



Swirl, sniff and sip olive oils at the Culinary Institute of America's Flavor Bar.



Cure salami or butcher a whole hog at the Fatted Calf.



Bite into Oenotri's wood-fired pies, cooked in an oven imported from Naples.

## Napa's New Tastes

Sampling wine is de rigueur in California's Napa Valley, but this gastronome's destination offers much more than the fruit of the vine. Pick one of these new experiences and immerse yourself in the unconventional culinary scene.

**PRACTICE** butchery as an art form in a Whole Hog Butchery class at the **Fatted Calf** (from \$135; 707-256-3684; [fattedcalf.com](http://fattedcalf.com)), an artisanal charcuterie at the Oxbow Public Market in downtown Napa. You'll break down an entire pig into cuts like loin and shoulder, make delicate *crépinettes* seasoned with *pimentón* and tournantes olives and get sausages to take home for a late-night

snack. Other classes delve into curing *salame cotto*, making pâté and boning and preparing quail, rabbit and guinea hen.

Take a seat for a lesson in tasting superpremium olive oils at the **Culinary Institute of America's** new ten-seat Flavor Bar (\$15; 707-967-2320; [ciachef.edu](http://ciachef.edu)) in St. Helena. Staff members pour samples from around the globe with an apparatus that serves oils draft-style, through flavor-preserving taps, while you learn to discern the grassy, peppery and fruity notes found in a quality oil.

Make tamales from heirloom corn; bite into tastier bean varieties, like the Vallarta,

which Thomas Keller uses in his ravioli; and learn how to cook with foraged foods from the authors of the new book *The Wild Table*—all in New World cooking classes at **Rancho Gordo** (\$40; 707-259-1935; [rancho-gordo.com](http://rancho-gordo.com)). Company owner Steve Sando, who works with Californian and Mexican farmers to grow much-praised heirloom beans and corn, just took over a new space with a kitchen in downtown Napa, and he decided to bring the *tamalada* tradition—festive tamale-making parties—north. Appropriately, all his classes culminate in a glorious feast.

Done cooking? Book a table at the two most-talked-about restaurant arrivals in the valley and put your newly refined palate to work. In downtown Napa's West End neighborhood, **Oenotri** (707-252-1022; [oenotri.com](http://oenotri.com)) is drawing raves for its innovative approach to traditional southern-Italian cooking and thirteen types of house-made *salumi*. Head to the still-under-construction Napa Riverfront development for Iron Chef Masaharu Morimoto's latest spot, **Morimoto Napa** (707-252-1600; [morimotonapa.com](http://morimotonapa.com)), featuring executive chef Jeffrey Lunak—who helmed Morimoto's first U.S. restaurant, in Philadelphia—and an on-site beer brewery. **MATT VILLANO**