

C the menu

SEA CHANGE

Malibu's resident tastemaker makes waves with a new outpost on the Pier

At Helene Henderson's hillside homestead, chickens roam freely, the kale grows without effort and the goats are eager for another nibble. Over the past two years, the residence's al fresco dinner series, **Malibu Farm**, has helped to distinguish the neighborhood's growing artisanal foods movement—all from its sprawling backyard. But as fall commenced, the Swedish gardener, chef and cookbook author flew the coop and landed on a historic pier. Working with designer Vanessa Alexander, Henderson has rehabbed the old Ruby's Shake >>

MARTIN LOF

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Malibu Farm Pier
Cafe will be open
for six months.

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<< Shack for a six-month restaurant residency. Now a meeting place for breakfast and lunch, the Pier Cafe serves casual fare—quinoa bowls kissed with maple, veggie-dense chopped salads—using area produce from boutique purveyors such as One Gun Ranch and Malibu Honey. The tableau comes together with giant picture windows and farmhouse benches draped in Icelandic sheepskin. Nothing beats sitting over the water with a giant plate of multigrain pancakes and an almond milk latte, looking out to a blue expanse. 23000 P.C.H., Malibu; malibu-farm.com/pier-cafe.

SAN FRANCISCO

IN A PINCH When Dungeness crabs are pulled from the Pacific beginning mid-month, head to **Swan Oyster Depot**. It's worth the wait for a counter seat and a giant cracked crab. 1517 Polk St., S.F., 415-673-1101.



WHAT'S FOR DESSERT?

Ben Barnz's new **Sugar Daddy Treats** are available just in time for the holidays. Considering names like The Ruin and The Downfall, you can bet he doesn't skimp on the shortening. 323-253-9310; sugardaddytreats.com.



The giant chocolate-chip and walnut Summit cookie.

LOS OLIVOS

BRIGHT IDEAS

For its new tasting room, **Epiphany Cellars** (a Fess Parker Winery offshoot) wanted something sharp, yet in step with Los Olivos' charm-drenched surroundings. Designer Oliva Villaluz did just that with a modern white farmhouse set neatly, minimally and comfortably. As autumn turns to winter, the plush rust-orange sofas and firepit-warmed patio are equally enticing for afternoons at leisure with some of Santa Barbara County's finest Rhône-based blends. 2970 Grand Ave., Los Olivos, 805-686-2424; epiphanycellars.com.



The tasting room is in the town of Los Olivos.

YOLO COUNTY

Up and Coming

East of Napa Valley, near the Sacramento River, Capay Valley already has its own AVA—check out breakout winery **Casey Flat Ranch** (caseyflatranch.com); deliveries to the Bay Area by **Capay Valley Farmshop** (capayvalleyfarmshop.com); and the latest **Séka Hills** (sekahills.com) bottlings of rich, estate-grown and milled olive oils made by the Yocha Dehe Wintun Nation.



FROM LEFT \$16-\$18/500ml; \$10-\$12/250ml; \$6-\$8/100ml; Market Hall Foods, Oakland; sekahills.com.