

dishing

WINTER / SPRING

ISSUE NO. 9

JACKSON HOLE

BACKCOUNTRY BITES!

FOUR SEASONS CHEFS' COOK FOR HUNGRY SKIERS

Souper Food

THAW OUT AND FILL UP WITH THESE SOUPS

HAUTE CHOCOLATE

HOT DRINKS FOR A COLD DAY

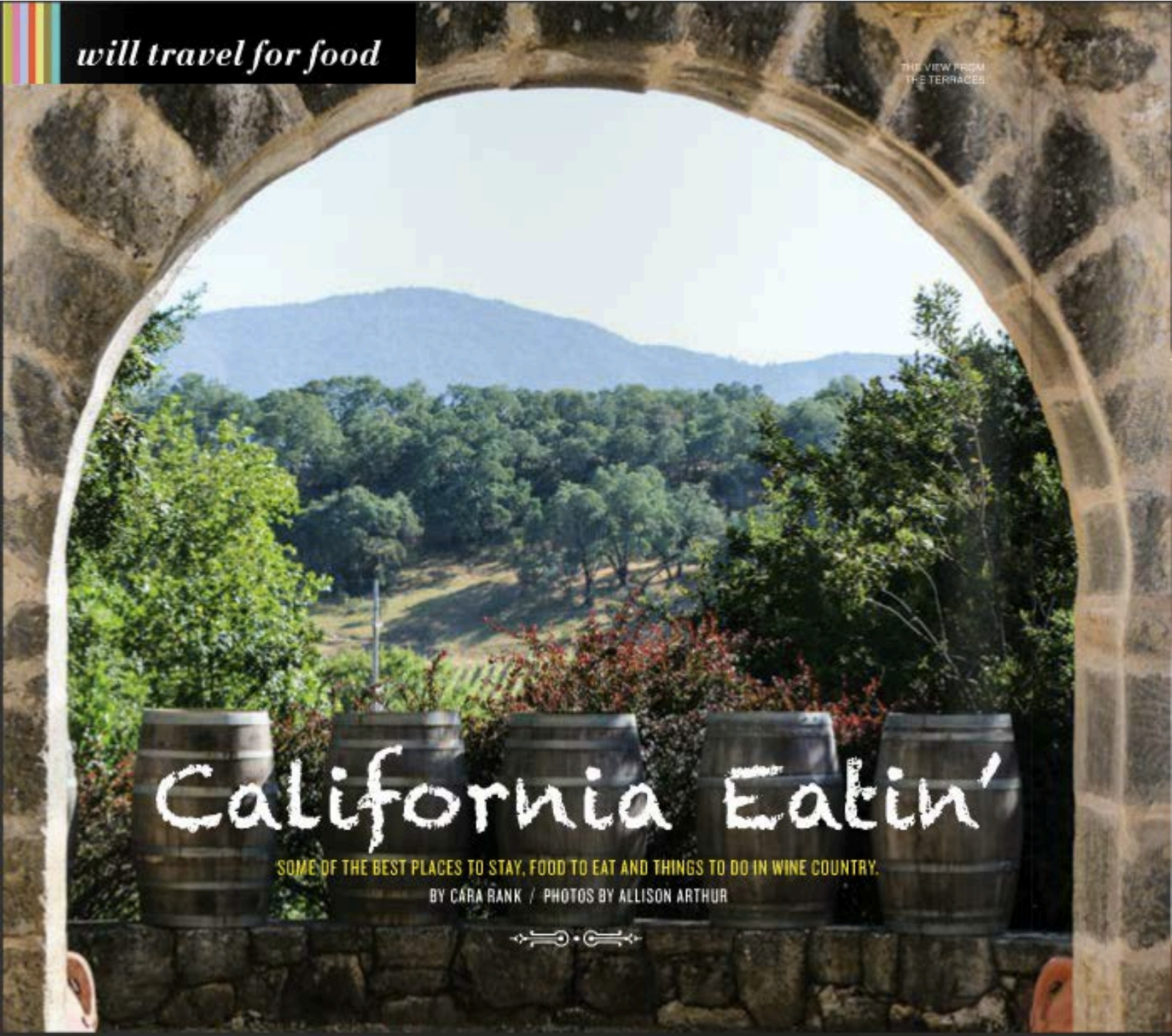
PLUS:
RESTAURANT LISTINGS

A FOOD-LOVER'S GUIDE TO GREAT DINING AROUND JACKSON HOLE AND TETON VALLEY



will travel for food

THE VIEW FROM
THE TERRACES



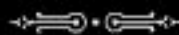
California Eatin'

SOME OF THE BEST PLACES TO STAY, FOOD TO EAT AND THINGS TO DO IN WINE COUNTRY.

BY CARA RANK / PHOTOS BY ALLISON ARTHUR



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AN FRANCISCO HAS EVERYTHING A FOODIE COULD EVER WANT. BUT THERE'S MUCH MORE TO THE BAY AREA THAN THE CITY. LAST SPRING WE EXPLORED PLACES WE HAD NEVER VISITED, ALL JUST AN HOUR'S DRIVE FROM THE CITY. FROM THE SMALL TOWNS DOTTING HIGHWAY 1 ALONG TOMALES BAY TO YOUNTVILLE, WE ATE, DRANK AND FOUND WAYS TO EXERCISE IT OFF, TOO. HERE'S HOW WE SPENT ONE OF THE BEST WEEKS OF OUR FOODIE LIVES.



BBQ'D OYSTER
FROM NICK'S COVE



The Coast

STAY:

Nick's Cove

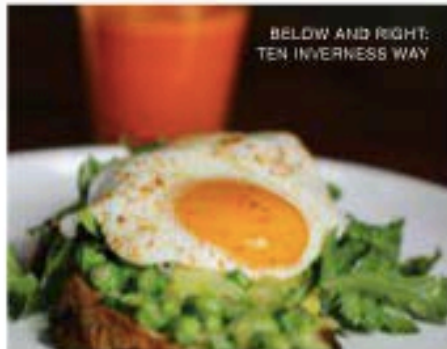
nickscove.com

Start your trip in one of Nick's Cove's rustic yet luxurious 1930s cottages, tucked into a tranquil part of Tomales Bay. There are 12 cottages on the property (many on pillars above the tidal water), but consider springing for Al's, named after one of the original owners from when Nick's was a basic roadside getaway. This cozy waterfront cottage offers all the comforts: a king-size bed covered in plush down and fine linens, a wood-burning stove and an oversized claw-foot soaking tub (the marble bathroom floors are heated). Your stay includes breakfast delivered to your door; enjoy your meal on the serene deck perched on the edge of the bay. Bonus: Cellphone service is spotty, so you have no choice but to unplug and relax.

Ten Inverness Way

teninvernessway.com

Across Tomales Bay in the town of Inverness, close to Point Reyes National Park, we found this darling bed and breakfast. Looking to escape the hustle of city life, former pastry chef Laura McKeown and



BELOW AND RIGHT:
TEN INVERNESS WAY

fiancé Alex Ostash, a chef, decided to become innkeepers and bought the 1904 Craftsman last year. With five rooms, Ten Inverness Way is a comfortable, in-

timate and quiet retreat. Your room includes a freshly prepared hot breakfast, which will not disappoint. The chefs serve dishes such as asparagus tartine with farm-fresh eggs and fluffy cinnamon sticky buns. Everything is made from scratch, from bacon to bread to fresh-pressed juices to jam. Plan to re-



turn from your adventures in the park by late afternoon in time to enjoy fresh cookies, a local cheese plate and wine in the lush gardens around the property.

EAT:

Nick's Cove Restaurant and Oyster Bar

Nick's Cove also happens to have one of the best restaurants in Marshall. Chef Austin Perkins' seasonal cuisine is inspired by and sourced from local dairy and produce farms and Nick's own garden, The Croft. The restaurant has the



IF YOU'RE LOOKING FOR AN UNFANCY OYSTER EATING EXPERIENCE, HEAD TO THE MARSHALL STORE. ORDER INSIDE AT THE COUNTER, GRAB SOME BEERS OR WINE, AND HEAD TO A FIRST-COME, FIRST-SERVED TABLE ON THE WATERFRONT. IT'S AS CLOSE AS YOU CAN GET TO AN OYSTER PICNIC WITHOUT HAVING TO SHUCK THE MOLLUSKS YOURSELF.

nostalgic charm of an upscale lodge: restored mahogany bar, wood-burning fireplace and reclaimed redwood tables. Sample the crab macaroni and cheese made with Point Reyes Farmstead Creamery's Toma, or the locally harvested oysters. Make sure to order The Original Tomales Bay BBQ'd Oyster, with house-made barbecue sauce and garlic-parsley butter. Every table in this glass-decked restaurant has a view, but before or after dinner take a stroll to the boat shack at the end of the pier and sip on a specialty cocktail by sunset or candlelight.

Saltwater

saltwateroysterdepot.com

Saltwater is a neighborhood restaurant and oyster depot that feels like a hyper-local secret. Opened in 2012 by aquatic farmer Lue Chamberland with support from crowdsourced funding, the teeny restaurant offers local wines on tap, a menu that changes with the harvest and oysters that are shucked just moments after they have left the bay. If you order fresh fish, know that it was likely brought in by a local fisherman (there's a standing invitation to bring your own catch to the kitchen door). Making this all the more special is the restaurant's partnership with Pickleweed Point Community Shellfish Farm, which trains youth to work in the oyster industry.



Do:

Point Reyes Farmstead Creamery

pointreyeschese.com

The Giacomini family began farming their land in 1959, when Bob and his new bride, Dean, purchased this dairy farm to sell milk to the local creamery. They started with 150 cows and raised the herd to more than 500 by the mid-1990s. When it was time for the couple to slow down, they were faced with a decision: sell the dairy or ask their four daughters if they wanted to get involved. The land stayed in the family, and now the Giacomini daughters (Karen, Diana, Lynn and Jill) have taken their dad's operation to another scale. Today they pro-

ANOTHER BONUS OF TOMALES BAY'S REMOTE LOCATION? ON DARK, MOONLESS NIGHTS, YOU CAN SEE BIOLUMINESCENCE IN THE WATER AT CERTAIN TIMES OF THE YEAR. THESE BLUISH-WHITE FLICKERS COME FROM BLOOMS OF BIOLUMINESCENT DINDFLAGELLATES, WHICH EMIT SHORT FLASHES OF LIGHT WHEN DISTURBED. THE BEST WAY TO EXPERIENCE THIS LIGHT SHOW IS TO TAKE A GUIDED PADDLING TOUR WITH BLUE WATERS KAYAKING AFTER SUNSET. BLUEWATERSKAYAKING.COM

duce award-winning artisanal cheeses (you probably know them for their blue cheese) with the Grade A milk from their herd. Visit The Fork (reservations required) for farm tours, culinary classes and tastings. *Tip: Sign up for their newsletter online to stay in the know about classes and events such as farm dinners; they often sell out as soon as they are announced.*