

# Travel

DINING: NORTHERN CALIFORNIA

## Culinary discoveries in the Bay Area

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The Bay Area in Northern California continues to produce some of the most interesting places to eat in the country, but visitors who limit themselves to San Francisco should know what they're missing. Here's what impressed me most on a recent tour:

- **Nick's Cove**, 23240 Hwy. 1, Marshall, 415-663-1033; [www.nickscove.com](http://www.nickscove.com). Ace restaurant designer Pat Kuleto sank \$10 million into restoring this local, charmingly

scruffy landmark to its 1930s look, from the rope-draped mahogany bar to the mounted animal heads to the vintage condom dispenser in the men's restroom. Oysters make a great launch; I'm a fool for the grilled variety, slicked with a tangy barbecue sauce. Dungeness crab is enticing, too, whether it's featured cold atop a classic Louis salad with creamy pink dressing or hot, along with slices of pork belly and tomato confit, in a gussied-up po' boy. Part of the pleasure is the hour-long drive from San Francisco, an adventure that takes in redwoods and narrow roads hugging cliffs overlooking the ocean. Entrées \$14-\$38.