

Silicon Valley

MODERN LUXURY

Smitten Ice Cream's
ROBYN SUE FISHER
Rule-Breaker &
Industry Innovator

The feast issue

WHERE TO EAT IN THE VALLEY RIGHT THIS MINUTE



Clockwise from left: The cottages at Nick's Coves are each unique—either waterfront or boasting water views; The Croft, the property's farm and garden, is located across the road from the accommodations, on the other side of Highway 1; guests can have breakfast delivered to their cottages.



COTTAGES & FOOD PHOTOS BY FRANKENIMAGES.COM; THE CROFT PHOTO BY BRENDAN THOMAS

GROWING APPEAL

Already famed for its cottages and restaurant on Tomales Bay, Nick's Cove adds a fresh touch with a monthly farmers market.

By Jeanne Cooper

The sights and sounds from the five waterfront cottages of Nick's Cove in bucolic West Marin are undeniably enviable: The waters of Tomales Bay softly lap against your deck, while across the bay rise the rolling hills of the Point Reyes Peninsula, golden in summer and pristine always. But taste is also a singular sensation—and not just because Nick's Cove bayside restaurant features the locally grown oysters and freshly caught seafood you'd expect in this area. Instead, chef Joshua Seibert and farmer Brendan Thomas have found new ways to reap the benefits of The Croft, the inn's bountiful garden just across Highway 1, next to its seven water-view cottages.

"When we had our tomato season in full bloom last summer, our tomatoes were amazing," recalls Seibert, who left Mission Beach Cafe in San Francisco to join Nick's Cove in July 2016. "There's no word to describe how excellent they ended up being. That inspired a lot of tomato dishes: We did a bruschetta burrata with just our

Croft tomatoes for two months, and I was making lots of tomato soup and gazpacho."

For this year's growing season, Thomas plans to harvest kale, cucumbers, lettuces, radishes, dwarf snowpeas, cauliflower, Meyer lemons and pears, among other crops, all of which will find their way onto Seibert's seasonal lunch and dinner menus; cottage guests can sample The Croft eggs at breakfast. The public can pick up its most bountiful produce at the new Bay Side Market at Nick's Cove, held the first Saturday of the month from 11AM to 2PM, when Seibert will serve special dishes such as The Croft salad with macerated strawberries and hazelnuts, half portions of crab and shrimp Louis, regional raw oysters, and clam chowder. Other West Marin and Sonoma artisan farmers will also have stalls at the market.

"It's been wonderful to be lucky enough to get this experience, working at a place that's as beautiful as Nick's and being around all these local food professionals that are really trying to make a difference," Seibert says. Cottages from \$349, 23240 Highway 1, Marshall, 415.663.1033, nickscope.com