

Eye-Openers: Is the war on fun over?



New folks at FARM

If you're replacing one chef, why not update the whole roster? That seems to be the thought at **The Carneros Inn**, where a recent changing of the guard has brought a new team to the upscale **PlumpJack Group** resort in Napa.

While **Steven Tevere** is still executive chef for the entire property, including **Hilltop Dining Room**, there's a new chef de cuisine and new pastry chef for **FARM**, plus a new chef for **Boon Fly Café**. But wait, there's more: a new culinary gardener has been appointed, too.

First up: new chef de cuisine at FARM, **Andrew Budnyj**, who was promoted from his role as sous chef with the restaurant, and was previously sous chef at **Ubuntu**. He replaces **Ryan Jette**, who moved to Singapore for an executive sous chef job at **The Sentosa Resort & Spa**.

Second: **Anna Springer** is now in charge of pastries, fresh from a job as executive pastry sous chef for **Joel Robuchon Restaurants** in Las Vegas, where the line-up includes **Joel Robuchon**, **L'Atelier de Joel Robuchon**, the **Bakery for Joel Robuchon Restaurant**, and the **Pastry Kitchen for Mansion Villas** at the **MGM Grand**.

Third: **Cody Williams** is now running the kitchen at **Boon Fly Café**.

Fourth: **Peter Stonebraker** is keeping things green as the resort's culinary gardener, in charge of a half-acre bio-dynamic and organic plot planted to supplement the resort's kitchens.

What else is new? Management says the changes will lead to even greater emphasis on the Inn's farm-to-table dining concept. A new dessert, for example, features Carneros garden mint ice cream with lime parfait and Araguani chocolate ganache. And guests who stay at the Inn on a Sunday now receive a going-away gift of fresh-plucked produce.

The Carneros Inn: 4048 Sonoma Hwy., Napa; 707-299-4900 or thecarnerosinn.com.