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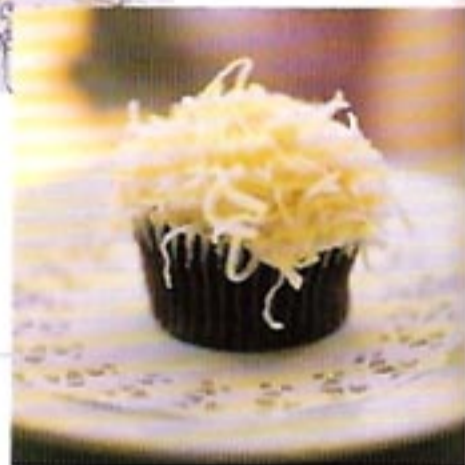


**STRIKE A POSE**

The latest yoga scoop

## Who's On 3rd?

Maybe it's the chocolate dream cookie. Or that it's one of the few places in L.A. for a Frenchy *ficelle* with ham and double-crème brie. However you slice it, **Joan's on Third** is a classic. Having taken over the two spaces next door, this petite specialty foods store-bakery-eatery has now tripled in size. The store will open for breakfast, serving omelets and crepes, while lunch and dinner diners in a dash can still pick up tarragon chicken salad, coconut cupcakes and fleur-de-sel caramels for a grab-and-go fix. 8350 W. Third St., L.A., 323-655-2285; joansonthird.com. ALISON CLARE STEINGOLD



## TARTINE TOME

San Franciscans are choosy when it comes to baked goods, so the lengthy queue outside Tartine Bakery speaks volumes of Elisabeth Prueitt and Chad Robertson's organic goodies. This month, S.F.'s Chronicle Books releases *Tartine* (\$35), a soon-to-be-classic of the duo's finest recipes. Here, Prueitt shares her favorite local indulgences: Charcuterie at Cav Wine Bar and Zuni Café • Mike Tusk's homemade pasta at Quince • Hog Island Oyster Co. at the Ferry Building • Margaritas at Guaymas in Sausalito • Soyoung Scanlon's Andante Dairy Cheeses from Santa Rosa. A.C.S.



## Prime Panorama

It's a frequent complaint among denizens of Santa Monica: Despite the town's idyllic beachside location, there aren't any restaurants that offer a worthy view. All that will change with the opening of **Penthouse** at the newly renovated Huntley Hotel. Perched on the 18th floor, the clean and modern Thomas Schoos space will offer a pan-Asian menu helmed by Rodelio Aglibot, formerly of Koi and Yi, and inspired by the room's commanding perspective of the Pacific. 1111 Second St., Santa Monica, 310-458-9776. NATHAN COOPER



## DELUXE EXTRA

A food missionary, importer Ron Post of Ritrovo wants to inspire California cooks with irresistible and decadent ingredients. "We're dedicating ourselves to getting people out of Styrofoam and into their kitchen," he says of his company's mission. And his award-winning **Casina Rossa Truffle & Salt** (\$20) is a prime example of his approach; made with rich Italian truffles, it's been spotted adding earthy depth to harvest gratins and Sunday suppers across the state. ritrovo.com. A.C.S.