



DESPITE SEEMINGLY MODEST, CONTEMPORARY FURNISHINGS, THERE IS A DISTINCT AIR OF GRANDEUR AT SINGLETHREAD. ROOMS HAVE STRIPWOOD FLOORING AND ARE BEAUTIFULLY FURNISHED BENEATH EXPOSED REDWOOD BEAMS.

YOU CAN TELL THAT THE OWNERS OF SINGLETHREAD ARE PASSIONATE ABOUT FOOD AND THE QUALITY OF THE SERVICE THEY PROVIDE. A SIGNIFICANT AMOUNT OF PRODUCE COMES FROM THE COMPANY'S FARM (OPPOSITE, TOP), WHILE THE WELL-APPOINTED KITCHEN OFFERS AN IMPRESSIVE 11-COURSE TASTING MENU.



property consists of a greenhouse, shade structures, loamy fields, chicken coops, an heirloom fruit orchard, olive trees, beehives, and a cattle corral, all surrounded by cabernet sauvignon, zinfandel, and chardonnay vines. The farm supplies vegetables, fruit, herbs, flowers, honey, eggs, and olive oil to the restaurant kitchen.

Attached to the restaurant are five guest rooms, decorated with custom furnishings designed by the New York-based firm AvroKO. High ceilings and wood beams are reminiscent of a converted barn, while the white brick walls, wood floors, jute rugs, and dark leather furniture make for a fresh, clean, and homespun atmosphere. Slow luxury and elegant aesthetics are the mainstays of the property: whether in the kitchen or the rooms, the guiding principles are those of fine craftsmanship and Japanese *omotenashi*—"selfless hospitality." Influenced by the years the Connaughtons spent in Japan, a large, origami-style paper

lantern created by Jiangmei Wu hangs in the restaurant, mirroring SingleThread's logo—an onion flower. Dotted around the inn are refined vases made by the Nagatani family of Iga, Japan. These eighth-generation master potters also crafted much of the dishware used in SingleThread's restaurant. The relationship between the inn's interiors and the restaurant table is closely knit: Japanese influences also run through the kitchen and menu. Cooked using vegetables from the farm and homemade tofu, the donabe hot pot is prepared for all guests in the room, following Japanese traditions.

The rooftop garden is also open to guests, offering 360-degree views of Healdsburg. The garden contains raised vegetable beds, fruit trees, and cut flowers that Katina Connaughton grows on the farm—blossoming penstemons, salvias, zinnias, and cosmos blend in with fruit trees like espaliered apple, weeping mulberry and quince. A slice of Californian heaven.