to enjoy award-winning cuisine paired with rare wines from around the world puts the experience in a league of its own.”



JUST
OPENED

Mediterranean Flavors



Siblings Brandon, Chloe, and Tyler Makhani enjoy a meal at their new Woodland Hills restaurant, Casaléna.

■ New in Woodland Hills, Casaléna (casalena.la) is a restaurant, bar, and event space serving seasonally driven, shareable plates inspired by Mediterranean coastal fare for dinner. Heading up the open kitchen is executive chef Lobo Leon, who turns out dishes like Roasted Corn Agnolotti, Butterflied Whole Branzino, and Zucchini Pizza.

Siblings Brandon, Chloe, and Tyler Makhani, who grew up in Woodland Hills, are partners in the venture. The redesigned property was originally constructed by the trio's parents in 1982, who married there in 1990. A contemporary European resort feel pervades the property's five dining areas: a bar and lounge; an atrium; a sunken patio surrounded by lush greenery, lemon trees, and bougainvillea; an enclosed terrace; and a private second-floor sunroom. Several indoor and outdoor bars offer craft cocktails, wine, and beer.

“We are truly excited about the diverse menu offerings and versatile spaces we have to offer,” says Brandon. “Whether you prefer to unwind with a refreshing cocktail and a hamachi crudo at one of our bars or opt for a family-style meal in our cozy sunken garden patio or main dining room, we strive to accommodate all types of occasions with warmth and hospitality.”



RECENT
DEBUT

Chinese-Style Bar Bites

■ **Gin's Tap Bar at The Inn at Mattei's Tavern**, Auberge Resorts Collection (aubegeresorts.com/matteitavern) in Los Olivos is now open, serving Shanghai-inspired cuisine alongside local tap beers and wines. The freestanding spot tucked behind The Tavern is small but mighty, offering zingy dishes that may be enjoyed at outside tables or pass-through counter seating.

Gin's Tap Bar serves Asian-inspired small plates, like Soy Braised Chinese Eggplant, Duck Wontons, and Chicken Wings with tamarind glaze.

"The menu was inspired by Gin Lung Gin, the longtime chef at the original Mattei's, who was of Chinese descent and worked at the property for 45 years," says executive chef Rhoda Magbitang. "Menu items mix Shanghai and ranch-inspired flavors, speaking to the property's history while introducing a brand-new culinary concept that I am excited for guests to try."

Plan to sample a few dishes from the list of Bites, like Spicy Peanuts, Grilled Shiitakes, Shrimp Toast, Duck Wontons, Soy Braised Chinese Eggplant, and Crispy Pork Belly. The bar is open Thursday through Sunday from 5 p.m. to 9 p.m.



CHEF
MOVES

Q&A: Augusto Caudillo

Terra at The Steward, Santa Barbara



How would you describe your culinary approach?

Just simplicity, bringing cooking back to basics. You don't need to do too much to a great ingredient, just treat it with respect and keep close to your roots and life experiences in your cooking.

How has the history of The Steward influenced your menus?

Growing up in the Goleta area and seeing the lemon orchards, avocado trees, and all the bounty this area has to offer really impacted me as a child. Once I had the opportunity to be inside the historic Sexton House on the hotel property, it gave me a sense of responsibility for the groundwork that many generations of people have contributed to this space and land. Now it's my turn to honor it and contribute.

What aspect of your new position are you most excited about?

To be a part of such an amazing community and honor the area that shaped me in so many ways with a small piece of what I do.

■ The Steward, a Tribute Portfolio Hotel, opened in Santa Barbara in July, with executive chef Augusto Caudillo heading up signature restaurant **Terra** (thestewardsb.com) and overseeing the property's food and beverage program. Caudillo earned his degree at Le Cordon Bleu College of Culinary Arts in Las Vegas and has worked at Fess Parker Wine Country Inn in Los Olivos and at Lucky's in Montecito. Here, he shares his thoughts on the California- and Mediterranean-inspired seasonal fare at Terra.



COMING
SOON

Day Fare Dawning

■ **Sunrose California Eatery** (thesunrosecalifornia.com) is set to open this fall in Agoura Hills' Whizin Market Square. The stylish, modern daytime eatery, bar, and market, will also serve as an event venue. Chef Scott Boggs, a culinary veteran whose experience includes positions at San Francisco's Tartine bakery and Blue Bottle Coffee southern California locations, will create seasonal breakfast, brunch, and lunch menus. On the beverage roster will be coffee drinks, cold-pressed juices, and cocktails.

Owners Marc and Carie Hernandez, the husband-and-wife team behind the project, are steeped in the hospitality industry. Prior to this, their most recent venture was launching the second location of Brent's Deli in Westlake Village in 2006.

"We're excited to return to our roots of running a community-oriented neighborhood restaurant and to provide authentic hospitality to the Conejo Valley," says Marc. "Sunrose California Eatery is a true culmination of hundreds of hours of discussions and decades of dreams." ♦

