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HOME+DESIGN

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CH+D AWARDS

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This Woodside residence by Charles De Lisle was a natural winner, p. 106



GYPSY WOMAN

A quaint alley hidden in downtown San Francisco just got a little more bohemian with **Gitane**, a new restaurant decked out in an exuberant mix of styles by Oakland-based designer Mr. Important. Hand-printed wallpaper and mirrored consoles set the stage for French- and Spanish-inspired dishes such as steamed sturgeon with Basque sauce. 6 Claude Ln., SF, 415-788-6686, gitanerestaurant.com.

THE NEWEST PLACES TO SHOP, EAT AND STAY

BY ERIN FEHER



PERSONAL ANTHEM

Renovating a retail space in San Francisco's Presidio Heights started as just another job for architectural designer Janelle Loevner, until she decided to lease the space herself and open **Anthem**. Linens from Ann Gish, Haviland china and one-of-a-kind furniture pieces are displayed against a backdrop of white columns and herringbone-patterned limestone floors. 3274 Sacramento St., SF, 415-440-6500, antheamsf.com.



NEW ARRIVAL

Santa Monica's Weego Home, which has made a name for itself as a purveyor of chic furnishings that don't shy away from color or pattern, just opened **Weego Baby**. Jamie Bush & Co. decked out the space with bright yellow concrete floors, whimsical dragonfly kites and vignettes to show off wares from Dwell Studio, notNeutral, Thomas Paul and others. 2447 Main St., Santa Monica, 310-452-7999, weegobaby.com.



COLLEGE REUNION

Joie de Vivre enlisted Bay Area designer Steven Miller for the revamp of the historic 1928 **Hotel Durant** in Berkeley. Miller played off the hotel's proximity to the UC Berkeley campus, with a glamorous take on the school colors of blue and gold; in the lobby, a mod turquoise banquette is haloed by a chandelier of blue exam books. 2600 Durant Ave., Berkeley, 510-845-8981, hoteldurant.com.



ROLL CALL

Sashi: Sushi and Saké Lounge in Manhattan Beach is as simple and elegant as a perfect slice of maguro. Designed by L.A.-based KAA Design Group, the space is outfitted with custom furnishings including walnut and teak tables and cold-rolled steel chandeliers. Alabaster and bobinga wood make up the sushi bar, where Chef Makoto, of *Iron Chef* fame, prepares rolls such as the tataki Kobe beef maki (seared beef, plum paste and shiso leaf wrapped in konbu). 451 Manhattan Beach Blvd., L.A., 310-545-0400, sashimb.com.