



0 CONVERSATIONS

### BEST OF THE WEST

11 THIS MONTH'S PICKS
Fusion food in Mexico City, a
new national park lodge, and
our Sunset Secret House Party.



### TRAVEL

17 THE VIEW When it comes to stargazing, dark-sky sites in the West outshine—and outnumber—all the rest.

22 GUIDEBOOK Santa Barbara bounces back from a tough winter with camaraderie and creative energy.

26 PERFECT DAY Lake Havasu City, AZ (SoCal, Southwest); Petaluma, CA (NorCal); Seattle's Georgetown (Northwest, Mountain).

## HOME & GARDEN

29 IDEA GARDEN Heat-loving plants stretch their limits in the rainy Northwest.



34 IN THE WESTERN HOME Turn your lawn or patio into a big-screen theater.

36 HOUSE MAKEOVER Style maven Simone LeBlanc curates her West Hollywood home as

thoughtfully as her gift boxes.



44 GARDEN CHECKLIST
What to do in your garden this month.

## FOOD & DRINK

77 FAST & FRESH These quick dinners flaunt tomatoes, corn, and other summer produce.

**02** MAKE IT NOW Recipes ideal for picnicking, whether you're eating in the backyard or on the beach.

90 SIP An L.A. sommelier's tips for pairing wine with West Coast foods.

**98 UP NEXT** Win a four-night getaway to Yosemite!

## On our cover

Top stargazing spots in the West page 17 Summer eats special: Cooking for a crowd page 56 Houseboating on Shasta Lake page 46 Family fishing cabin page 68 Backyard movie night page 34

Surrounded by Shasta-Trinity National Forest, Shasta Lake boasts some 400 miles of beautiful shoreline and one of the largest commercial houseboat fleets in the world. Photograph by Erin Kunkel (prop styling: Emma Star Jensen).



## June

## THIS MONTH'S RECIPES

**MAINS** 

Balsamic Grilled Skirt Steak <b>GF/LC/LS</b>	.85
Grilled Crisp-Skinned Salmon with Gochuigna	
Marinade LC/LS	.59
Grilled Vegetable Paella  GF/LC/LS/VG	.61
Nicolasa's Gazpacho GF/LC/LS/VG	
Rotisserie Chicken Salad Toasts <b>LC</b>	.79
Shrimp Soba Noodle Salad <b>LC</b>	.78
Fhai Curry Chicken Wings <b>GF</b>	.63
Zucchini Gemelli Pasta with Cilantro Pesto <b>V</b>	.80
	_
SIDES	_
resh Bean-Sprout Banchan GF/LC	.59
talian Carrot Salad V	.86
Peel-and-Eat Shrimp GF/LC	.67
Summer Nectarine and Herb Salad <b>GF/LC/V</b>	.65
DESSERT	
Pluots with Yogurt and Cook Crumble GF/LC/LS/V	ie .88
PANTRY	
Apricot Rosemary Jam GF/LC/LS/VG	.87
Basil Vinaigrette  GF/LC/LS/VG	
Charred Corn Salsa  GF/LC/LS/VG	.85
Cucumber and Red Onion Pickle <b>VG</b>	
Homemade Croutons	.86
Oregano Vinaigrette GF/IC/IS/VG	86

#### RECIPE GUIDE

GF: Gluten-free; LC: Low calorie; LS: Low sodium; V: Vegetarian; VG: Vegan

Our full guide to nutrition and good cooking: sunset.com/cookingguide.



# **RIVIERA RISING**

Santa Barbara bounces back from a tough winter with creative energy and newly strengthened camaraderie. *By Serena Renner* 

Is it a laid-back college town? A surf-bum way station? A luxe paradise of villas and palm trees? All of those things, for sure, but also much more. Beyond its almost-too-perfect coastal beauty, Santa Barbara is also a city full of style and spirit. That spirit, you might recall, was tested six months ago, when California's biggest wildfire on record charred the surrounding hills. The city itself was largely spared, so its residents immediately got to work hosting benefit

concerts and selling "805 Strong" apparel to help their impacted neighbors rebuild. As the first post-fire summer begins, there's a renewed sense of vigor and purpose. Innovators continue to make over the town's warehouses and historic buildings into centers of cool, and the food scene just keeps getting edgier. But there's still a lot of work to be done, so if you come across a craft fair or beer tasting that supports the relief efforts, by all means, pitch in.





STAY

## Casablanca west

When the rebuilt Hotel Californian opened last September, the new Spanish Revival building instantly became the gleaming showpiece of the waterfront. Celebrity designer Martyn Lawrence Bullard (who lists Elton John, Cher, and the Kardashians among his clients) leaned into the property's Mediterranean ethos, creating a dream world of intricate wood screens, midcentury Italian furnishings, and a black and white palette punctuated by saffron and Turkish red. Follow the trickling fountains to Majorelle, the hotel's airy spa, where geometric whiteand-indigo tiles will transport you straight to Morocco. If you're not pressed for time, consider the two-hour Tribute Ritual—your therapist will help you put together a custom aromatherapy oil to use during a scrub, wrap, and massage, then send you home with a bottle of your very own personalized mood-lifter. While all of the rooms have a private balcony, the best place to catch the sunset is from the rooftop lounge, thanks to a full 360° view. From \$550; thehotelcalifornian.com.

SHOP

## Scenes from a mall

The buzz has been going strong in the Funk Zone ever since the neighborhood began revamping its warehouses into tasting rooms and boutiques a few years ago. The newest hub of activity here is **Shops** @ the Waterline. Built on rubble from the 1925 earthquake, the industrial building now hosts wineries, breweries,

restaurants, and an artisanal craft collective beneath its wood and steel beams. Shop for prints by local illustrator Peter Horjus at his eponymous shop and abalone rings at Jules by the Sea. Then grab an ale from Topa Topa Brewing Co.'s taproom or a seafood burger at chef Norbert Schulz's Nook. waterlinesb.com.



EAT

## Taco takedown

Droves of surfers and college kids make for a booming taqueria scene, where recent arrivals hawk unexpected flavors alongside old-school faves.



## **CREATIVE**

#### PORK

On Corazon Cocina's modern menu, the al pastor pork with pickled habanero-pineapple salsa is a star. corazoncocinasb.com.

#### BEEF

Order paratha (a flaky Indian flatbread) rather than a tortilla to trick out **Goa Taco**'s smoky, spicy take on mojo beef. goataco.com.

#### VEGGIE

Convert carnivores with Mesa Verde's patatas bravas: potato, black beans, kale, garlicky salvitxada sauce. mesaverderestaurant.com.



## **CLASSIC**

#### PORK

La Super-Rica's especial—bathed in gooey cheese fondue—demonstrates why even Julia Child was a fan of this spot. (805) 963-4940.

#### BEE

Beef options at Lilly's Taqueria range from lengua (tongue) to tripe; you can't beat the juicy carne asada and a Mexican Coke. lillystacos.com.

#### VEGGIE

Head straight for **Taquería Cuernavaca**'s #1: a jack cheese, pasilla, and potato gift from the gods. cuernavacataqueria.com.



## The golden ticket

If children are in tow, carve out some time for the Moxi, aka The Wolf Museum of Exploration + Innovation, an interactive learning extravaganza where kids can test out 3-D printers, build and race model cars, and launch air rockets. On the rooftop of the LEED Gold-certified building, a "weather orchestra" transforms wind, sun, and muscle power into music. Traveling without the munchkins? Check the calendar for occasional adults-only after-hours events with live music, games, and special exhibitions. moxi.org.





STROLL

# Back to the future

In the Presidio, the city's oldest landmarks meet a new wave of homegrown businesses.

10:30 A.M. Start with a cortado at Handlebar Coffee Roasters, a trendy spot opened by two former cycling pros. handlebarcoffee.com.

11:30 A.M. Across the street, dig into SoCal's distant past with a visit to El Presidio de Santa Bárbara State Historic Park, home to the remants of a red-tiled Spanish fortress built way back in 1782. sbthp.org.

1 P.M. Opposite the fortress, pull up a stool at Three Pickles Subs & Sandwiches' marble bar for a hot Presidio Pastrami. threepickles.com.

2 P.M. Meet the latest stores on the block, starting with Jake & Jones, a sunny boutique that's heavy on California-made clothing, toys, and bohemian goods like raffia shoulder bags by Mar Y Sol. At Make Smith, pick up leather goods like chic

backpacks and a hangingplant holder based on a 1960s design from Sunset magazine. jakeandjones. com; makesmith.com.

3 P.M. Continue your heritage tour at Casa de la Guerra, the restored home of a former Presidio commander. The original 1817 wine cellar was recently brought back to life by Standing Sun, which pours some tasty wines from the nearby Santa Ynez Valley. sbthp.org; standingsunwines.com.

4 P.M. At the Santa Barbara Historical Museum, check out the gallery dedicated to Old West artist Edward Borein, whose etchings, watercolors, and drawings honor the region's traditional vaqueros. sbhistorical.org.

5 P.M. Chef Jessi Singh helmed red-hot restaurants in cities like New York and Melbourne before settling in Santa Barbara and opening Bibi Ji. The patio is an ideal spot to slurp icy-cool oysters. bibijisb.com.