



WEDDINGS

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CALIFORNIA STYLE

FALL 2017 \$7.99



FALLING FOR CALIFORNIA'S
DREAMY DESTINATIONS,
FROM OJAI TO SAN FRANCISCO

Menu

Edited by Lesley McKenzie

Savor the Moment

THE *FLAVORS* OF COASTAL
CALIFORNIA SEASON CALLISTA
SESSLER'S RUSTIC WEDDING
TO JONATHAN OSBORN

LACIE HANSEN PHOTOGRAPHY

HEATH CERAMICS plates rest
on vintage wooden chargers,
accompanied by glassware
from CASA DE PERRIN.

Menu



◆ With an adventurous spirit—their audacious proposal took place atop Mount Kilimanjaro—Syracuse University sweethearts Callista Sessler and Jonathan Osborn chose Big Sur's Post Ranch Inn as the setting for their nuptials, thanks to its “heart-stopping views” and attention to local food. Given that Callista’s life revolves around weddings—she’s an event planner and owner of Callista & Company (callistaandco.com)—she’s most at ease being behind the scenes on the big day. So when it came time for her own wedding to entertainment banker Jonathan, she admits, “It was difficult for me to step out of my comfort zone as coordinator to embrace the role of the bride.” Thankfully, the natural beauty of the event’s coastal location, and the culinary riches it has to offer, helped her to make the shift.

Clockwise from top left: **CALLISTA SESSLER** and **JONATHAN OSBORN**. The tablescape. Menu designed by Callista. Mini hand-painted cakes by **THE BUTTER END CAKERY**. The groom and guests toast with **PLINY THE ELDER** beer.

Jonathan’s family owns Osborn Mushroom Farm in upstate New York, and the bride and groom were eager to incorporate the ingredient into the menu. As luck would have it, Post Ranch Inn has a mushroom greenhouse on the property. The couple walked the gardens early on and met with the culinary team to plan around what was grown, foraged and in season. “We wanted to give our guests a sense of place and season by showcasing the best of coastal Northern California cuisine,” Callista says.

Following the vows, 35 guests toasted with Pliny the Elder beer and sparkling blackberry bourbon cocktails. The menu included mushroom-and-barley risotto with black truffle and olive-crusted lamb,

roasted on a spit just beyond tables appointed with Heath Ceramics settings. Redwood tree logos graced the decor—an earthy, textural palette of wood, leather, brass and orange—while mini cakes by The Butter End Cakery were adorned with hand-painted poppies. Afterward, the Santa Monica-based bride and groom honeymooned in Sri Lanka, where they dined on curry every day. • **JENNIFER BLAISE KRAMER**



The culinary team at **POST RANCH INN** prepare the smoked **SCHOCH DAIRY** cheese, the last course of the meal. *Right:* The menu incorporated locally grown mushrooms as a nod to Jonathan’s family’s business.





From above: Roasted asparagus with bread salsa. International cheese wheel cake.



LARKSPUR

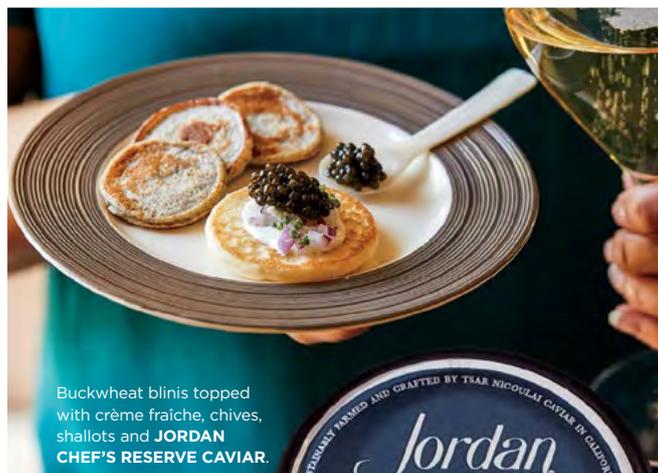
DAIRY Queen

“We come from a very cheese-centric perspective, and we like food to be the centerpiece” of any event, says Kiri Fisher, the Bay Area cheese expert behind **Fisher’s Cheese + Wine**, a shop and full-service caterer devoted to fromage and all things compatible in the Marin Country Mart. From this new Larkspur base, Fisher delights in assembling “big, lush presentations” as well as the ultimate dairy lovers’ dream: “a fantasy cheese table.” 2201 Larkspur Landing Circle in the Marin Country Mart, 415-779-2201. FISHERSCHEESE.COM

HEALDSBURG

ALL IN A ROE

Line up guests for a bump of Jordan Chef’s Reserve Caviar by **Tsar Nicoulai**—a luxe topping for reception blinis that is a small-batch collaboration between the Central Valley sustainable caviar farm and Healdsburg-based **Jordan Vineyard & Winery**. Jordan’s executive chef Todd Knoll handcrafts the caviar’s cure with sea salt and kombu (kelp) harvested from the Sonoma Coast. \$135/ounce; shipping available in California. JORDANWINERY.COM



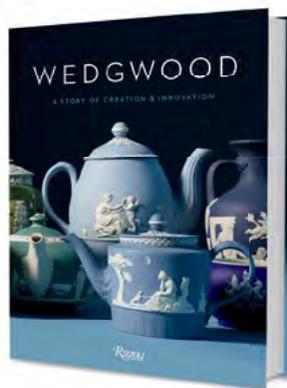
Buckwheat blinis topped with crème fraîche, chives, shallots and **JORDAN CHEF’S RESERVE CAVIAR**.



FLAVOR ID offers 3-, 5-, 7- and 14-day personalized meal delivery plans based on individual preferences and epigenetic medicine.

HEAL THYSELF

Forget shedding for the wedding and focus on feeling your personal best for the big day with L.A.’s **Flavor ID**, a custom meal-delivery service, also available in Orange County and San Diego. Functional-food therapist and co-founder Christine Dionese factors in personal life, career, schedule and eating habits for each client’s specialized meals, prepared and enhanced with ethically sourced herbal and plant-based ingredients and superfoods for optimal wellness. FLAVORIDFOOD.COM



FULL PLATE

This fall’s
Wedgwood: A Story of Creation and Innovation

(Rizzoli New York, \$60), penned by design historian Gaye Blake-Roberts, traces the luxury English heritage brand’s 258-year history, detailing settings to suit every bride’s preferred take on finery.

WRITTEN BY MELISSA GOLDSTEIN, JESSICA RITZ, SCHUYLER BAILEY AND LESLEY MCKENZIE. FLAVOR ID: HANNAH BETTS OF LIVES STYLED; FISHER’S CHEESE + WINE: MIA NAKANO; WEDGWOOD: COURTESY OF RIZZOLI NEW YORK; BUCKWHEAT BLINI: MATT ARMENDARIZ; CAVIAR: COURTESY OF JORDAN WINERY.