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Modern Luxury Manhattan | May 2023

SONOMA AND NAPA, CALIF.



The Madrona in Sonoma is a gorgeous renovation of an 1881 mansion. Opposite page, clockwise from top: Auro is new at the Four Seasons Napa Valley; interior designer Jay Jeffers at The Madrona; the new Vertical Wine Pavilion at The Donum Estate; don't miss cocktail hour at The Madrona in Healdsburg.

PHOTO BY MATTHEW MULLER



CLOCKWISE FROM TOP: PHOTO COURTESY OF POLARIS; PHOTO BY MATTHEW MELMAN; COURTESY OF THE MADRONA

STAY >> Bay Area designer Jay Jeffers can do no wrong, and he proved it again with the opening of The Madrona (themadronahotel.com), a splashy renovation of an 1881 gabled mansion and estate. “When designing the hotel, it was important for me to respect its historic architecture and 19th century roots, while reimagining the property to be more modern and exciting for today’s traveler,” says Jeffers. Guests will find 24 well-appointed accommodations across six buildings. Many rooms have soaring ceilings and private balconies with exceptional views. Design genius is everywhere, mixing old (200 antiques and curiosities from world travels) and new (animal motifs captured in fabric and art). It’s the type of place Jeffers hopes guests will find pleasure in getting absolutely lost.

EAT >> Chef Rogelio Garcia wows gourmants at the new 88-seat Auro, located at the Four Seasons Napa Valley (fourseasons.com). The Napa-raised chef has a culinary pedigree that includes stints at Michelin-starred venues like The Commissary, The French Laundry and Spruce. The star attraction is the restaurant’s tasting menu (don’t overlook the excellent California wine pairings), which changes weekly and reflects Garcia’s longtime relationships with local producers. Find dishes like seven-day dry-aged Japanese kampachi cradled in California golden kiwi and avocado; sweet Maine lobster, amped beautifully with bok choy ravioli; and, for dessert, gianduja chocolate pave, with delicate hazelnut praline and golden dentelle for decadent ornamentation.

PLAY >> The Donum Estate (thedonumestate.com), renowned for its estate-grown, single-vineyard, single-appellation pinot noir and chardonnay, now offers guests the opportunity to experience one of the largest private sculpture collections in the world with its art tour. Find work from artists like Keith Haring, Yayoi Kusama, Richard Hudson and Zhan Wang, among many others. Bonus: Donum recently launched the Vertical Panorama Pavilion, where guests enjoy library wines thoughtfully paired with elevated bites sourced and harvested from the culinary garden at the estate.

