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RIGHT NOW*







A Dirty 90s Martini at Starlite

RAISE A GLASS

## A STAR IS BORN

Originally opened during the Prohibition era, the Starlight Room—a storied rooftop watering hole and glam hideout atop Union Square’s Beacon Grand (formerly the Sir Francis Drake Hotel)—lured the likes of the celebrities and the elite set with classic cocktails and 180-degree views of Downtown San Francisco and beyond. Now, **Starlite** enters a new era with a revamped menu by Michelin award-winning chef Johnny Spero and décor including green marble cocktail tables, swivel chairs clad in animal prints and a collection of antiques culled from Europe by local interior designer Alice Crumeyrolle of Maison A. “For seven decades, Starlite has been a legendary part of nightlife in San Francisco,” says Crumeyrolle. “This was the opportunity to reinvent an icon and create a timeless cocktail destination. The architecture of the building is from the early 1920s, so we wanted to include a little bit of an art deco vibe while creating a space that is elevated and personal. I love collecting and bringing second life to both objects and furniture. One of my favorite finds was a pair of brass gilded palm sconces by Maison Jansen found at an antique dealer in Italy. The art selection comes from numerous shopping trips in the search of unique pieces. A sort of collection representing Starlite identity: Don’t take yourself too seriously but be proud of dressing up on occasion.” [starlitesf.com](http://starlitesf.com)

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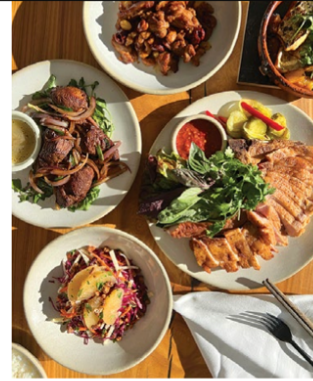
BY JENNIE NUNN

The Sullivan Rutherford Estate

# NAPA NEWS

Nearly three decades ago, culinary powerhouse Charles Phan debuted his inaugural restaurant, **The Slanted Door**, in San Francisco. For his latest outpost (the third Slanted Door location in Northern California), he searched the better part of 10 years to find the perfect spot in Napa to showcase his modern Vietnamese fare. Outfitted by local design firm Lundberg Design (of the Slanted Door Group and Flour+Water), the cozy, 22-seat eatery features a fireplace, a draped modern light fixture, circular bar, wooden dining tables and an outdoor patio. The menu features cocktails such as the Singapore Sling with gin, benedictine, cherry heering, cointreau, fresh-pressed pineapple, lime and bitters, and menu standouts range from a green papaya salad with roasted peanuts, fried shallots and fish sauce dressing to cellophane crab noodles with Dungeness and blue crab, green onion and black pepper. [slanteddoor.com](http://slanteddoor.com)

Rethink the traditional wine tasting and reserve a spot for the Merlot Mastery: Redefining Napa Valley Merlot experience at **Sullivan Rutherford Estate**. The two-hour immersive tutorial is part education and part luxury escape thanks to Sullivan’s Joshua Lowell, Juan Pablo Torres Padilla and winemaker Jeff Cole and a collective decision to replant a portion of the estate’s prime cabernet



Dishes at The Slanted Door Napa

sauvignon dirt to merlot, along with selecting additional vineyard sites to produce the highest caliber of merlot in the Valley. The tasting, paired with small bites created by local chefs, begins with a flight of exquisite wines from like-minded global producers, followed by a second vertical flight featuring 2018, 2019 and 2020 J.O. Sullivan Founder’s Reserve. “We are offering guests to personally sit down with us and taste some of [what we believe to be] the best merlots in the world,” says Cole. “I think it’s hard for consumers to really get a sense of what makes a good merlot without experiencing and tasting them. In a sense, Merlot Mastery is a curation of the world’s finest varietal expressions of merlot all in one place for beginners and connoisseurs alike to experience. From my standpoint, I haven’t seen any other producer who is offering a tasting experience like this.” [sullivanwine.com](http://sullivanwine.com)



# FARTHER AFIELD

## ROOM REQUEST



FROM TOP:  
The fire pit at the Lodge at Marconi; a king suite



Set on 62 acres just off scenic Highway 1 near the town of Marshall, the re-conceived **Lodge at Marconi** pays homage to lauded Italian physicist Guglielmo Marconi (dubbed the inventor of radio) who commissioned a radio receiving station and hotel for staff and visitors at the site in 1913. The 45-room property was overhauled by Home Studios (Bibo restaurant in Los Angeles, Sisters in Brooklyn) and features rooms fashioned with earthy tones and wood elements. “Northern California’s rugged environment served as design influence and is reflected in the natural woods and earth-tone textiles that adorn each room and weave together a cohesive connection throughout the property,” says Home Studios founder and creative director Oliver Haslegrave, referring to examples such as the Redwood Dining Hall fashioned with a four-panel linen screen and wood cube wall art made in collaboration with California-based artist Lukas Geronimas Giniotis and a wall tapestry by Niki Tsukamoto. “With an overall palette informed by the unspoiled beauty of West Marin’s natural landscape, this sensitivity to the environment is made apparent in the utilization of local, honest materials including cedar paneling, artful Bay Area-made Heath Ceramics tiles and ample millwork, with oversized windows providing unfettered views of the sprawling, green wilderness,” says Haslegrave. [lodgeatmarconi.com](http://lodgeatmarconi.com)

### EAT HERE NOW

## HOW THE COOKIE CRUMBLES

Confectioner Sophie Smith, who humbly began baking cakes in her tiny kitchen in San Francisco, has opened the doors to her first brick-and-mortar patisserie, **Butter & Crumble**, in North Beach. Designed by Kelsey Guarino, the space (the former Tante Marie’s Cooking School) teems with modern, French-inspired charm with a pale pink facade, white mosaic tile floor depicting the phrase “fresh baked,” a light terracotta-hued tile cashwrap and a retail area with ceramic wares by Altar. Smith’s rotating menu of fresh-baked goodies includes gluten-free banana-cinnamon swirl coffee cake, hazelnut praline croissants and pistachio cardamom sugar croissants. Custom cakes are also available to order. [butterandcrumble.com](http://butterandcrumble.com)



LODGE AT MARCONI: BRIAN FOSTER