

The Hautest State

It may seem blasphemous to discuss California cuisine without mentioning a certain Berkeley restaurant, but this issue, *Plenty* focuses on a new generation of eco-minded culinary trendsetters. Here are eight can't-miss spots for seasonal, sustainable, and locally grown food, up and down the Golden State. —Heather Wagner



HEALDSBURG Barndiva

In 2005, Jil Hales transformed her family's barn in Sonoma County into Barndiva, a friendly culinary mecca with a strictly seasonal approach. Much of the restaurant's rustic-chic decor is selected from Hale's Artists & Farmers shop, located in the renovated opera house next door, where she sells unique items from craftspeople around the world.
231 Center Street
barndiva.com

SAN FRANCISCO Miette

Meg Ryan unveiled Miette at the Berkeley Farmer's Market in 2001. Now her ethereal blend of European patisserie techniques and organic NorCal ingredients are available at SF's bustling Ferry Building—come early for the fresh lemon tarts and Scharffen Berger gingerbread cupcakes. The new Miette Confiserie in Hayes Valley sells nostalgic sweets like saltwater taffy, Dutch licorice, and even organic cotton candy.
Pâtisserie: Ferry Building Marketplace
Confiserie: 449 Octavia Boulevard
miettecakes.com

Mixt Greens

Chef Andrew Swallow and partners Leslie and David Silverglide reinvent fast food at Mixt Greens, where organic salads replace nugget-based staples and diners rest on recycled-fiber benches. Carnivore-friendly offerings (try the Kobe-style meatloaf on a roll) round out the veggie-heavy menu, and to-go items are packed in compostable, corn-based containers. A new lunch location will open this summer at 560 Mission Street.
475 Sansome Street; 120 Sansome Street
mixtgreens.com



GRANITE BAY

Hawks Restaurant

Chefs Mike Fagnoni and Molly Hawks have brought Sacramento out of the Bay Area's gastronomic shadow. They travel from farm to farm to source their locavore menu—but don't be fooled by the restaurant's down-to-earth sensibility: Everything about Hawks is polished and cosmopolitan, from the elegant dining room to skillfully executed standouts like green bean beignets and white root vegetable risotto.

5530 Douglas Boulevard, hawksrestaurant.com



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OAKLAND People's Grocery

Cofounded in 2002 by Brahm Ahmadi, the People's Grocery runs a two-acre farm, urban gardens, and youth education programs in nutrient-deprived West Oakland. At monthly Grub Parties, guest chefs serve nutritious versions of community favorites (like sweet potato pie) to the beat of local DJs, with swag bags of fresh produce at the door. A retail location is in the works for 2009.
3236 Market Street
peoplesgrocery.org



LOS ANGELES Pizzeria Mozza and Osteria Mozza

The culinary triple threat of Mario Batali, Nancy Silverton, and Joseph Bastianich opened Pizzeria Mozza in early 2007. Food lovers and fashion types flocked to Silverton's Cal-Ital "haute pizza," with its locally grown and hand-cured toppings like speck, rucola, and squash blossoms. Now there's Osteria, the pizzeria's younger, hipper sister—complete with a free-standing mozzarella bar—located right next door.
Pizzeria Mozza: 641 N. Highland Avenue
Osteria Mozza: 6602 Melrose Avenue; mozza-la.com

SAN DIEGO

Ritual Tavern

While its candle-lit decor seems out of place in sun-drenched North Park, Ritual Tavern has been a neighborhood staple since it opened last May. Chef Mike Flores relies on organic and local ingredients to elevate traditional gastro-pub dishes (think shepherds pie with Niman Ranch lamb and garlic-soaked mussels from nearby Carlsbad Aquafarms). But the real draw is the locally brewed beer.
4095 30th Street
ritualtavern.com