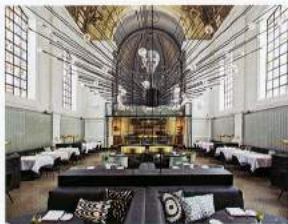


## DIVINE DINING

**G**ASTRONOMY HAS A new house of worship. Last spring, the Michelin three-star chef Sergio Herman and chef Nick Brill opened **The Jane** ([www.thejaneantwerp.com](http://www.thejaneantwerp.com)), a stylish restaurant in the former chapel of a military hospital in Antwerp, Belgium. The architect Piet Boon left much of the 1851 structure unchanged but overlaid it with contemporary details, such as the 500 windowpanes depicting spatulas, ice-cream cones, and apple cores. In the kitchen, Herman and Brill create three prix-fixe menus (\$75 to \$175) featuring seasonal dishes such as Gilleardeo oysters with brandade and elderflower. Unless lightning strikes, tables remain booked three months in advance. —REGINA WINKLE-BRYAN



## Still Great

**W**HEN LESLIE RUDD, owner of Rudd Oakville Estate Winery, acquired Edge Hill, a Napa Valley vineyard property that dates to the late 18th century, workers restoring one of the original stone buildings stumbled on a weather-beaten sign that read "Registered Distillery No. 209." An investigation disclosed that the federal government had granted the property's third owner, William Scheffler, distilling license number 209, which prompted Rudd to take up where this entrepreneur left off—almost. Technical hurdles compelled Rudd to relocate his new facility to a warehouse in San Francisco's China Basin district, but he has recently brought a vestige of the vineyards to his distillery with **No. 209 Sauvignon Blanc Barrel Reserve Gin** (\$55, [www.distillery209.com](http://www.distillery209.com)), which ages in former Sauvignon Blanc barrels for a minimum of 60 days. This regimen produces an intensely floral bouquet of roses, dried lavender, daisies, and wildflowers, with a lemony taste that finishes with hints of Indian spice, mint, and mocha. —B.A.

## Well Done

THE PANTHEON OF luxury foods, which makes room for caviar, truffles, foie gras, and lobster, does not include a pedestal for beef jerky. Yet **Three Jerks Jerky** (\$15 for 2.5 ounces, [www.threejerksjerky.com](http://www.threejerksjerky.com)) is luxurious indeed. It is made from whole filet mignon that is simply hand sliced, marinated for 24 hours, and dehydrated until it takes on the intense meaty flavor and tenderness associated with a great dry-aged steak. "The filet mignon makes a tremendous difference," says Daniel Fogelson, who started the Venice, Calif., company with his friend Jordan Barocas in October. Sold online and at Eataly in New York City and Chicago, the jerky comes in three flavors. To our mind, the Original is best, with just a savory soy marinade and a kick of pepper veiling that gloriously beefy flavor. —MICHAEL BUSICO