



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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Party like it's 4706

Oxbow Market details program for locals

The Oxbow Public Market has announced its "Friends of Oxbow" program, offering Napa Valley residents the opportunity to receive a variety of special offers, discounts, samples, coupons and other exclusive directly from participating market vendors. Starting immediately, residents of Napa County can get a "Friends of Oxbow" membership card.

They can sign up online on the Oxbow Public Market website, www.oxbowpublicmarket.com, and a "Friends of Oxbow" membership card will be sent by mail within two weeks.

For instant gratification, residents can also sign up at any participating store in the Oxbow Public Market, simply by telling the merchant they've heard about the program. A "Friends of Oxbow" membership card will then be issued on the spot.

As soon as residents receive a membership card, they simply show it whenever they are making a purchase at Oxbow Public Market.

The market has planned this all along, as previously reported in *NapaLife*.

"Oxbow Public Market is first and foremost for locals," stated Oxbow's founder and CEO Steve Carlin. "Our vendors will be continuously changing their special offers, so we encourage residents to keep checking back for updates — either at our website or in person at the Market."

Some of the special offers already established by Market vendors are:

- Two Twins Organic Ice Cream: \$5 off on a "Twinasauras" sundae, or a free single cone with any purchase of 3 pints or 2 quarts of Three Twins Ice Cream.
- Folio Enoteca & Winery: Receive 10 percent off all purchases of wine, by-the-taste, by-the-glass or by the bottle — both take out or dine in.
- Tillerman Tea: Frequent buyer program, wherein a Friend of Oxbow gets 25 grams of the house tea of their choice at no cost when they reach \$25 in total purchases.

- The Olive Press: 10 percent discount on all olive oils and vinegars.
- Anette's Chocolate Factory: Free chocolate with a \$10 purchase.
- Whole Spice: 10 percent off on any transaction.
- Pica Pica: 10 percent off on any transaction.
- The Model Bakery: 10 percent off on any purchase above \$5, and a complimentary demi-baguette sample.
- Rotisario: 10 percent off on any half or whole chicken, hot from the rotisserie oven

Oxbow Public Market is open seven days a week, Monday through Friday from 10 a.m. to 7 p.m., Saturday from 9 a.m. to 6 p.m. and Sunday from 10 a.m. to 5 p.m., with several merchants open even later.

For further information, contact Oxbow Public Market at 226-6529 or visit the website at: www.oxbowpublicmarket.com

Ritual Coffee Roasters joining Oxbow Market

The Market has also announced its long-anticipated coffee shop. Ritual Coffee Roasters from San Francisco will bring fresh roasted beans, espresso drinks, pastries, and brewed coffee daily to Market visitors.

It's expected to open in May.

For more information, visit www.ritualroasters.com.

Three tenants open at Oxbow Public Market

The Fatted Calf Charcuterie, Oxbow Wine Merchant and Oxbow Cheese Merchant are now open at the Oxbow Public Market.

With this opening of these vendors, 15 shops are now operating daily with select farm stands open on available weekends.

Taylor's Refresher is expected to open Feb. 12.

Fatted Calf charcuterie and butcher open

The Fatted Calf is an artisanal charcuterie and butcher shop. It has an incredible selection of superb meat and poultry including products it cures and ages using traditional methods. They include sausages, pancetta, guanciale (vital for spaghetti carbonara), pâtés, salami, prosciutti, confits and more. Its porchetta is to die for, and I'm anxious for it to start serving sandwiches as well as food ingredients.

The Fatted Calf uses only the best available organic and hormone-free meats, superior seasonings and salts, organic herbs and produce.

The Fatted Calf also provides catering services, and will later feature a daily menu of sandwiches and charcuterie platters to go.

The Fatted Calf is next door to the Model Bakery behind Taylor's Refresher, and is naturally a marriage made in heaven.

Model Bakery open

St. Helena's Model Bakery is famous in the valley. It bakes excellent artisanal breads and pastries and also serves ready-to-eat pizzas, sandwiches and other treats.

Note that the bakery has four Panini at \$7.25 each, while the other venues have fewer selections and higher prices – but a place to sit, and the option of beverages including wine.

Oxbow Wine and Cheese open

The Oxbow Wine Merchant is owned by partners Debbie Zachareas, Peter Granoff and Bo Thompson, who also run Ferry Building Wine Merchants in San Francisco.

It's a service-oriented shop for buying, tasting and learning about wine. The shop carries small lot wines from around the world as well as popular labels.

It has a selective emphasis on California and other American wines; wines from great French, Italian and Spanish producers; offerings from new regions such as New Zealand and Australia; and less widely recognized favorites from Germany and Austria.

The shop is a little haphazard as they await shelving, but it's still fascinating to peruse.

The Oxbow Wine Merchant has an impressive large tasting and drinking bar. It which serves a huge choice of wines by the taste (2 oz.), glass, carafe or bottle; they will also give you a splash to taste free.

Among the specialties are two wines on tap like those at Cuvée and the CIA.

At present the tap wines are Peter Franus Zinfandel and Sauvignon Blanc. The Market also offers house wines, including a fine Syrah for \$20 per bottle retail.

The wine market also boasts an artisan café featuring fresh, seasonal items and daily specials to match the extensive wine list. The food ranges from olives and cheese and charcuterie plates (from Oxbow merchants, of course) to panini, mac 'n' cheese, cassoulet and more.

The Oxbow Cheese Merchant carries both domestic and imported artisan cheeses presented by a friendly, well-trained staff. Retail customers will enjoy wine and cheese pairing suggestions to take home, and cheese flights paired with recommended wines are available at the Wine Bar.

Wine classes, cheese classes, and wine-cheese pairing classes will be a regular part of the Oxbow schedule as well. For further information, call the Wine Merchants at 257-5200.

I stopped by a number of times last week, and Saturday, the new Wine Market and the whole Market was packed in spite of the rotten weather, partly due to the free ice cream samples at Two Twins ice cream but that's not all. I saw many familiar faces, many visiting for the first time, and all vowing they would return soon and often..

Donna Scala to take over Pilar's space

Though the principals aren't talking, I've learned from very good sources that Donna Scala of Bistro Don Giovanni will be taking over the space now occupied by Pilar Restaurant on hot Main Street in downtown Napa. Pilar will reportedly be the chef and a partner in the effort.

It's not clear whether she will open before or after the planned earthquake retrofit, but I suspect afterwards (see item on "Dinner is Served" below). There's no word yet on the operator for the nearby Fagiani space or a tenant for the old Glass Gallery.

Angèle snaps up new chef

The new chef at Angèle is Aaron Meneghelli, a Napa native who most recently was at Calistoga Ranch. He grew up cooking with his Italian grandmother, but knows French cooking well.

Expect more country French food, including family style dishes perfect for sharing, which seems to be very popular here in wine country.

I'm also hoping he'll add mussels to the menu!

Tesco's Fresh & Easy coming to River Park

Fresh & Easy Neighborhood Market, the U.S. corner grocery subsidiary of British retail giant Tesco plans to open a 15,000-sq.ft. store in the River Park Shopping Center in Napa next year.

It will be in the old [Vallerga's](#) building near the southeast corner of West Imola Avenue and South Jefferson Street in Napa.

It should be a great use that will serve that side of town, which hasn't had a convenient grocery store since Vallerga's closed. I know it will be great for me personally.

Tesco has a reputation as a downmarket mini-Whole Foods.

Think Trader Joe's with more fresh prepared specialties including gourmet ethnic specialties.

Southern California-based Fresh & Easy has announced nearly 150 store openings and has opened 37 stores in Southern California and the Phoenix and Las Vegas areas in the past 12 weeks.

The building is owned by Zapolski + Rudd, though they don't own the building in the rear housing Dreamweavers Theatre.

Caffe Cicero now serving pizza

Caffe Cicero has added pizza and calzone to its menu. Still serving breakfast, lunch and dinner daily from 8:30 a.m. to 8:30 p.m., Caffe Cicero has added 10-inch thin- or thick-crust pizza with choice of two toppings for \$10. The pizzas and calzones are made to order as a meal for one or as an appetizer.

Also new on the menu is the calzone with cheese, sausage, red peppers and sauce for \$12 and the pizza slice plus a side salad or soup for \$9.

Caffe Cicero still sells homemade pastas, baked sandwiches, salad, soups, appetizers and desserts.

Artist Tsouo-Harvey at Caffe Cicero

In addition to pizza, Caffe Cicero has a revolving art gallery.

It will spotlight the work of artist Christiane Tsouo-Harvey, which will be on exhibit at February and March.

The artist will be at a reception Saturday, Feb. 9, from 5 to 7 p.m. Cicero's will offer appetizers and a no-host bar.

Caffe Cicero Italian-American Cafe is at 1245 First St., in Napa. Call 257-1802 or go to www.caffecicero.com.

Still a few tickets for "Dinner is Served"

The Napa Valley Opera House League's eighth annual "Dinner is Served" fundraiser will be held on March 5, and a few tickets are still available with some have been added to the original offering.

Dinner is Served is a collaborative effort between the Opera House League and leading restaurants in Napa Valley (extended this year to San Francisco and Palm Desert).

As an easy and tasty way to support the Opera House, the fundraiser has become a huge success, making over \$32,000 last year, and donating \$133,000 to the Opera House since its inception. Restaurants donate meals, which the League sells for a profit. Friends of the Opera House get to dine out

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