



RESTAURANT | OYSTER BAR | COTTAGES

For Immediate Release:
August 5, 2011

Nick's Cove Gets Fresh Start

Hailed as one of the most celebrated historic resort renovation projects in recent years, Nick's Cove gets a fresh start while playing tribute to those who have made it a favorite historic roadhouse destination for the past four years.

Nick's Cove has successfully secured funding that will ensure its healthy future. Backed by local, silent investors, General Manager and Director of Operations, Dena Grunt, will continue to run the well-loved resort supported by a talented fresh management team that includes newly appointed Director of Business Development, Adrienne Gang and Executive Chef, Austin Perkins. While the directional focus of Nick's Cove will remain the same as a tribute to the more than eight years of development and four years of operation under visionary master designer, Pat Kuleto, and legendary chef Mark Franz, the management team will begin working on capital improvement projects to further enhance the guest experience

"Pat built more than a restaurant and hotel – he created a destination where people come to create their own memories and traditions," said Director of Operations, Dena Grunt. "Pat's dedication and passion for creating an authentic roadhouse experience that also tells the story of Tomales Bay is the reason that Nick's Cove has endured these tough times and reason to honor and thank Pat and Mark for their vision and dedication."

Nick's Cove was originally discovered in the 1930's and became a favorite of locals and visitors looking for world famous BBQ oysters and a waterfront view. Executive Chef, Austin Perkins, who trained under former Executive Chef, Adam Mali, and well-known seafood-focused chef and restaurant owner, Mark Franz, commented, "We are excited to be launching a revamped restaurant menu that highlights and incorporates the freshest ingredients from local purveyors. Our oysters will continue to be straight from the sea to your plate and our focus will be on educating guests on understanding where our food comes from and how important it is to support the people who work hard to provide this bounty."

New ideas and projects will add to the history and build on Nick's Cove's past successes. "People come to Nick's Cove to remember what it was like during a simpler time," commented Adrienne Gang, Director of Business Development. "Our goal is to continue to create experiences that focus on the history and tradition of Tomales Bay."

Some of those ideas include:

- Expansion of Nick's much-visited oyster bar
- Enhancement of menu that showcases local purveyors

- Improvement to the property's infrastructure including the installation of a new generator that will enable the property to be self-sufficient when power outages occur.
- Initiation of music series profiling local musicians
- Continued investment in Nick's proprietary flower and vegetable garden including outdoor dining opportunities

Regarding these new developments, Pat Kuleto remarked, "I'm thrilled that this new ownership and management group understands the original intent of Nick's Cove. It was always Mark and my vision to create an authentic roadhouse where guests experience fresh, local food." Kuleto added, "Even though we will no longer be owners, we will continue to love and support this place that we put our heart and souls into, and we hope that our guests will too ... for years to come."

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