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## COVER

Model: Jamel Ehnisz.  
Location: L'Auberge Carmel.  
Photography by Hana Munay.  
Post production by  
Manny Espinoza.



# PUBLISHER'S NOTE

by Rich Medel



Mayor Jason Burnett and Rich Medel

To those of us who live in Carmel, it's no surprise that *Travel + Leisure* recently ranked our quaint little town as the third best city for romance (only behind Paris and Venice). Carmel's intimate charm seems to hypnotize those who step onto its sandy beaches. Follow up that with dinner at any one of the town's restaurants and a quiet drive up the coast, and you have a recipe for amore.

You might notice as you thumb through the pages of this issue there is a theme of the edible kind. California, arguably one of the culinary epicenters of the country due to its agricultural bounty, is the ideal backdrop for a food issue. From the Monterey Peninsula and Central Valley to San Francisco and Napa, these territories are each renowned for cuisine, libations, and delectable celebrations. On the Monterey Peninsula, we recently enjoyed the inaugural Carmel-by-the-Sea Gourmet Fest. We thank David Fink for bringing international flavors to our little town. We also indulged in one of the most celebrated pairings, champagne and caviar, at the American

Institute of Food & Wine's Champagne and Caviar event. As of this writing, we are whetting our palates for the 7th Annual Pebble Beach Food & Wine and the Fourth Annual Napa Valley Arts in April, each committed to exemplifying food and wine. The best part is that not only does each of these events leave our palates satisfied, but they feed a much greater purpose by providing funds to non-profit programs.

For those of you who enjoy an interactive culinary experience, we offer several recipes by some of our favorite local chefs on the Monterey Peninsula, complete with wine pairings. We hope you enjoy creating your own at-home restaurant experience. It's not every day someone is willing to share their treasured secrets, so we encourage you to try these recipes and let us know how they turn out.

Collaboration on this issue was especially rewarding. We thank the beautiful Jamel and Ruby (Ruby Tuesday) for providing us with a most stunning cover. Mayor Jason Burnett was quite helpful for providing some fun facts about Carmel, which we include in the Cozy Carmel feature. We're also happy to offer stories about Eric LoMonaco, who turned his turbulent adolescence into a learning experience that makes him a valuable mentor to at-risk youth; J.W. Winslow, truly an autonomous artist; Amber Phillips, a local who loves glitz and glamour but thrives on getting dirty in the trenches in an effort to help others; Spruce restaurant's Michelin-star chef, Mark Sullivan; designer Paige Koch, who traded canvas for fabric and never looked back; Gian Pepe who shares his heartwarming story about triumph over illness and the impact it has had on those who meet him; as well as Wingtip Club in San Francisco, a social club where classic elegance meets history in the making.







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# 65°

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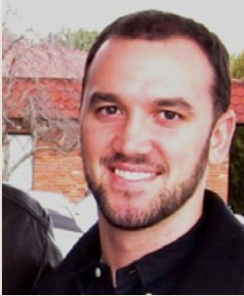
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*Thiago & Mariana in Rehearsal, 2013, Bronze*





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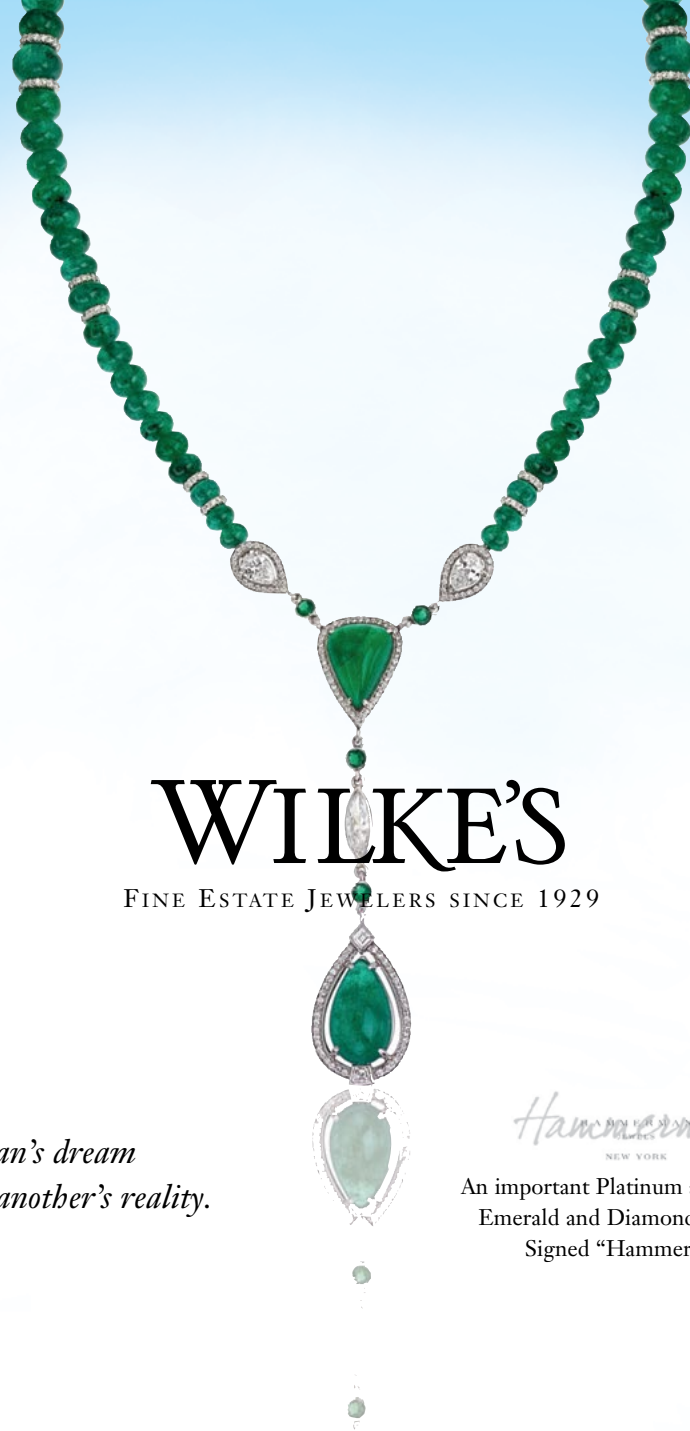






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# Mood Indigo

Martinis,  
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and Memories



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**Sunset Center** connects our community by bringing the power, passion, beauty and innovation of performing arts to our local and regional audiences. Tickets to the Gala support this important work. A portion of the proceeds from the Gala will support Sunset Center's arts-in-education program, *Classroom Connections*.

This program was established in 2008 to introduce young students to the performing arts through hands on learning, and is the primary way we pursue our goal of arts education and increasing access to the arts for underserved communities in Monterey County.

**Gala tickets are \$275** and include the theater performance. To purchase Gala tickets, please call the box office at **831-620-2048** or go online to [www.sunsetcenter.org](http://www.sunsetcenter.org).

**Availability is limited** – please purchase early so you can join us for the most exciting event of the season! For more information on menu, auction items or to request table seating, please call our Development Team at **831-620-2042**.





# Mood Indigo at Sunset Center

By Kristie Compau

Sunset Center, located in the heart of Carmel, is well-known for hosting some of the Monterey Bay's most exquisite talent, from classical musical performances and Broadway productions to graceful ballets. Their events calendar is always packed with entertainment.

On Saturday, May 24, Sunset Center will host its second annual gala, "Mood Indigo-Martinis, Manhattans and Memories," a 1950s supper club theme that ties in Sunset Present's performance of The Four Freshmen ensemble. Last year's gala attracted over 150 attendees and raised \$70,000 to support the center's development including their acclaimed regional arts-in-education program, Classroom Connections. The Sunset Center promises their second annual gala will be bigger and better than last year's. "We are thrilled with the enthusiastic early response to our second annual Gala event, which supports everything that Sunset Center does for the community, from our diverse programming and outreach/education efforts to facility maintenance and improvements for our users and tenants," says Executive Director, Christine Sandin.

The night will kick off at 5 p.m. with a warm red-carpet welcome featuring signature cocktails, gourmet hors d'oeuvres, and Champagne. Guests will then enjoy a delectable four-course dinner from award-winning chef Kurt Grasing of Grasing's Restaurant along with wine pairings from Hahn Estate Vineyards.

Between courses, guests will have the chance to bid on items in a live auction led by special guest emcee Erin Clark. The 12 fabulous auction packages include jewelry, yacht club events, hotel stays, and much more. One such auction item includes Sam Linder's beautiful timeshare in Cabo San Lucas, Mexico, suitable for eight people.

Following dinner, the gala moves inside the theater for a performance by The Four Freshmen, a 1950s-inspired smooth jazz vocal group. Said by many to be the best of their time, The Four Freshmen's vocals add a modern twist of elegance to timeless sounds. "This evening will consummate entertainers The Four Freshmen, who promise to deliver a magical experience not soon forgotten," adds Sandin. Intermissions peppered throughout the performance will beckon port wines and exquisite chocolates in the gala tent. As the gala winds down, guests will have an opportunity to participate in the artist meet and greet while enjoying after dinner drinks and a special dessert surprise. "Please consider joining us on May 24 in support of the beloved Sunset Center," concludes Sandin.

**For more information, visit Sunset Center at [sunsetcenter.org](http://sunsetcenter.org). Tickets for the gala range from \$69 - \$275. Black tie or "50s Supper Club" dress is highly encouraged.**











Amber





## Trekking the Jungle Line

By Peter Hemming | Photos by Manny Espinoza

Amber Phillips is a woman on the go. A successful business, two kids, a boyfriend, and activism has not slowed down this tight bundle of energy. At two, her contractor father, John, and her hairstylist mother, Betty, moved Amber and her sister, Cheyenne, and half brother, Clint, from the suburban confines of Salinas to the more relaxed and open setting of Hollister. “It was a great place to grow up back then,” Amber remembers. “Across the street, we would pick and eat plums from an orchard.”

Twelve years later, divorce left devastated Amber and her sister living with her father while her mother and brother moved to Cabo San Lucas. Mixing academics with athletics, Amber initially excelled in school. “I was in G.A.T.E. (Gifted and Talented Education) and was a three-sport athlete.” Smart but rebellious, Amber admits she partied a lot, and education took a back seat. Amber had hopes of enlisting in the Navy, but she discovered she was pregnant after graduation. Following the birth of her son, Johnny, in 2004 and daughter, Racey,

in 2007, Amber continued her education at Gavilan College in Gilroy, taking whatever work she could find. One job was at the Skydiving Center in Hollister (Amber has over 150 jumps to her credit). Moving to Monterey, Amber entered MCP to get her massage certification, and she is currently a liberal arts major working for her teaching credentials. School for Amber is now is no longer a chore but fun. “I’d like to teach geology,” says Amber. “I just like to learn!”

A longtime motorsports and racing enthusiast with experience in modeling/promotional jobs, Amber launched Racey Promotions in 2011. Described as, “a modeling agency with a heart,” Racey employs 50 beautiful women as trophy girls, car models, and event staff for races, conventions, trade shows, or corporate functions. Hired not just for eye candy, each model is required to get involved in community service. The women prepare food during Thanksgiving for the homeless, do plant restoration at Pinnacles National Park, and help out at BBQ fundraisers. Amber says, “We show that beauty and big hearts go hand in hand. My parents always modeled compassion and random acts of kindness, and I feel it shaped me into the person I am today.”

Living in Carmel Valley with her children and boyfriend, Todd Sondgroth, Amber has taken her volunteerism further afield. Last year, with a team of eight from Shoreline Church of Monterey, Amber and her family hiked through dense jungle to help build a church and a school in a remote Honduran village. In November, Amber visited five-year-old Kevin Molina in El Salvador, who she sponsors through Compassion International, an organization that helps pay for his food and education. “We took him to a water park,” says Amber. “He had never been in a pool before, and he was ecstatic!” In December, they traveled to Mexico and stayed at an orphanage. There, Amber and Todd created a lavish family Christmas party the children would not ordinarily have. Son Johnny hosted a hacky sack game while daughter Racey made glitter tattoos. “I want my kids to be happy, healthy, and helpful.”

The future for Amber is certain, though not yet secure. She admits living paycheck to paycheck, but this does not deter her. Racey Promotions will continue, and a teaching degree is in her near future, but these are only sidelines. “The mission trips will always be a staple,” admits Amber. “These are moments you treasure forever.”



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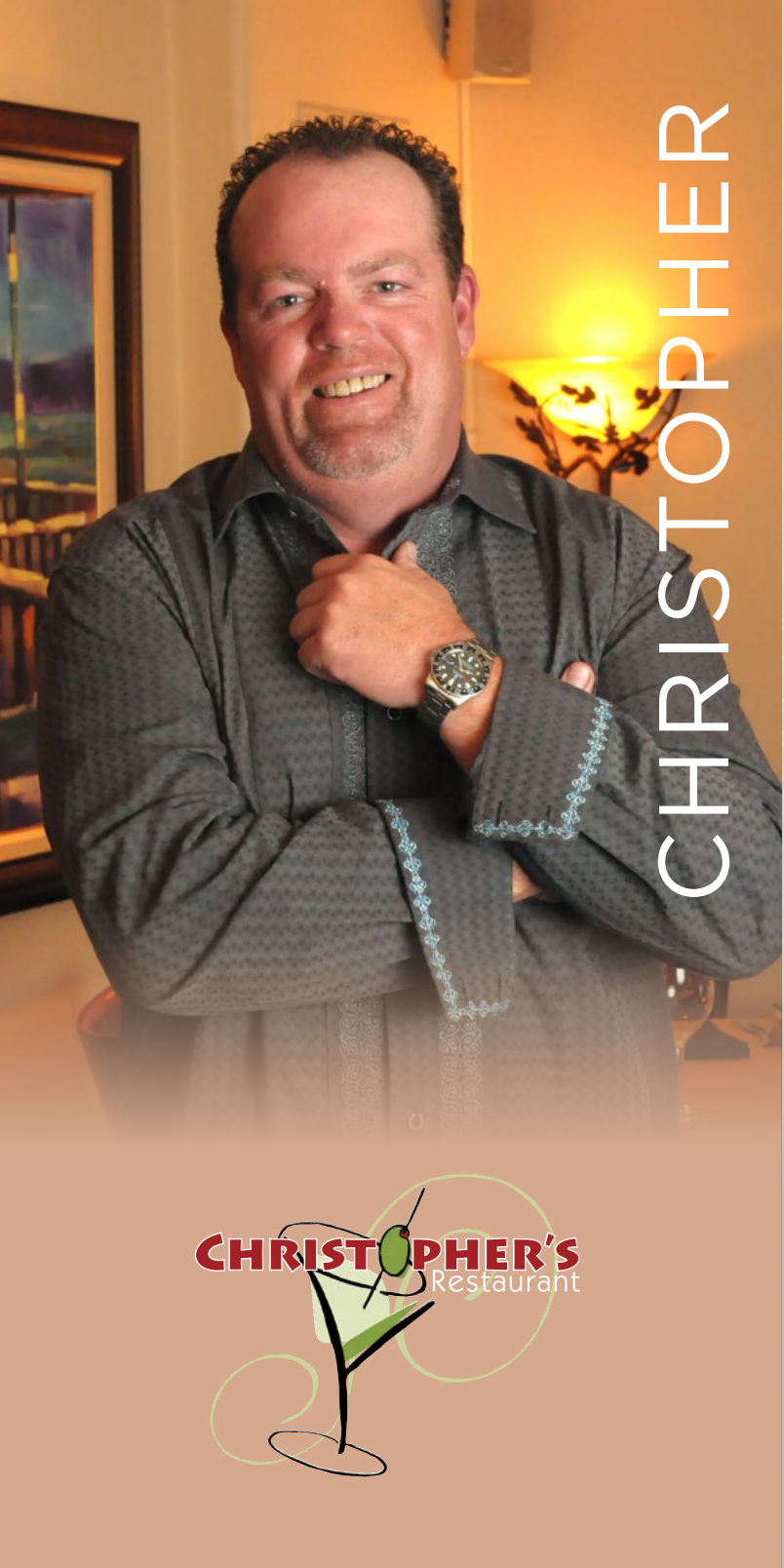


A close-up photograph of a chef's hand holding a long-handled metal spoon, stirring a dish in a black pan. The pan is filled with a liquid that is on fire, creating large, bright orange and yellow flames that rise from the pan. The background is slightly blurred, showing a kitchen setting with a grey countertop.

# TOP CHEFS

OF THE MONTEREY PENINSULA





CHRISTOPHER



## Chilled Sweet Pea Soup with Chives and Crème Fraîche

**Executive Chef: Christopher Caul**

Serves 6 to 8

2 C shelled peas  
2 T butter  
½ C shallots  
2 ½ C vegetable stock  
1 C cream  
6 mint leaves  
½ C chive oil  
Salt and pepper to taste  
Crème fraîche

Note: Swank Frams' sweet peas are grown in Hollister, California, which is about 45 minutes from Christopher's. It's also where we get our heirloom tomatoes and sweet corn this time of year. You can find them at the Monterey's farmer market.

### Method

Blanch chives in boiling water for just a few seconds, then shock in ice bath to stop the cooking and hold the bright color. Drain and pat dry. Puree the chives with ½ cup olive oil, strain and place in a squeeze bottle. Blanch sweet peas in boiling water for two minutes, then shock them in a ice water bath to stop the cooking and to keep the bright color. Drain peas and reserve till later. Melt the butter in a soup pot and add the shallots, sauté the shallots until soft, but do not brown. Add the stock and simmer for 20 to 30 minutes. Add the cream and simmer another 2 or 3 minutes. Remove from heat and let cool. To puree or blend this mixture, it must be cool. It will not work if hot. Once the stock and cream mixture has cooled 30 minutes, combine the liquid and the blanched peas with the mint leaves in a blender. Blend until smooth and strain in a fine sieve, pressing the puree with a ladle. Season with S&P to taste. Chill the soup for ap. an hour. To serve: ladle soup in bowls and garnish with swirls of crème fraîche and chive oil.

**Wine Pairing: 2012 Bernardus Sauvignon Blanc Griva Vineyard**



# Chamomile Poached King Salmon with Brazil Nut Herb Pesto

**Executive Chef: Justin Cogley**

## **Salmon**

1 Lb. King Salmon (filet, skin and pin bones removed.)  
½ Lb. Parsley, tarragon, chives, dill, fennel fronds (left whole)  
1 Head of fennel chopped  
3 T Chamomile loose-leaf tea.  
2 Gallons water

## **Pesto**

4 whole shallots (roasted at 350° in skins for 35 minutes. Let cool and scoop out middle)  
¾ C Grape seed oil or similar  
4 T Brazil nuts (untoasted)

Process in a blender or food processor until a smooth puree is achieved (Make sure it's not too hot). Add:

1 quart spinach (raw)  
Next add:

1 T Chives (chopped)  
1T Cilantro  
4 T Parsley  
1 T Tarragon  
4 T Mustard green  
4 T Chervil  
1 T Mint  
½ T Salt

Blend for 2 minutes or until herbs are incorporated. Put into a clean deli container (or similar) and top with olive oil.

## **Method**

Bring water to a rolling simmer in a large saucepan. Add all ingredients except half of the herbs and let steep for 4 minutes. Bring back up to a simmer. Lay the salmon in a large baking dish, season with salt and pepper. Next, lay the rest of the whole herbs on the salmon. Pour the simmering water unstrained around the salmon and let sit for 15 minutes (for medium rare) or leave in the simmered water longer for desired doneness. Carefully take the salmon out and lay on a platter. Season with lemon juice and salt to taste. Serve the herb pesto on the side and spread on the fish.

**Wine Pairing: 2011 Boekenooen Santa Lucia Highlands Estate Pinot Noir**

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# Marinated Sea Bass with Monterey Calamari

**Executive Chef: Kurt Grasing**

## **Fish**

- 1 Grouper of California white sea bass (VERY fresh)
- 1 Monterey calamari (cleaned, cut in rings, blanched)
- 1/2 avocado
- 1/4 red pepper, julienne
- 1/4 yellow pepper
- 1/2 Scallion, julienne

## **Vinaigrette**

- 1/2c Rice Wine Vinegar
- 1/4c Extra Virgin Olive Oil
- 1/2tsp sesame oil
- 1 medium shallot, minced
- 1/4tsp orange zest
- 1/2tsp orange juice
- salt/pepper

## **Method**

Whisk together ingredients for vinaigrette. Hold. Slice fish very thin and lay on plates. Fold together peppers, scallions and calamari, moisten with vinaigrette. Arrange on plate next to fish, garnish with avocado. Drizzle vinaigrette over fish. Serve. (The fish does not need to be cooked with the vinaigrette as long as the fish is very fresh.)

**Wine Pairing: 2010 Diorio Chardonnay**





# Cannelloni de Saumon

**Executive Chef: Jacques Zagouri**

Serves 6

1 pound of Monterey bay salmon  
12 nice slices of smoked salmon  
2 Shallots  
1 bouquet of chives (keep 1/3 for your crème fouettée)  
2 lemons  
4 soup spoon of extra virgin olive oil  
Salt and Pepper  
4 oz. of Heavy cream

## Method

Dice shallots, chives and salmon very thin  
Add the salmon, shallots and chives together. Add olive oil and squeeze your lemon for the juice, salt and pepper to finish. Mix everything and taste your tartar (make sure the lemon does not overpower; if it's the case add olive oil.  
Place 2 slices of smoked salmon together and add the tartar in a line in the middle. Lastly roll it like a cannelloni form and cut it in two.

Crème Fouettée: whisk your heavy cream with the rest of your chives and add salt and pepper. Do this until it gets thick.

Plating: place 1 spoonful of your crème on each side of the plate and use your spoon to smear it. Then add your 2 pieces of cannelloni in the middle. You may use cherry tomatoes to decorate  
Bon Appétit!

**Wine Pairing: Joseph Drouhin Saint Verin**







NICOLAS



# Basil Tiger Prawns with Tomato Fondue and Balsamic Reduction

**Executive Chef : Nicolas Izard**

Serves 4

12 tiger prawns  
12 Basil leaves  
3 Leaves of round rice paper  
1 Egg  
Espelette pepper  
Balsamic vinegar  
1 Lb. tomatoes  
1 Shallot  
1 Bouquet garni  
Salt and pepper  
1 T of tomato paste  
1 T of olive oil  
Iced water  
Micro basil

## **Method**

Start by reducing the balsamic vinegar at a very slow heat. It must not come to a boil. Let it reduce until it begins looking like syrup.

Bring a pot of water to a boil. Make a small cross cut at the bottom of each tomato. Prepare the bowl of ice water. Drop the tomatoes in the boiling water for just a few seconds. Remove the tomatoes from the hot water and drop them in the ice water.

Remove the skin of the tomatoes. Cut them into 4 segments and empty them. Once you have just the flesh of the tomatoes, dice it in small squares.

Chop the shallot thinly. Sauté the shallots and diced tomatoes over medium heat in a tablespoon of olive oil. Add the bouquet garni and the tomato paste. Season with salt and pepper. Once the sauce is ready, let it cool. You can blend the sauce to give it a smooth finish.

While the sauce is cooking and the balsamic is reducing, completely peel and devein the prawns. Cut the 3 leaves of rice paper in 4 equal sizes. Batter the egg with a little bit of water to make an egg wash. Dispose of the rice paper cuts on the countertop, put a prawn on each, and season them with a bit of Espelette pepper. Then, put a leaf of basil on each one. Roll them up, and use the egg wash to seal them with a brush. Drop the prawns in a fryer at 180°.

**Wine Pairing: 2012 Rombauer Chardonnay**



# Abalone in Vermouth – Butter Sauce with Spring Vegetable Hash

**Executive Chef: Soerke Peters**

Serves 4-6 as an appetizer

- 1 abalone (Abalone Company on the Wharf in Monterey)
- 1 tablespoon flour, or rice flour if gluten intolerant
- 1 bunch asparagus, cut into 1 inch long pieces
- 1 cup fresh shelled English peas
- 1 shallot, chopped
- 1 large Russet potato, diced ½ inch cubes
- ¼ pound of butter (you may not need all of it)
- ¼ cup of Dry Vermouth
- 1 lemon, juiced
- sunflower oil / grape seed oil
- salt and black pepper

Rinse Abalone thoroughly under running water. Separate the muscle from the shell just as you would with an oyster. Clean off the membranes and rinse again. Wash the shell since you can use it as a serving dish. You should get about 4 – 6 servings per ½ pound abalone.

Dry off the abalone and start slicing it vertically paper thin. Blanch your spring peas and asparagus tips for about 10 seconds and shock in ice water. This will keep it from cooking and the color stays nice and green. Do the same with your potato cubes in a separate bowl. Once cold, strain the vegetables and set aside. Start sautéing the vegetables and diced shallot with a tablespoon of butter on low heat and season with salt and pepper until it is to your liking. Keep it al dente since it will complement the abalone's texture.

Start a pan on high with some sunflower or grape seed oil. Add the dusted abalone and make sure it does not stick together. Sauté for about 5 seconds and add the vermouth. Let it reduce for a bit and add the cold butter cubes. This will thicken the sauce. Add one teaspoon of lemon juice, salt and pepper, and some fresh chopped parsley. Make sure the sauce does not get too thick, if it does just add a spoon of water.

Arrange your clean shells on a plate. I usually use a spoonful of cold mashed potatoes to keep the shell from moving around on the plate. First, add the Spring vegetables into the shell and top it with the abalone. Garnish with some fresh chervil and peas, tendrils, or any fresh herbs you have available.

**Wine Pairing: 2012 Morgan Chardonnay Santa Lucia Highlands**



**Basil**  
Seasonal Dining



A set of wine glasses on a dining table with a white napkin and silverware.

# AFFINA

65

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# JOBS <sup>not</sup> TAILS





# Eric

## CHOMP Change

By Maggie Grainger | Photos by Meli Czerwiak

We all have that one moment in our lives, that single instance where the path we take can affect our future forever. For Eric LoMonaco, Director of Diagnostic and Interventional Radiology at CHOMP, this pivotal event occurred when he was just a teenager, frightened and alone, with the cold, steel barrel of a gun aimed right at his head.





A rebellious 16-year-old growing up on the tough streets of Los Angeles, LoMonaco was at a party when things went south, quickly. Headed down a bad path for a long time, he identified this moment as his turning point.

Alone, suicidal, and living on the streets, he yearned for a positive role model to look up to. It wasn't until he saw his grandfather dying of cancer that he knew what his calling was: helping others any way he can.

He got a job as a clerk at a hospital and instantly thrived off the fast-paced energy and constant movement. Wearing a white coat also gave him a spring in his step, he shares with a laugh, as it added an element of prestige to his work. He also learned a valuable lesson he still believes today—that if you do a job to the best of your ability, someone will notice and recognize your efforts.

Now, the once-lost teenager is a motivational speaker making a positive impact for hundreds of Monterey County high school students. He is also a mentor with the Pay it Forward Scholarship and Mentoring Program, where he helps first generation college students get through school. The program also teaches the kids life and interview skills so they can go out into the world confident in their abilities.

LoMonaco is greatly involved with Mission Trails Regional Occupational Program, which lets students visit CHOMP and explore more than 200 different job options in healthcare. Not only does he feel blessed that he got another chance at life, but he's also thankful he's able to impact so many of the area's youth with his story.

It was during a heart-to-heart with a coworker that he realized he could help others through his words. "She was having a bad day and said I couldn't understand because I had a perfect life," he says. "I was like, 'we need to go for a walk,' and I told her my story. She couldn't believe all I've been through and said I should share with others."

His first speaking engagement was at Notre Dame High School in Salinas. The experience was so positive, he soon found himself on a mini-motivational speech circuit and heading to Greenfield, Seaside, and even San Jose to talk and help kids.

"I always get nervous before speaking," he admits. "As a speaker, you're very vulnerable and you don't know what will resonate with people when you're sharing something so personal." However, he says when he gets that handshake or hug at the end of a session, he knows all the nervous energy was worth it.

"Everyone in the community has a story that can make an impact and we just don't have a forum to all share," he says. "We've all fallen down."

LoMonaco urges his audience not to focus on what they want to be, but rather, what they can give back—that treating people with kindness is the key to success. As Thomas Jefferson said: "Do you want to know who you are? Don't ask. Act! Action will delineate and define you."



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## Champions of Hope

By Andrea Stuart

Love. It holds more value when given to others. For Jodi Essex, Campaign Manager for Champions of Hope - Man & Woman of The Year (MWOY), this belief is the currency behind her work with the Leukemia & Lymphoma Society (LLS).

When Jodi was diagnosed with cancer just after her 25th birthday, she could have fallen into despair. Thankfully, the LLS proved to be an invaluable resource to her, helping to facilitate her healing through cutting-edge technology and diligence toward finding a cure. The program's numerous patient care options and opportunities allowed Jodi to be proactive with her health.

It also allowed her to connect with the community in a larger capacity. "I began volunteering with LLS after I was diagnosed with cancer and have been doing so ever since," says Jodi.

Champions of Hope – MWOY is one of several LLS fundraising initiatives that has catapulted blood cancer research, patient education, and services to new levels for 22 years. The 10-week fundraising competition, now in its junior year in Monterey County, inspires local community leaders to vie for the MWOY title by reaching out to their friends, networks, and businesses for donations. The MWOY honor is bestowed upon the persons who raise the most funds for blood cancer research in honor of local children who are blood cancer survivors, the Boy & Girl of the Year. The "champions of hope" then have the honor of mentoring the Boy & Girl of the Year. This year, the Boy of the Year Honoree is Ethan Hewitt and the Girl of The Year Honoree is Olivia Webb. "Although these two courageous young spirits have endured what so many will never face, they are shining lights of inspiration," adds Jodi. "They are the pivotal force behind the campaign!"

The MWOY campaign helps to fund several research grants, including 40-plus research projects at UCSF and Stanford University. Its ability to contribute is largely due to 78 percent of its revenue going back into cancer research and patient services.

Jodi's charitable efforts don't stop at the LLS. She is also affiliated with Challenged Athletes Foundation (CAF), an organization that supports people with physical disabilities so they can pursue active lifestyles through physical fitness and competitive athletics. And she's a member of Rotary Club of the Monterey Pacific. Participating in these efforts is her way of combating what she calls pessimistic diversity and cultural stimulus. "I feel awake and alive within my realization when I'm helping others."

Right now, Jodi is preparing for the Champions of Hope – MWOY Grand Finale Gala on May 10 at the Monterey Plaza Hotel and Spa. "I live to see others embrace a brightly colored canvas of life. I want others to feel empowered and confident in their hearts and minds," she concludes. "Hope is always available to share."



**Champions of Hope-MWOY Grand Finale Gala tickets are available at**  
[www.mwoy.org/pages/gba/monterey14](http://www.mwoy.org/pages/gba/monterey14).





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## J.W. Winslow: Autonomous Artist

By Maggie Grainger | Photos by Randy Tunnell

The rugged Big Sur coastline and all of its beauty has been inspiring authors like Henry Miller and Jack Kerouac for decades. Combining sweeping redwoods and breathtaking beaches with a free-spirit attitude, it's not hard to see why this unique stretch of California casts a magical spell on all who visit it.

"How could you not fall in love?" J.W. Winslow says enthusiastically from her house in Pebble Beach. The author, poet, and artist first moved to Pacific Grove in 1988 and fell so in love with the area that she decided to settle here permanently. Not only has Monterey County been her home for more than 25 years, but it also serves as the backdrop for her book trilogy, *Mystic Adventures in Big Sur: Jasmine Dogs Vol. I, II, and III*.

Now, Winslow has made a name for herself in the community, not only as an established artist and author, but also as a television host and local personality with not one, but two shows to her credit. Her weekly show, *Winslow Art*, airs every Thursday afternoon at 1 p.m. and features artists, musicians, and photographers, who also draw inspiration from the area.

She also hosts a segment on *Your Town*, a monthly show that takes her all over the county exploring new or historical sites and meeting people from all walks of life and hearing their stories.

This curiosity and love of the arts started before Winslow had even learned to walk. Born Judith Wynne Winslow in Los Angeles, she recalls the bright lights of Hollywood as a child. Her father, Dick Winslow, supported his family

working as an actor. Over his 50-plus year career, he worked with everyone from Alfred Hitchcock to Elvis Presley, who she met on the set of the 1960 film, *G.I. Blues*. Winslow even celebrated her first birthday on the Paramount Studios lot.

Her mother was also a creative spirit, and at one point, her parents even toured the country in a band together. With so much talent flowing in her gene pool, it was only a matter of time until Winslow started expressing herself through the arts, adding a dash of Hollywood glitz and glamour to everything she touched.

She started going by J.W. early on in her career, when people asked her how she wanted to be billed. "I prefer J.W. because it's autonomous and you don't judge the work by male/female précis early on," she explains. "It's more fun to judge art by its content and movement."

After her young husband's sudden death while jogging along a Southern California beach, Winslow's life changed forever. Friends and family offered to take her into their homes all around California, but it wasn't until she saw the ocean from Fisherman's Wharf that she knew she had found a home on the Central Coast.

To support her artistic endeavors, Winslow worked at an architectural firm in Monterey by day so she could paint and write at night. Her dedication finally paid off when she self-published her first book, *Sensual Indigo*, in 1998. The success of the book inspired her to start her own publishing company, Fresh Art Publishing, where she continues to self-publish her own works today and prints all of her green books in the area.

The ever-busy Winslow admits she's always thinking of her next project and finds solace and inspiration in her Pebble Beach bungalow.





J.W.

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# Table Talk Art

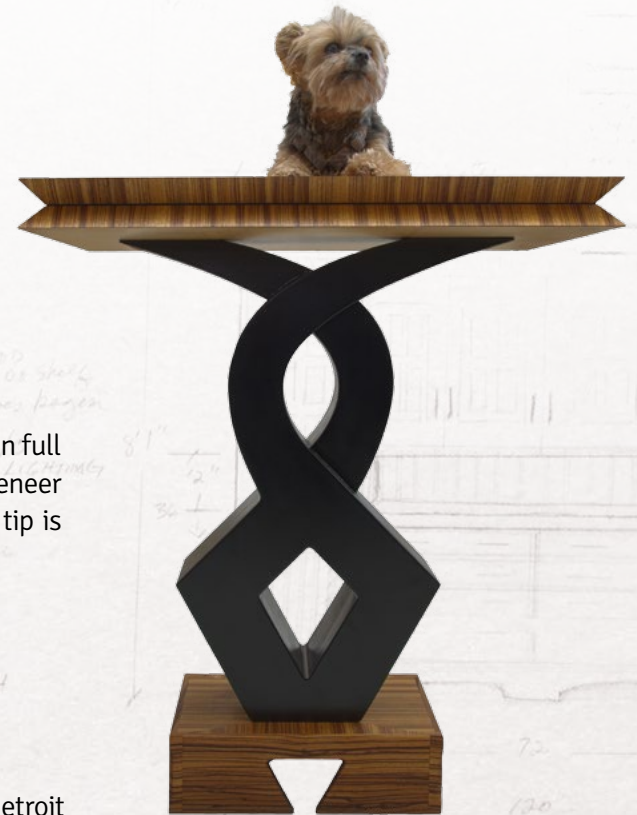
By Kristie Compau | Photos by Manny Espinoza

Anne Thull is an artist whose innovative spirit and world vision motivated her to transition from painting on paper or canvas into the arena of 3-D design in the early 1990s. Today, Anne has patented product designs and includes furnishings from certain companies and art works from select fine artists.

Below are Anne's first two functional table sculptures designed in 2007:

## The Arrow Table

When Anne was 14 years old, her first pen and ink sketch was of a Native American Indian Chief in full headdress. The Arrow Table was created in tribute to the Native American Tribes. The table top veneer and edges resemble feathers on an arrow. The table base is a flying arrow whose arrowhead tip is formed with negative-space. This is an end, chess, card, or dining table for two. Dimensions: 28"w x 18"d x 31"h. Limited Edition of six is \$8,000.00 each.



## The Mission Beaux Arts Table

When Anne was 10 years old, she visited Detroit and saw a Tiffany skylight in the lobby of an office building. Anne's second table design was a lighted occasional table with faux Tiffany art-glass panels, inverted glass toe kicks, and art-glass at the center of the table top. Lit from the interior, this occasional or taller end table glows beautifully. Dimensions: 22"w x 22"d x 36"h. Limited Edition of six, is \$8,000.00 each.



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The current luxury golf estate collection at Carmel Realty Company is unparalleled with the recent listing of the historic estate immediately adjacent to the 10th green of the Pebble Beach Golf Links and perched above the sands of Carmel Beach. To many, this estate is considered one of the most extraordinary homes and settings on the entire West Coast of California.





Carmel Realty Company | Stunning Home and Views On Pebble's Prized 14th Hole | [www.3372SeventeenMileDrive.com](http://www.3372SeventeenMileDrive.com) | Mike Canning, Lynn Knoop & Jessica Canning



*View overlooking the famed  
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Carmel Realty Company | 15th Fairway Views Pebble Beach Golf Estate | [www.15thFairwayPebble.com](http://www.15thFairwayPebble.com) | Shelly Mitchell Lynch, Vicki & Bill Mitchell



*Capturing sunsets & views of the 15th  
Steps to The Lodge*

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Escorting people into the Pebble Beach lifestyle has been Carmel Realty Company's privilege for over 100 years. This boutique firm provides access to the area's most elite and luxurious estates, and their relationships run as deep as their commitment to their clients.





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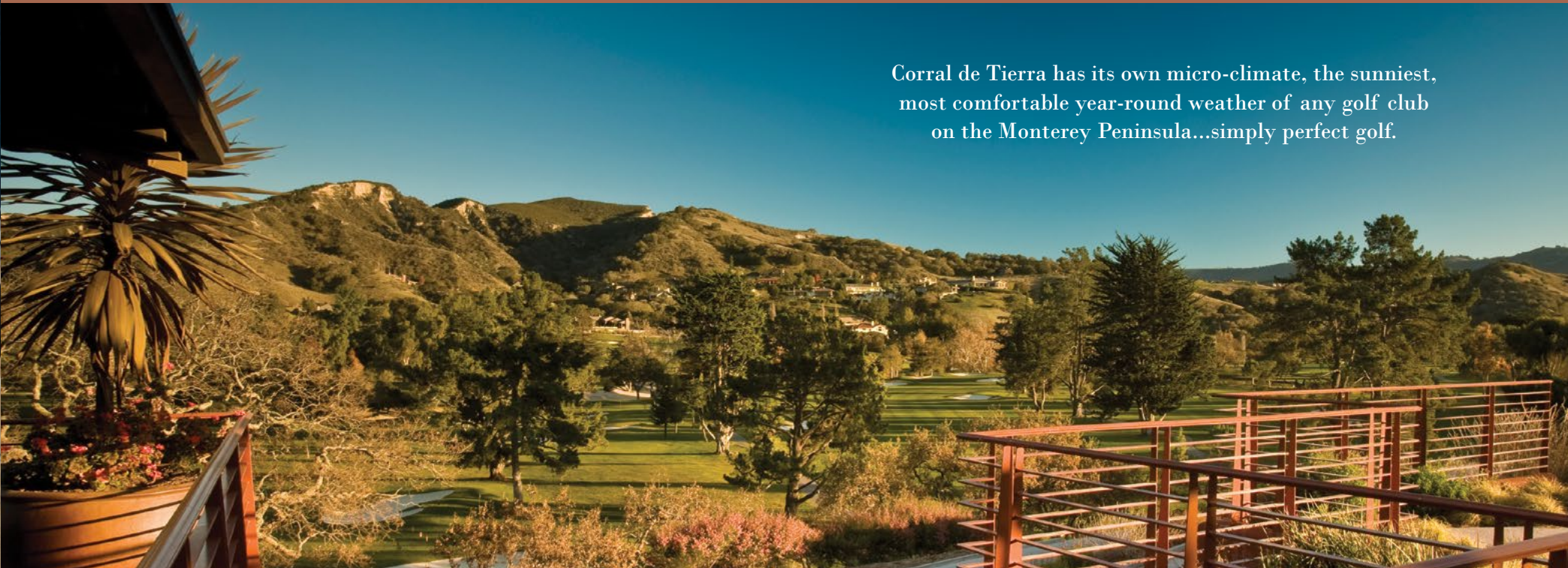
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The 18-hole championship golf course is a signature tribute to renowned golf course designer, Bob E. Baldock (Shore Course at Monterey Peninsula Country Club). The par 72 golf course measures just less than 7,000 yards from the back tees with a slope of 134 and a course rating of 72.4. The course attracts the attention of the best players, however, multiple tee boxes on every hole ensure an enjoyable experience for all golfers. The Club's limited membership assures that a Member has unlimited access to all facilities, making the golf course their backyard to play anytime.

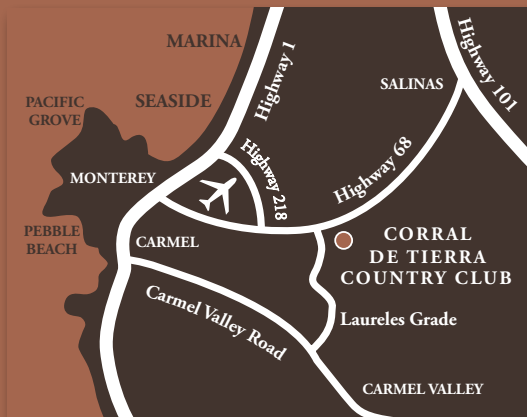




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# DOGS OF CARMEL BEACH

PHOTOS BY PATRICE WARD



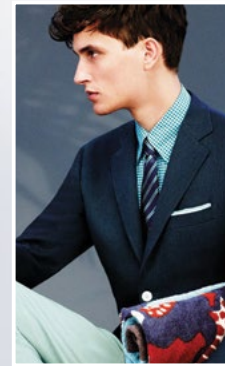
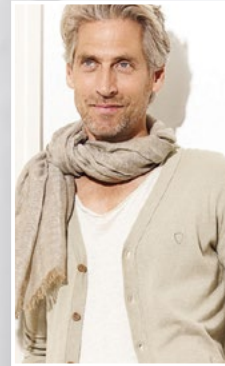








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# Cozy Carmel

By Andrea Stuart | Photos by Manny Espinoza

To some people, Carmel is a fairytale town set amongst a Shakespearean backdrop, a corner of the world where nature and grandeur engage in a delicate dance of escapism. For others, Carmel is all of this, plus, a reminder that where you make your life can inevitably define it. Here, we offer some unique laws that have put Carmel on the map. We also offer a couple of stories from Monterey Peninsula residents, who share what enchanted them about the area.

## On the Books - Unique Laws of Carmel

### High Heels

Carmel is an urbanized forest, the definition of which is a town or city where buildings and streets are built around the natural landscape. One benefit is that it inspires interesting architecture. In settings like this, sidewalks meander and street textures are uneven or rutted. Therefore, accessories such as high-heeled shoes pose a walking risk to pedestrians. Urban legend states that by putting in place a requirement for a high heels permit, it reduces city liability. According to Carmel Mayor Jason Burnett, the origins and authenticity of this law are questionable, and he can't recall the last time it was enforced. However, he admits it has charm. "It's really more of a novelty for visitors. People really do apply for the permit, even if just to show their friends when they return home."

### Ice Cream

Perhaps there's nothing quainter than the idea of walking down a small town street on a warm spring day, weaving between cottage style homes and businesses, lapping up the sweet nectar dripping from an ice cream cone. And yet, until about 1986, when Clint Eastwood became mayor of Carmel, the sale and consumption of ice cream on public streets was technically prohibited. Another law that was rarely, if ever, enforced, it was overturned by the Carmel City Council in an effort to remove restrictions from businesses and make the city more visitor-friendly.

### No Addresses

Incorporated in 1916, Carmel's blueprint was brought to fruition by Frank Devendorf and Frank Powers, two real estate developers, who wanted to create a seaside community that was financially accessible to artists and teachers. The result was a subdivision that included small lots and buildings. Encouraging people to come together as community, even if only once a day, each residence would not receive curbside mail; instead, they would have post office boxes. Burnett says the entire design of the town encourages on-foot exploration, from



the way corridors and passageways interlace to the way businesses are tucked away. “People talk about smart growth and walkable communities. Carmel started all that 100 years ago,” says Burnett.

### No Streetlights

In residential areas, Carmel has a restriction on outdoor lighting. Lumen must be no more than 25 incandescent watts, and effects such as up lighting are prohibited. Burnett says the purpose is to allow the stars to illuminate the town at night. “In Tahoe, recently, a friend and I were looking at the stars and he said he hadn’t seen them in a long time. I realized how normal this experience was for me due to Carmel’s lack of light pollution,” says Burnett. “In the commercial area, we don’t have light pollution, either. The glow from inside the stores illuminates the town, which makes them “shine”.

### How I got to the Monterey Peninsula

**Michael Cayen:** An avid explorer in Mexico on my way to Central America, I discovered Carmel through two fellow travelers, who were Carmel natives. Their love for this place and the way they described it piqued my curiosity. We parted ways, but the thought of Carmel stayed with me. The following week, I changed my plans, hopped on a plane, and came to the Monterey Peninsula on a whim. The charm of Carmel, and how much the entire Peninsula had to offer, was quickly apparent to me. I knew that I would have to stay long enough to experience the magic of this place. Weeks turned into months. Then, I met Soraya. My search was over. I had already found the perfect place, and now I found the perfect girl. I asked a friend back in Canada to put my belongings into storage so I could retrieve them once I made it back to Canada. That was 14 years ago.

**Dave Potter:** In 1971, I left Vail, Colorado after a season on the slopes and working in the kitchen at The Lodge. My intention was to visit California for the summer and return to Vail for the next ski season. My folks and I used to tour the Big Sur coast when I was a kid, and the area still appealed to me. Upon driving up Carmel Hill on Highway 1 heading to San Francisco from Big Sur, my car became sluggish. I ran out of gas just as I reached the top. I literally coasted into Monterey. Similar to my hometown (Hingham, Massachusetts) with its colonial influence and community of New Englanders, the Peninsula struck me. I ended up getting a job at Shutters Restaurant, fell into local politics, and never left.







  
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## The Peninsula's Green Gardeners

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 Standing L to R: J. Sandoval, H. Bellot, V. Cardenas, S. Batista, E. Andrade  
 Not Pictured: R. Cabrera, R. Lopez.

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~ Gerry McKenna





Kathy and her dog, Pita, with long-time client/friend Susan van Limburg Stirum and her dog, Jamie.

## Estate Doctor

**Kathleen (Kathy) Eckerson** was born and raised on the Monterey Peninsula and still calls it home today. Her French paternal grandmother and grandfather met in San Francisco before moving to the Monterey Peninsula as one of the early founding families of Marina. Kathy's maternal grandfather owned Potter's TV and served as a Sand City Council member. Her grandmother's picture still hangs in the American Tin Cannery today, serving as a reminder of a time when women worked in the Sardine factories during World War II while the men were away at war. Continuing that legacy, Kathy's father will be remembered as the man local media deemed a hero the year the Peninsula was declared a "Disaster Area", and he went out to brave the storm to divert a raging river away from the neighbor's home with his small tractor.

Kathy followed in her ancestors' footsteps of professional success when she returned home from a financial services' corporate career to launch **Estate Doctor® Suddenly Single Wealth Management®**, with the goal of becoming the most trusted and respected financial boutique helping women in transition on the Monterey Peninsula. Kathy offers a holistic, professional approach to educating and empowering clients with her financial counseling, investment planning, and retirement planning services. Because Kathy has experienced the loss of a spouse and divorce personally, she easily connects on a deep and personal level with clients dealing with personal loss or large-scale change. *The fact that they become friends is no surprise!*

Kathy not only strives to make a difference in the lives of clients, but also serves as a local volunteer for heartfelt causes such as Make-A-Wish (MAW). Kathy served on the MAW Board (SF) from 1997-2001 before bringing MAW to the Monterey Peninsula. She chaired the first Monterey Bay Area MAW Gala in 2000, and continues to volunteer time on the local Committee as their Director of Marketing and Press Relations.

**Kathleen Eckerson is a Registered Representative with, and Securities and Advisory Services offered through LPL Financial, a Registered Investment Advisor. Member FINRA/SIPC**





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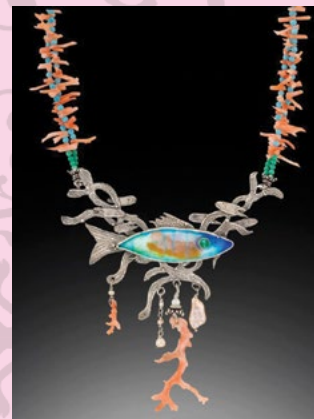
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# Champagne & Caviar: Seductive Harmony

By Andrea Stuart with Kristie Compau

Founded by culinary and wine paragons Robert Mondavi, Julia Child, and Richard Graff, The American Institute of Wine and Food (AIWF) is a non-profit organization that promotes a healthy lifestyle through the enjoyment of fine fare and vine-grown libations. They fortify this principle through the organizing of educational events that are designed to thrill the tongue and cultivate an appreciation of that which is consumable.

On March 16, the AIWF Monterey Bay chapter hosted their 9th Annual Champagne and Caviar event at the Clement Monterey, the principle of which was simple: to demonstrate and celebrate the naturally evolved relationship between two delicacies, Champagne and caviar. Perhaps one of the most classic pairings, Champagne and caviar are an irrefutable twosome that literally erupt on the taste buds, tattooing a most indelible experience on memory. Champagne and caviar are not simply a food and wine pairing; they are part of an elusive experience, a moment submerged in refinement. Where tangential qualities between them exist, a most effervescent affair is born.

The AIWF's Champagne and Caviar event introduced members, as well as Champagne and caviar fans and individuals with a curiosity about the marriage, to the world's oldest Champagne house, Ruinart. Established in 1729, Ruinart wines are prided on their unique taste that incorporates brightness, intensity, and elegance.







On the other end of the pairing, the event featured Tsar Nicoulai, a leader in sustainable caviar farming. Three decades of pioneering has earned the company a commanding lead in cultivating artisanal caviar from 100% American White Sturgeon. The proceeds from the event, including the live and silent auctions, supported the AIWF Scholarship Fund and the Big Sur Fire Fund.

Chef Jerry Regester of C Restaurant guided culinary design and implementation for the courses, each of which created a composite of delicate yet impressionable flavors. Attendees were escorted through caviar-laden passed hors d'oeuvres and Blanc de Blancs, into a spoon of select caviar, and then into line-caught tuna Carpaccio with estate caviar, shaved apple, fennel, and shallot soubise. As the third course waltzed onto palates—enter rock shrimp and Bucatini pasta with beet-saffron caviar and local golden beets in a Mediterranean mussel emulsion—it was arm-in-arm with Ruinart Rosé. The finishing move was pan seared sustainable Chilean sea bass with truffled tiger-eye caviar and Dom Ruinart 1998 and Dom Ruinart 2002. The 1998 is a sensual wine that created a most flirtatious coupling.

“What is more celebratory than caviar and Champagne?” says Toby Rowland-Jones, AIWF Director and Champagne and Caviar Co-chair. “The mere thought makes me salivate! And to enjoy the very best of the best in both Ruinart and Tsar Nicoulai made for a fabulous afternoon at the Clement.”

The AIWF is currently comprised of 18 chapters across the U.S. with 3,000 food and wine enthusiasts, who participate in a number of events each year. National events provide members with opportunities to enjoy coming together, conversing about food, and learning from renowned culinary professionals, winemakers, and authors. From book signings, garden tours, wine and chocolate tastings, culinary cruises, winemakers' dinners, and golf tournaments, to artisan food gatherings and picnics; AIWF events are stimulating and educational. Champagne and Caviar was no exception.

**To learn more about The American Institute of Wine and Food, please visit [www.aiwf.org](http://www.aiwf.org).**



# Carmel Bliss...

24936 Valley View ~ Carmel | CarmelBliss.com



At first glance, 24936 Valley Way evokes calm and immediately begs surrender to its humble sanctuary. Residing in a private little corner of Carmel-by-the-Sea, this 2,848-square-foot, single level home is enclosed in classic brickwork and traditional stonework. A closer look reveals sensible indulgences embedded within Old World craftsmanship designed by Master Builder Al Saroyan.

Set in natural tones, the fully restored home features a split floor plan, which provides privacy to residents and guests alike, allowing each to convene in the epicenter of the home, where the open kitchen and family room—with built-in wood shelving—meet. The kitchen has professional grade appliances, ideal for the gourmand in anyone. The custom woodwork in this home is truly notable. All doors are solid wood and custom made. All closets have solid wood built-in shelving. Custom windows are beautifully crafted.

Four bedrooms, each featuring closets with automatic lights, provide ample sleeping quarters while the naturally lit master bedroom, fitted with a steam shower, offers access to the yard. Entertainment is only an earshot away since the home is audio wired throughout, indoor and outdoor.

Hand-hewn pecan and walnut floors and custom copper sinks create visual warmth throughout. Simultaneously, a two-zone heating system and three fireplaces create physical warmth while enabling precise direction of heat so that unoccupied areas of the home are not unnecessarily heated. Custom ironwork on the living room fireplace adds distinctive beauty; custom painting hides speakers and plug units in the home. The detail in this property is nearly indefinable...it's all in the details.



The 11,000-square-foot property is meticulously ornamented in natural landscaping. A built-in barbecue, large patio, and fireplace in the backyard create a wonderful space for outdoor living. Three light-switch operated water fountains embellish manicured grassy areas, of which the cobblestone garlanded lawns are watered through in-ground tubing rather than a sprinkler system. A 12-zone water system and booster pump ensure proper water pressure and ample water flow to all areas of the property. A French drain keeps water away from the house. Copper protects the base of the home.

The separate art studio or private office features its own tankless hot water system and partial kitchen. In addition to the two-car garage there is an additional space with a separate gate for a boat or an additional vehicle tucked out of site of the living areas of the home.

Tethered to a sense of seclusion, the home offers vistas of trees and open spaces, admirable from every window. Residents of this home will enjoy easy access in and out of town; a blissful union of practicality and serenity. You must see this to really appreciate all of the effort and time spent in building this special home.

Judie Profeta  
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— FOX 5 NEWS







# 57° DEPARTMENTS

## EDITOR'S PEN

PISTOL TONGUE

## PERSONAS

AN EARLY EYE FOR DESIGN

By Kristin Smith

A SPOONFUL OF SPAGHETTI, A LITTLE MAGIC MAKES

By Kimberly Horg

KRISTIE DOWNING ROCKS LOCAL FOOD

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HOLDING THE ONION

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ROSE. RABBIT. LIE.

POOCH PATROL

PHILANTHROPY & SHOW TUNES IN THE PENTHOUSE

## COMMUNITY

ARTS IN APRIL

By Andrea Stuart



## 57° COVER

Cover Photo: Erik Kabik

Rose. Rabbit. Lie.

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Las Vegas, Nevada





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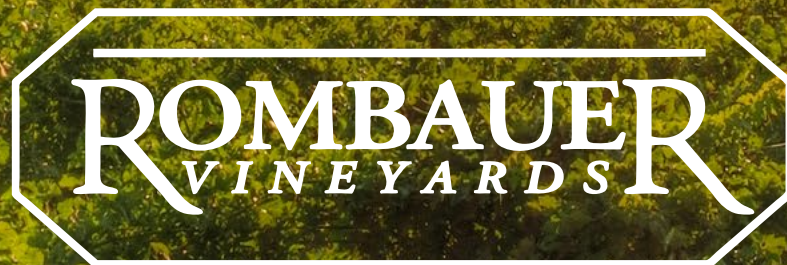




many bustling dining rooms in the club. | Surprise guest Neil Patrick Harris jumps on stage.



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# Paige

## An Early Eye for Design

Kristin Smith | Photos by Alessandro De Sogos

At six years old, Paige Koch was already an interior designer. When her parents were out of sight, she would rearrange all the furniture, configuring the spaces to her own artistic vision. Her favorite design: putting her bed toe-to-toe with her sister's and placing a table with white linen between them so they could comfortably have breakfast in bed.











Paige wasn't the only one in her family with an eye for design. Her mother had a unique home decorating style and a refined, classic fashion sense. "When I think back to our home, I realize how ahead of her time she was. She had a creative sensibility," says Koch. "I credit my mother for all of my gifts."

Koch's gifts are far-reaching and diverse. Before launching her successful interior design firm, Paige Koch Designs, she was a painter with degrees in Russian and Chinese history. One can see the impact of these focuses in her work today, which incorporates both antiquities and modern designs.

Like her grandmother, Koch has a passion for travel and a love of languages. "My grandmother lived on three continents and spoke five languages. She is an absolute inspiration," says Koch, who has a goal of learning a new language every five years. Koch is already fluent in French and splits her time between her studios in San Francisco and Paris.

In her twenties, a trip to Paris solidified Koch's decision to become an interior designer. "I realized I wanted a family. And I wanted a career that would allow me to take my kids to school and come back and work on something I was passionate about. I asked myself, 'What will I love to do for the rest of my life?'" The answer was clear.

Koch went back to school, this time trading canvas for fabric. She studied interior design and worked for another local designer. Within a few years, she launched her own firm, and she hasn't slowed down. Koch has worked with clients around the globe—from San Francisco to Hong Kong to Senegal. "Within 18 months of starting interior design, I knew I was in the right place," says Koch. "Everything just evolved so smoothly, and it incorporated so many of my passions into one career."

Koch describes the evolution of her work much the same as her life. Everything moves in a circle, she says. For Koch, life and work are more circular, moving from one thing to the other, rather than just stopping and starting.

She offers another, even more detailed metaphor. "I think you can compare life to cooking," she says. "You have all of these burners on and you have to tend to each one, each part of the dish. If you forget about one, it burns or goes cold. You have to pay attention to all of it."

The balance is important to Koch. Despite having design studios on two continents, Koch still finds time to tend to her other art form, painting. For her, painting has always been a form of relaxation. "Painting is what I always return to."





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# A Spoonful of Spaghetti, A Little Magic Makes

By Kimberly Horg | Photos by Alessandro De Sogos

While most five-year-olds are battling with siblings or employing tactics to avoid eating vegetables, Gian Pepe recalls fighting childhood leukemia. Kicking the disease has left the 23-year-old optimistic towards what the future may hold.

Life wasn't always rosy and sanguine. The monthly and sometimes weekly treatments that lasted for nearly three years left the boy unable to participate in normal childhood activities. He was often absent from school, so his parents, Rich and Sandra Pepe, made sure he didn't get behind on his studies.





Gian





Because his mom was a teacher, she was adamant about teaching him to read, giving him books while in the hospital. His dad and brother stepped up to the plate when he lost his hair due to cancer treatments, both unexpectedly shaving it all off one day to bring up his spirits. “It was very cool of them to shave their heads. My dad liked his head bald so much that he never grew it back,” he says.

The way Pepe sees it, he was fortunate because not everyone is lucky enough to be blessed with a loving family or able to go to a good hospital and/or school with caring teachers. Even though he looked different, the students at All Saints’ Day School in Carmel Valley always made him feel welcome.

Having graduated in the spring of 2013 from UC Berkeley, he spent his time a little differently than other classmates. Volunteering at Camp Kesem, an organization for children who have a parent with cancer, is one way the young survivor connected with others faced with adversity.

Holding fundraisers for the week of camp and counseling the youth was a highlight of his college years.

Pepe describes it as a win-win for everyone. The children get to have fun while the parents get a much needed break. “Seeing kids ‘be kids’ and act normal for a week, able to escape their problems at home, was what I liked most about it,” he says.

Much of the time spent there is filled with camp activities, but children also have an opportunity to share experiences with others who can relate. Bonding with kids and counselors is what attracted Pepe to the group, making it a tradition for him to volunteer throughout college. Sports for Kids, after school programs for youth in Berkeley, is another way he spent his time giving back to those in need.

Now, with a degree in business administration, the Carmel native moved to San Francisco with his older brother, Christian, to make it in the big city. He spends most days working at Swarm, a tech start-up company that supplies online products for retail stores. His goal is to find another volunteer program when he gets more settled in his job.

Pepe survived the disease because of the love and help of his family. So, he tries to help those in need. It is the little acts of kindness he remembers making the biggest differences. There were times the prednisone made him so hungry and unable to sleep. He’d inevitably wake up his dad during all hours of the night. Without hesitation, Rich would jump out of bed to make Gian one of his favorite Italian dishes, Olio Spaghetti, which always seemed to do the trick.

“It sucks, but you don’t have a choice, so that is why I really respect my family for helping me out during that time. They are what really kept me going,” recalls Pepe. Eating healthy and yearly check-ups are routine for Pepe, who now leads a normal life as a young man, wise beyond his years. More importantly, he’s spreading a little of his own abracadabra to ease the sting that afflicts others.

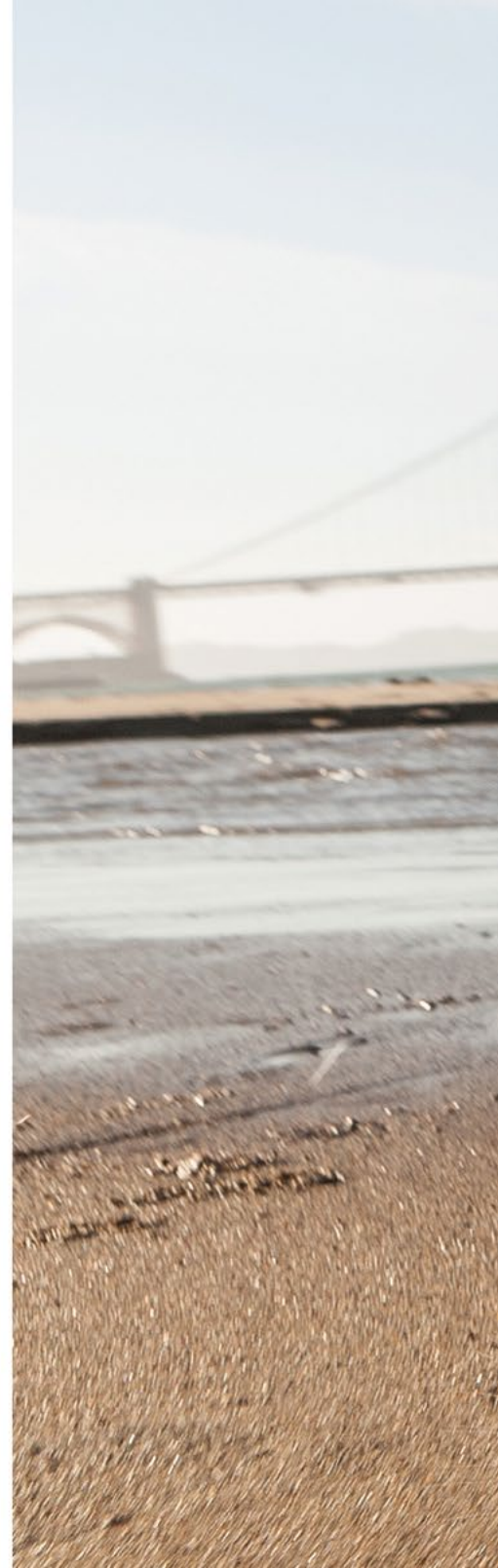




## Pooch Patrol

Photos by Alessandro De Sogos | [alephoto.com](http://alephoto.com)











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Kristy







## Kristy Downing Rocks Local Food

By Andrea Stuart | Photos by Manny Espinoza

The recipe is simple: begin with an epicure with a PhD from Oxford. Add a dash of artisan fare and a pinch of local viniculture. Blanch in rock music. Drizzle with a multifaceted community. And garnish with a panorama of the Central Coast and Salinas Valley. Voilá! That's what's cooking on *Kristy Downing Rocks Local Food*.

The new television show is a product of San Francisco Bay Area native, Kristy Downing. Kristy, a master of organization, has assembled a world-class production team of photographers, editors, animators,

writers, and an executive producer with the skills to create an entertaining and informative online and broadcast series.

A gastronome in her own right, Kristy spent 15 years abroad, traveling to Paris and making a home in England. While there, the absence of certain foods forced Kristy's hand. Her love of Mexican and Japanese food, for instance, was a prelude to her learning how to make tortillas and sushi. Reinforcing her passion for all things edible, these experiences complemented her pastry certification—acquired while she was in Paris—as well as the cooking demonstrations she attended at La Varenne Ecole de Cuisine.

Kristy is the epitome of the 1990s food revolution, maintaining a love affair with food and wine that would make Casanova blush, and having developed respect for such UK culinary icons as Antony Worrall Thompson and Gary Rhodes, who Kristy feels inspired the celebrity chef era.

Returning to California—specifically, the salad bowl of the world—only inflamed an already ardent fire within Kristy. Abundant in fruits, vegetables, seafood, eggs, meats, and some of the world's most unique wines, Monterey County is also resplendent in beekeeping and olive pressing, providing ample opportunity for every imaginable cooking technique from preserving, pickling, and fermenting, to canning, curing, grinding, and aging.

Leaving no ingredient unused, *Kristy Downing Rocks Local Food* aims to demonstrate how much this plentiful region has to offer for the eyes, ears, nose, and taste buds, which shouldn't be difficult. After all, as Kristy's show says, "Local is Where You Are." For Monterey County residents, "where you are" is a foodie paradise.

Launch of the website [KristyDowningRocks.com](http://KristyDowningRocks.com) will coincide with the debut of the show on CBS.





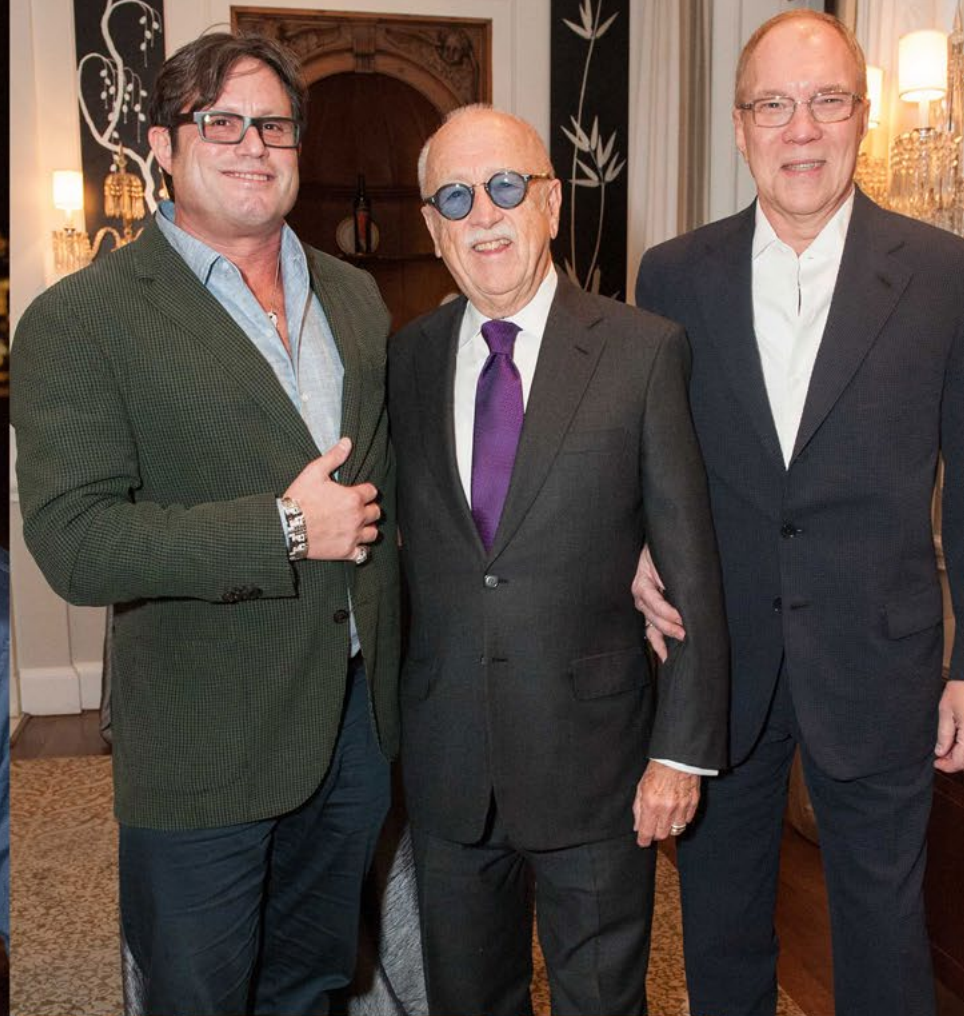
## Philanthropy & Show Tunes in the Penthouse

Photos by Drew Altizer Photography













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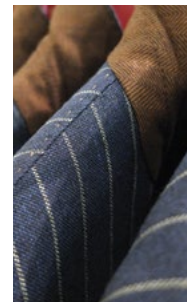
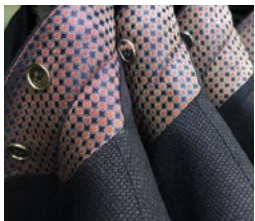


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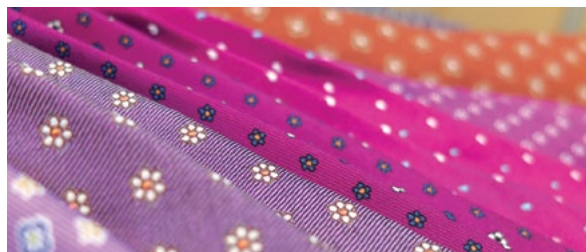




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**WINGTIP**

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# Paradise Found

By Alex May

Step into the elevator and head to the tenth floor. It's been a long day, and what's needed most is a loosened tie and a tumbler of the brown stuff. Usually, refuge is sought in a dimly lit dive bar where billiards crack and the barflies buzz, greased by the flaxen pints arranged like chess pieces atop the stained lumber.

This place, though, is different.

The Wingtip Club, tucked away from the bustle of the downtown crowds, is perfect for those members in need of a drink, a reprieve, and nearly anything else they can dream. Located in the historic Bank of Italy building in the Financial District, the club opened in 2010, moving two years later to its current location, resting on top of the eponymous, thriving gentleman's haberdashery on Montgomery and Clay. The social club was born out of dapper owner Ami Arad's need to "create a perk for our best customer." He conceived a plan to give meaningful returns—a destination—to the consumer outside of a fresh set of shoes or a sharp hat.

The elevator doors part and a smiling receptionist is the first to greet members upon arrival. On either side of the concierge are pocket squares, cufflinks, a selection of handsome watches, and swank ties available on loan. Take a left down the corridor and Sinatra and Mr. Davis float into the ear, pleasantly audible but not intrusive. Sidle up to that most beautiful of ovals for a proper cocktail and gaze at one of the better Scotch and wine collections in the country. All throughout, there are nooks for a business meeting or a few moments alone after a chaotic week. More often than not, members hear their names as the hospitable staff puts forth









the effort of getting to know who walks through the door.

Need a straight razor shave, quick haircut, or a suit jacket tailored? Sure. Wingtip's got that covered. Besides clothing members and ensuring their tipples are attended to, the club plates three squares a day, and forthcoming Executive Chef Matt Payne is signed on to make the already great selection even better. There is even an Audi car service.

Besides all the tangible benefits, the exclusivity, privacy, and just plain calm Wingtip provides is paramount to the member's experience. "There aren't many of this thing," says Arad when discussing its unique approach. This institution is different from the upscale hotel bar, ubiquitous in any major city, and strives to cultivate a community of people who enjoy the finer things and are willing to pay for it.

The old model of the stuffy social club is just that, old. Wingtip blasts the dust off its predecessors, places where women weren't allowed, a jacket and tie demanded, and the exchange of business cards or use of technology rebuffed. "I wish I could force everyone to wear a coat and tie, but that's not the world we live in," Arad says, "and that's good, because it allows people to wear clothes that express their own sense of style, priorities, and taste."

What's next for the club is steeped in delightful uncertainty. Ami's ambition is humbled and focused, but he's taking the proper steps to ensure members are happy and satisfied with the direction. All good things in time, he believes. Until then, he'll put the finishing touches on the wine cave, the private parlors, and the sure to be popular roof deck overlooking downtown San Francisco. Ideas abound in the mind of the man whose high-and-tight cut is adjusted every two weeks in Wingtip's barber chair, and though this venture is already 10 years old, he's just getting started.







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BY ON THE FLY



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# Mark

## Holding the Onion

By Alex May | Photos by Hemali Acharya Zaveri

He paddles out for one last set. His legs are tired but adrenaline gallops through his body, keeping him steady and agile on the board. This is Mark Sullivan's reprieve before he heads into the office, where white shirts dance around grills and fryers and prep stations. The printer shrieks orders as spatulas ting, pans clink, and rib eyes hiss in the symphonic maelstrom of a Friday night.





Executive Chef at Bacchus Management Group, Sullivan joined Tim Stannard in 2001 to open the now Michelin-starred Village Pub in Woodside. Since then, the group has opened eight restaurants, including a single origin coffee roasting company, a five-acre organic farm, and San Francisco favorite Spruce in 2007, which garnered its first Michelin star in 2011, and like the Pub, has kept it since. When asked how it feels to have “the star,” he takes a long pause. “It feels like you’ve made it,” he says. Chef is modest about the accolades and expresses gratitude for all the moving parts that make the big wheel turn. The star belongs to the dishwasher, the line cook, and the food runner just as much as it does to him.

When Chef talks about cooking or the art of hospitality, his eyes glimmer. This predilection for taste began in his parents’ kitchen. He pestered his mother to let him help make breakfast. With saintly patience, she taught her four-year-old how to cook a proper French omelet, a mainstay on his menus

and something Sullivan has all his new hires learn. “From a very early age, I can remember the idea that one can make a profession out of making food, which excited me.” The day he sat his parents down and presented a business plan to open their house up as a restaurant to friends and family, he was only six.

Chef speaks in measured tones now, with the journeyed timbre of someone who’s been in a thousand kitchens, shouldered between the precious few who find solace in the chaos. He learned all this by getting behind the grill, the pan, or the cutting board, not in the pricey classrooms of culinary school. Admittedly carefree in his 20s, Sullivan ventured to France to refine his craft in the Old World kitchens. He returned with direction in a career—that he says in the fondest of ways,—swallowed him whole.

The philosophy degree on his wall from St. John’s University only accentuates his perspective on cooking. “It’s mystical; it’s like a vision,” he says, reflecting on his creative process. The ingredients appear in his mind and he pores over cookbooks in his study, but it’s not until he’s in the field smelling the eggplant or deconstructing the pig that the bulb flickers on and the dish appears. This tactile, sensory experience transports the philosopher outfitted in kitchen whites to the deep recesses of his subconscious. Only then do the dots begin to connect, bringing the once empty plate to life.

It’s been a while since Chef’s humble beginnings as a line cook at Jack in the Box or even the first few months at the Pub. Bacchus has flourished, and his work is needed outside the kitchen. “I can’t be the guy writing the menu everyday,” he says. His chefs de cuisine take point in the kitchen, with Sullivan close by until he feels it’s time to pull back. His philosophy is concise but weighty: keep it simple and cook good food. He has no formal training, but this is in his bones. You see it when he speaks with a prep cook, arranges the tenderloin, or holds the onion.

Chef knows that things come and go, counseling his motley crew to never strive for the star. The purpose will always be to create goodness and ensure nobody leaves hungry. Customers visit the mystic because they want the unknown—an ingredient they’ve never tried, a dish that hushes the picky, or a stretch of time where numbers blur on the clock and all that matters is in between the knife and fork. They’ve eaten these things before, but maybe, just maybe, they’ll taste it for the very first time.



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# Pistol Tongue

By Andrea Stuart

His consonants writhe  
inside of a broken whisper  
whilst he slips a vowel  
into a pillowcase; tepid,  
viral, condemning.

Resentment yaws, begs  
a spanking from the cool  
hands of silence. Morning  
spins around us, his  
pistol tongue, swollen  
and ripe, recoils with  
unswerving annotation.

A cloud sits on his words,  
spun into silken calm,  
shunning coffee-scented animus  
and slices of sun-burnt dialogue.

The table catches my doubt, a  
fallacy in the making, as  
his shadow drowns  
in a puddle of my reflection.



# Arts in April





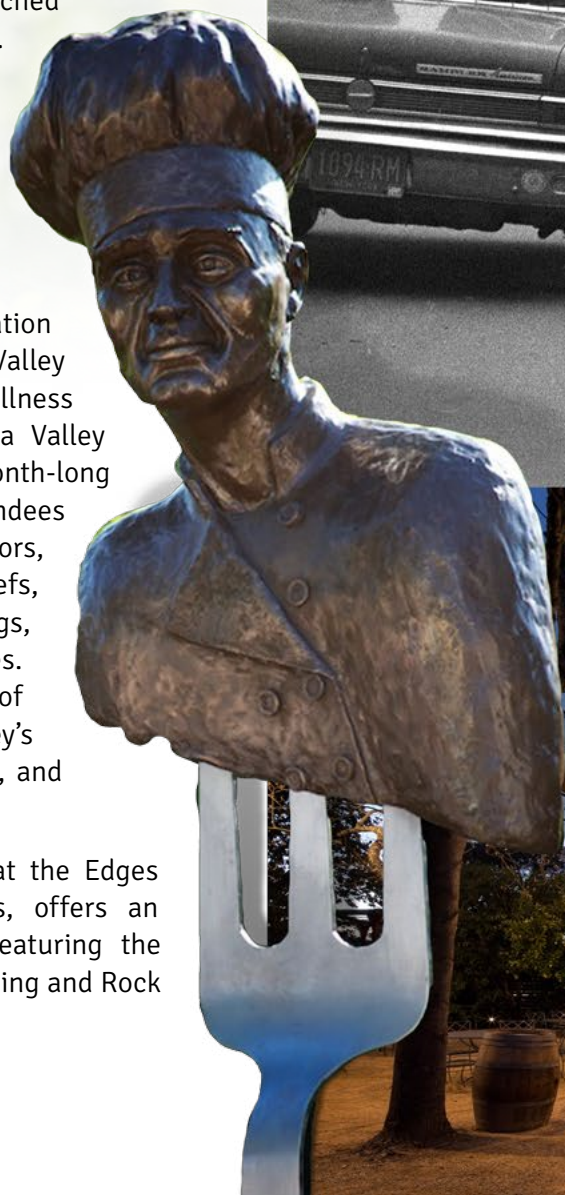
# Arts in April

By Andrea Stuart

The relationship between wine and art in Napa Valley is as eurythmic as agrarian vitality is to the valley's Mediterranean exhalations. Ergo, agricultural climate and cultural vibrancy are synonymous with an enriched lifestyle. Here, vintners are also artists. Their connection to and interpretation of their subject, their earnest approach to cultivation, and their tenacity to achieve success through trial and error is not so different from the attributes of traditional artists.

Visit Napa Valley—a non-profit organization dedicated to preserving the Napa Valley as a premier wine, food, art, and wellness destination—alongside Arts Council Napa Valley created Napa Valley Arts in April as a month-long celebration of art in all of its forms. Attendees may indulge each of their senses as sculptors, photographers, painters, educators, chefs, vintners, and others host a variety of pairings, exhibitions, receptions, and lectures. Arts in April has fashioned a potpourri of artful experiences embodied in the valley's distinctive aural, visual, tactile, olfactory, and gustatory tones.

A pinnacle of the festival's lineup, Art at the Edges of Sight at Jamieson Ranch Vineyards, offers an idiosyncratic viewpoint of visual art. Featuring the "Drum Ki" artwork of Grammy Award-winning and Rock







and Roll Hall of Famer, Mickey Hart, the event hosts Hart's collection, which embodies ethereal nuances as it metamorphoses physical energy into static interpretations. Hart intuitively harnesses rhythm and the universal landscape of existence using drumsticks and time lapse lighting technology to represent the nature of rhythm. "These visual representations from my sonic-driven world are snapshots into the music I am making. I create them with the sound of the cosmos in mind. Perhaps a spiritual reverberation is what I conjure. I love the flow of things, to be in the moment, to experience the magic of Art at the Edges of Sight," says Mickey Hart of his work. Coupled with Jamieson's expressive wines, the exhibition is aligned to deliver a uniquely sophisticated experience.

Further marrying adroit perception with tangibility, Arts in April also presents Art, Sip, Savor, a public art walk (April 12); On Assignment: Woodstock, photojournalist Baron Wolman's exhibition at Markham Vineyards (April 19); Art and Wine Pairing, Penelope Moore's interactive sensory experience at Beaulieu Vineyard; Patricia Wessman's al fresco installation of mobiles, glass "quilts," and studio art set among the organic vineyards at Tres Sabores Winery; and more.

To culminate the multi-sensory month, and as the quintessential merging of wine and art, five of the valley's most prominent vintners—Silver Oak's David Duncan, Gargiulo Vineyards' Jeff Gargiulo, Far Niente's Larry Maguire, Pride Mountain Vineyards' Suzanne Pride, and Casa Piena's Carmen Policy—have collaborated on a music album titled *Napa Crossroads* with Grammy Award-winning artist and producer David Pack. The CD release will be celebrated at the newly opened City Winery on April 28. Proceeds will support music in schools. "It's a time capsule to preserve the memory of friends, Napa Valley, and a time that will never be again," says Pack.

Together, the efforts of wineries, artists, curators, and restaurants have created a prism of cultural phenomena, a mélange of experiences designed to be absorbed.

**To learn more about Napa Valley Arts in April winery activities, community events, and more, visit [visitnapavalley.com/artsinapril](http://visitnapavalley.com/artsinapril).**