



Impress out-of-town guests at the welcome dinner with a giant charcuterie platter of bresaola and mostarda at the urbane new Bestia in downtown L.A. (bestiala.com), or a rustic Italian market spread of pastas in the private dining room at Jackson Square's beloved Cotogna (cotognasf.com). And, combined with former A16 chef as consultant and a smart drinks list, look for newcomer Pizzando (pizzandohealdsburg.com) warming up near Charlie Palmer's Hotel Healdsburg in Sonoma (hotelhealdsburg.com).

The Pony Room

Lobster slider

overlooks the Croquet Lawn. BELOW

SIP ON THESE

Is a \$25 price point for reception bottles enough to appease the most discerning family memebers? Daniel Patterson Group Wine Director Peter Birmingham makes the case: I can't think of another CA sparkler that does what Scharffenberger is doing. • For whites, seek out Fanucchi Vineyards Trousseau Gris, Russian River Valley. fanucchivine yards.com. · Saracina Vineyard (saracina.com) and Lioco (liocowine.com) both produce white, red and rosé.

• My unsung favorite: decanted Cabot Syrah (cabotvineyards. com)—like a California Jean-Louis Chave from the '70s!

COSTA MESA

HOLE IN ONE

Following a smattering of secret tastings, Brooke Des Prez and Sumter Pendergrast are set to open Sidecar Doughnuts, an old-fashioned bakery fulfilling your dessert table yen for lemon-infused buttermilk fritters. 270 E. 17th St., C.M.; sidecardoughnuts.com.





erfect for a rehearsal dinner that's sure to dip late into the night: the new Pony Room at reopened Rancho Valencia. Around the fire pits with a craft tequila or Prosecco from the tap, party-goers—up to 85 indoors and out—can enjoy the resort's laid-back, yet luxe approach to sumptuous ingredients—wood-roasted trout, blistering flatbreads and Chino Farms bounty among them. Lobster sliders, anyone? 858-756-1123; ranchovalencia.com.

Scharffenberger Brut Rosé, \$25. 2012 Lioco Indica

Rosé, \$16.