

**CALIFORNIA'S BEST PIZZA**  
HOTTEST SPOTS, TOP RECIPES

# Sunset

LIVING IN THE WEST

## 20 Dreamy weekend trips

Winter getaways under \$200,  
from Mendocino to Palm Springs

**Small but  
sinful**  
Mini  
chocolate  
desserts

**Instant  
paradise:**  
Decorate your  
deck with  
plants p. 50

**ORGANIC & EASY**

**Grow no-fuss flowers**

FEBRUARY 2010

\$4.99US \$6.50CAN

02>



Sunset.com

# The West at its best



**Spa steals** Pamper yourself at the right price

**\$50**  
MAKEOVER

**JOYA SPA, SCOTTSDALE, AZ**  
On Tuesdays and Thursdays, Joya Spa in the InterContinental Montelucia Resort hosts a salon happy hour: For 50 bucks, kick back with a martini while you get a blow-out, makeup touch-up, and manicure. [joyaspa.com](http://joyaspa.com)

**\$75**  
MASSAGE

**HALE HO'OLA, VOLCANO, HI**  
Get a deep tissue massage (book proprietor Suzanne Kamaluhia Woolley if you can) at Hale Ho'ola ([halehoola.net](http://halehoola.net)) or at the lovely Volcano Rainforest Retreat nearby (pictured; rooms from \$140; two-night minimum; [volcanoretreat.com](http://volcanoretreat.com)).

**\$150**  
FULL-DAY

**RANCHO BERNARDO INN, SAN DIEGO**  
Through February, cap off an 80-minute chocolate massage, scrub, and wrap at Rancho Bernardo Inn with free Champagne and all-day access to the spa's saline pool. If chocolate's not your thing, request another massage oil. [ranchobernardoinn.com](http://ranchobernardoinn.com)



## Cured meats The next wave

Salumi artisans are fueling our love affair with cured meats. Pump up your predinner spread with these picks from the current crop

**1 SEATTLE Mole salami, Salumi Artisan Cured Meats** (\$17 per lb.; [salumicuredmeats.com](http://salumicuredmeats.com)). From Brian D'Amato and Gina Batali (sister of Mario) comes this inventive beauty, spiced with chocolate, cinnamon, and chiles.

**2 SAN DIEGO Finocchiona, Knight Salumi Company** (from \$18 per lb.; [knightsalumico.com](http://knightsalumico.com)). An all-pork sausage delicately flavored with wild fennel; no nitrates are added.

**3 SAN FRANCISCO Salame Cuneese, Perbacco** (\$20 per lb.; [perbaccosf.com](http://perbaccosf.com)). A Piedmontese specialty, infused with spiced wine.

**4 PORTLAND Soppressata, Olympic Provisions** (\$18 per lb.; [olympicprovisions.com](http://olympicprovisions.com)). Newcomer Olympic delivers with a crunchy yet juicy soppressata, made from local pasture-raised pigs.

**5 NAPA Sicilian, The Fatted Calf** (\$18 per lb.; [fattedcalf.com](http://fattedcalf.com)). Its seductive blend of orange zest, garlic, anise, and chiles knocks us out.

**6 SAN FRANCISCO Lardo al rosmarino di Cavour, Perbacco** (\$30 per lb.). This rosemary-cured pork back fat is the most delicious thing we've had on toast.

**7 DENVER Duck breast prosciuttini, Il Mondo Vecchio** (\$22 per 6 oz.; [mondovecchio.net](http://mondovecchio.net)). Rich, gamey, and enjoyably chewy, with a cap of flavorful fat.

## Tiny plant, big fragrance

**Oncidium Twinkle 'Fragrance Fantasy'** is our favorite new tabletop orchid. Its vanilla-scented flowers last for weeks (just keep them at indoor temps above 60°), and the plants cost less than a tube of lipstick. We got this one in a 3-inch-wide pot (not shown) for just \$8 at Trader Joe's. [traderjoes.com](http://traderjoes.com) for stores

