

# The Flying Gourmet

## ZIN of Healdsburg

It was a beautiful, bright blue sky Thursday in June, the perfect afternoon to slip away from work and head for Healdsburg. It was one of those days where the visibility was so good that you could see landmarks long before you should be able to. As I climbed out of Livermore towards the North West, San Francisco sparkled and it seemed that I could reach out and touch the towers of the Golden Gate. One thing that I did think strange was that ATC assigned me a different squawk with each new frequency. Maybe it was a transponder test!

As I descended to enter the pattern at Healdsburg the beautiful colors of miles and miles of vineyards came into view. The field was all but deserted as I touched down on runway 13 and back taxied to transient parking. The pilots lounge was comfortable but also deserted as I waited for my taxi. Then company arrived, as a beautiful green and white



conventional tailed Bonanza glided over the threshold and into view. Just as this guy was finishing tying down my taxi arrived. Some guys have all the luck. I had waited 30 minutes and he just arrived, walked over, and there was a taxi. He had flown in from Hanford for the weekend and I was glad to share the taxi and the expense of the ride to town with him.

I was the first to get dropped off, since I was the one who had called - taxi etiquette. I had decided on a restaurant called Zin that I had found on the web located at the corner of Center and North streets. Inside Zin has a natural gray concrete floor and walls with an exposed wooden truss ceiling, pretty simple. In the back is the kitchen and along one side wall there is a wine bar. It was surprisingly quiet, despite being crowded, and the lack of acoustic deadening materials. You could even hear the soft jazz playing in the background. This establishment is not only a restaurant but a serious wine bar. How serious you ask? Well, the food menu is one page and the wine selection goes on for four more pages. There are lots of great local wines and it seems that they serve them all.

I had a table facing the street which was nice because the warm afternoon brought out plenty of attractive young women! I ordered the Carolina BBQ Pulled Pork with slaw and marinated onions accompanied with Kennebec Potato French fries. Zin makes their own catsup, mayo, and pickles, believe me it makes a tremendous flavor difference. The homemade BBQ sauce was so tangy that I had to order the homemade tangerine and mango sorbet for dessert to put out the fire.

If you fly to Healdsburg consider staying overnight to really enjoy the wine and food this town has to offer. Healdsburg (O31) is approximately 77 nautical miles North West of Livermore.