

Mini escapes for Bay Area food lovers

Sunset

LIVING IN THE WEST | HOME | TRAVEL | FOOD | GARDEN

**Grow your own
delicious food**
(we show you how)
P. 80

CLOSE TO HOME

21 Dream trips

- Great adventures on a budget
- Small towns with big charm
- The best-ever lakeside getaway

**3 NEW
TWISTS ON
GRILLED
CHICKEN**

HOW TO
**Make your garden
glow at night**

Washington's idyllic
Lake Chelan, page 22

AUGUST 2008



SUNSET.COM

What to do in Northern California August

**MAKE YOUR
GETAWAY**
FIND WEEKEND
FUN NEAR YOU
[sunset.com/
ca](http://sunset.com/ca)



SAN FRANCISCO

Have an epic feast on the waterfront

Check out the newest landmarks on San Francisco's Embarcadero: a pair of fancy new waterfront restaurants smack under the Bay Bridge, both the brainchildren of prolific restaurateur Pat Kuleto. At Waterbar (\$\$\$\$; 399 Embarcadero; 415/284-9922), splurge on rock cod "Colbert" (fish and chips for grown-ups) or sea scallop ceviche while you watch a massive eel and its fishy friends swim around pier pilings in twin 19-foot-high aquariums. More affordable bites are available at the showy raw bar. Carnivores, head next door to Epic Roasthouse (\$\$\$\$; 369 Embarcadero; 415/369-9955) for a \$25 burger and a beer upstairs at Quiver Bar. —AMY WOLF

CARMEL VALLEY

SCRATCH A PUMPKIN Skip the carving this year, and grow designs right in your pumpkins instead. At Earthbound Farm Organic Farm Stand, you can lay claim to juvenile gourds in the field and scratch words or scary sketches into the skin. The staff will plant a little flag alongside to honor your ownership until September or October, when you can retrieve your all-grown-up art. The price is the same as that for normal sold-by-weight pumpkins. 12:30–2:30 Aug 9; 7250 Carmel Valley Rd.; ebfarm.com or 831/625-6219.

—SARA SCHNEIDER

COLFAX

STOP FOR SMOKED RIBS

You'd never spot Drooling Dog Bar BQ if you didn't know it was there. Just off I-80 (a perfect road-to-Tahoe stop), meat lovers are tempted by beef brisket, ribs, hot links, and on-the-bone chicken, all smoked for hours. You can order in advance for pickup, or stop in for a sit-down meal. \$\$; closed Mon–Wed; 212 N. Canyon Way; droolingdogbarbq.com or 530/346-8883.

—KATE WASHINGTON

LIVERMORE

SIP WINE AT THE MARKET

Skip the wine bar, and head to the monthly Thirsty Thursdays at the evening Livermore Certified Farmers' Market. Taste a few of

the valley's notable wines, then shop for everything from squash and tomatoes to pluots and berries, stocking up on summer's bounty and sampling treats as you go. Market runs 4–8 Thu through Oct 16; Thirsty Thursdays Aug 21 and Sep 18; \$10 for wineglass, from \$1 for tastings; Third and J Streets; livermoredowntown.com or 925/373-1795. —MICHELLE LAU

SACRAMENTO

SEE A FLICK IN A PARK

Make the most of cool summer evenings this month, when the movies head outdoors. During Screen on the Green, neighborhood parks become outdoor theaters for Saturday night shows of crowd-pleasers like *Charlotte's Web* (Aug 2, Grant Park) and *Breakfast at Tiffany's* (Aug 23, Glenn Hall Park). Movies start at sundown, so pack a picnic. Arrive at least a half-hour early to stake out

prime viewing terrain. Aug 2, 9, 16, 23; free; park locations vary; cityofsacramento.org/council (click "District 3") or 916/808-5240. —K.W.

SARATOGA

SLEEP UNDER THE STARS

It's not often you can have a slumber party on the front lawn at Villa Montalvo, the luxe Mediterranean-style mansion perched in the hills of the Santa Cruz Mountains. Bring your sleeping bag to the Montalvo Arts Center for Starry, Starry Night, and spot the Perseid meteor shower through a high-powered telescope after a lesson from astronomers. Early birds can take a ranger-led hike at sunrise to the top of Lookout Point before settling in for a well-deserved pancake breakfast. 8 p.m.–8 a.m. Aug 8–9; \$88, \$50 ages 6–18 (no children under 6); reservations required; montalvoarts.org or 408/961-5858. —M.L.

AROUND THE BAY AREA

Take a foodie field trip

Pick fat, warm figs in the Capay Valley. Or, in Bolinas, visit the oldest organic farm in the nation, Star Route Farms, and the gorgeous permaculture designs at Commonweal Garden, where you can sample local beer and munch pizza from a wood-fired oven. Farmers, gardeners, cooks, and winemakers are your guides for the dozen or so dazzling "Slow Journeys," happening this Labor Day weekend as part of the giant Slow Food Nation event in San Francisco, which *Sunset* is sponsoring. All tours, which are organized by Food & Wine Trails, leave from San Francisco and include a top-notch lunch, often under the trees, and tastes of other local foods along the way. From \$120, including food, drink, and transportation; reservations required; slowfoodnation.org or 415/369-9950. —MARGO TRUE