



Locally grown spring farro with peas is just one of the fresh dishes at Shed

FOOD

# NoCal goes local

How Healdsburg, a once-sleepy farmer's town in Sonoma County, became the farm-to-table capital of America

If you're a Michelin-starred wunderkind, it might seem like a risk to swap a fancy Napa restaurant for a glass-fronted barn in a town once best known for its farmers' parade. But not to Perry Hoffman, who recently made the move from the Étoile restaurant at the Domaine Chandon winery to SHED, a Healdsburg barn with a general store, restaurant and a food lab fed by its own 30-acre farm.

"I didn't think it was a risky move at all," says Hoffman, whose grandparents owned Napa icon The French Laundry. "What it came down to was ingredients — smaller producers growing harder-to-find heirloom varieties. The small two- to 10-acre farms of Sonoma are producing some of the most

amazing vegetables in the world. If you have good soil in Napa, you plant grapes; if you have good soil in Sonoma, you can do both."

Hoffman is not the only chef to head for Healdsburg, which has a host of new locavore eateries, including the much-hyped new SingleThread (see sidebar). But behind the hype is simple nature. The small farms provide some of the best produce in America.

The 10,000-square-foot SHED, for its part, feels like a curated homage to the good life — from laser-engraved rolling pins in the store to the deli's shiso-infused sea salt and grains, all freshly milled on site.

In the café, Hoffman gives the local bounty an international twist: The heirloom tomato salad harbors a surprise of kimchi and sour gherkins, and roasted lamb shoulder gets paired with sunflower seed mole.

Hoffman also looks for the best local suppliers. "It's all about supporting neighboring businesses," he says. "Instead of writing a check to a big corporation, we are able to support local livelihoods." — CHANEY KWAK [healdsburgshed.com](http://healdsburgshed.com)

**MORE LOCAVORE GEMS**



**01**

**SingleThread**

Kyle Connaughton — who has worked with Michel Bras and Heston Blumenthal — opened the Single Thread with his wife, Katina, late last year. Katina oversees the farm — and the beehives. [singlethreadfarms.com](http://singlethreadfarms.com)



**02**

**Barndiva**

"Eat the View" is the motto at this elegant restaurant, which offers an upscale take on farm-to-table, with The French Laundry and San Ysidro alum Ryan Fancher serving French. [barndiva.com](http://barndiva.com)



**03**

**Chalkboard**

Chef Shane McAnelly's small plates are inspired by his Chalk Hill Winery garden, so you'll get fresh Meyer lemon and feijoa on the seafood-and-pasta-heavy menu. [chalkboard-healdsburg.com](http://chalkboard-healdsburg.com)



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