



A recent transplant from New York, Paul Smith, left, wearing a vintage blazer, is the chef de cuisine at Barndiva in Healdsburg. Ed Gagnas, right, an IT manager for a law firm in New York, is wearing a Banana Republic shirt and a Lacrosse blazer.



Philippe Rispoli, left, the executive chef for the restaurant Daniel Boulud Brasserie at the Wynn Hotel and Casino in Las Vegas, is wearing a jacket from a boutique in St. Tropez. Valeria Grabowzki, center, a captain at Charlie Palmer's restaurant, Aureole, located in the Mandalay Bay Hotel and Casino in Las Vegas, is wearing a sweater from Banana Republic. Gregoire Verge, who is wearing a jacket by Aziz, a Parisian designer, works for Marche Bacchus, a wine store in Las Vegas.



Rodney Matteri, left, who works for SBI, a building materials company, is wearing a blazer by Ralph Lauren. Matteri's wife, Kristine, a dental hygienist for Dr. Michael Neal, is wearing a jacket from Rete, a local boutique in Healdsburg.



David Bova, left, the vice president of Pebble Ridge Vineyards & Wine Estates, sits with Bob Cabral, who works as the winemaker and general manager of Williams Selyem Wines.



By Pamela Fishman Cianci
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The Event: "Pigs & Pinot," hosted by celebrity chef Charlie Palmer at his Dry Creek Kitchen restaurant in Healdsburg — a five-course menu paired with pinot noirs from four select winemakers, with the proceeds from the dinner benefit going to St. John's School in Healdsburg.

The Venue: Dry Creek Kitchen at the Hotel Healdsburg in Healdsburg. Guests mingled in the courtyard between the hotel lobby and the restaurant, sipping pinots and tasting all-pork appetizers. Multiple courses, featuring unique preparations of pork paired with California pinot noirs, were served at seated dinner in the restaurant.

The Look: Classic yet stylish. Most guests wore American brands, including locally produced items sold in nearby boutiques, while a few chose European designers such as Armani and Chanel.

The Crowd: Wine connoisseurs, foodies, media, friends and family of the chef, and parents of children who attend St. John's Catholic School.

The Buzz: The hand-selected pinot noir, the progressive student-centered learning at St. John's Catholic School, the commencement of the 2006 pig and wild boar season, and the new wine country casual home and gift retail store, Limestone, in the Healdsburg Hotel.

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Chef Charlie Palmer, right, the event's host, is owner of the newly opened restaurant Dry Creek Kitchen. Palmer is standing with one of his four sons, Randall, a fifth-grader at St. John's School, who helped prepare and serve the assortment of pork appetizers.



In front of her recently opened store, Limestone, at the Healdsburg Hotel, Lisa Palmer, left, wife of Charlie Palmer, stands with Sandi Passalacqua, principal of St. John's Catholic School. Passalacqua, a longtime Healdsburg resident, has been the school's principal for five years.



Clay Mauritson, left, the owner and winemaker for Mauritson Wines in Healdsburg, is wearing a shirt by Michael Kors. Mauritson's wife, Carrie, the tasting room manager at the winery, is wearing a jacket by DKNY.



Eric Sussman is a winegrower for the coastal vineyard, Radio-Coteau, which means "word of mouth" in French slang. His pinot noir, La Neblina, translated as "the fog" in Spanish, was poured at the five-course dinner.



Husband and wife Paolo and Theresa Petrone are part owners of the Healdsburg Hotel. Both are wearing Armani. Theresa's diamond necklace was a gift from her sister purchased in Italy.

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