





1. The coast is clear at Davenport Landing. 2. Pie from Swanton Berry Farm 3. Lundberg Studios, making glass art for 40-plus years 4. Pick your own strawberries at Swanton Berry Farm. 5. Whale City Bakery, Bar & Grill

WHY YOU'LL LOVE

DAVENPORT, CA

Small-town flavors meet world-class wine and waves on this sliver of coast near Santa Cruz. By Christopher Hall

BEST SE WEST DAY TRIP



GETTING HERE
Davenport is on State 1, 12 miles
northwest of Santa Cruz and
66 miles south of San Francisco.

Linnea Munson, a server at the Whale City Bakery, Bar & Grill, known as much for its creamy clam chowder and flaky olallieberry croissants as for its wide patio with ocean views. Just down the road, wood-fired pizza and off-the-boat halibut make Davenport Roadhouse your spot in town for a sitdown dinner. The dining room warms with live jazz, but the real draw is the restaurant's side of local brussels sprouts flash-fried to a chewy, caramelized turn, then brightened with ponzu, apple cider, and lemon juice. "We go through 200 pounds a week," says owner Helmut Fritz, an Austrian who bought the restaurant last year. Whale City Bakery, Bar & Grill: \$; 490 State 1; facebook.com/ whalecitybakery. Davenport Roadhouse: \$\$; 1 Davenport Ave.; davenportroadhouse.com.

The glass will blow you away

For more than four decades, artists at Lundberg Studios





6. Swanton Berry Farm field 7. Duck egg salad at Davenport Roadhouse 8. Artichoke hearts in sourdough at Whale City Bakery 9. Windsurfers



November 8–10. But the tiny showroom, in a converted Craftsman garage, shimmers with iridescent shades of blue, green, and gold. And while a few items might induce sticker shock, more affordable luxuries aren't hard to find, from a \$60 Saturn-shaped ornament to many vases under \$200. 121 Old Coast Rd.; lundbergstudios.com.

Randall Grahm is at it again

Bonny Doon Vineyard's new tasting room, due to open this month, feels a bit like your



eccentric uncle's Edwardian salon. "It's Upstairs Downstairs on the California coast," says proprietor Randall Grahm, one of winedom's most respected envelope-pushers. Hailed as an innovator (screw caps) and a lover of quirky wine names (Banana Slug Roussanne, anyone?), Grahm also turns out elegant pours, like the earthy, Rhône-style red Le Cigare Volant Réserve that's available for tasting. Also ripe for sipping: Querry, a crisp, sparkling hard cider made with

apples, pears, and quinces.

Cider from a winemaker? Why are we not surprised. *Tasting* from \$10; 450 State 1; bonnydoon vineyard.com.

A stand for flavor

"We haven't found another strawberry with the same intense flavor as the Chandler," says Barrett "Bear" Boaen, the man behind the stand at Swanton Berry Farm, which was California's first certified organic strawberry farm back in 1987. Just north of town, his 5.5-acre U-pick field with coastal views should be full of the juicy Chandlers into fall.