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What's New at Timber Cove Inn: Spring/Summer 2009

- **Alexander's New Executive Chef is James Beard 2008 Nominee**
- **New Tasting Room Features Sonoma Coast Boutique Wines**
- **New Wine Maker Dinners Announced**
- **Sunday Brunch By the Sea Now Available**
- **Dining and Overnight Packages Offer Savings, Great Value at Renovated Inn with Stunning Ocean Views**

(Jenner, CA – April 29, 2009) James Beard 2008 Nominee Jon Mortimer, just a few months into his tenure as Executive Chef at Alexander's at Timber Cove, is already making waves on the stunning Sonoma Coast at the ocean view restaurant. In early May, guests will have the option of visiting a new tasting room featuring wine from the area's top boutique wineries, which are also featured at Chef Mortimer's new monthly wine maker dinners. The exquisite Sunday Brunch by the Sea is now available. There are several packages combining the fine dining experience at Alexander's with an overnight at the newly renovated Timber Cove Inn.

Jon Mortimer – Alexander's New Executive Chef

Inspired by Alexander's spectacular ocean view and natural surroundings, Executive Chef Jon Mortimer of Alexander's at Timber Cove developed his menu to epitomize freshness by making use of Sonoma-grown ingredients including organic fruits and vegetables, cheeses, organic farm-raised chicken, lamb, and local seafood along with a wine list featuring award-winning Sonoma wines. The restaurant is open for breakfast, lunch and dinner, seven days a week.

Mortimer, who was nominated for the prestigious James Beard 2008 Best Restaurant/Northwest award is the author of "The Idaho Table." He hosted a weekly radio food show for ten years, was featured on NBC's "Today Show" and hosted "Culinary Tip of the Day" on KBCI-TV for many years. He has served as spokesman and consulting chef for several prominent groups and companies in the food industry. He now resides in Santa Rosa with his family and is delighted to be part of a community with so many esteemed colleagues and long-time friends in the restaurant industry.

Born into a "food family" with a grandfather who was chairman of General Foods, Mortimer took his first restaurant job at the age of fourteen in the resort town of Sun Valley, Idaho. After working in various restaurants into his early 20's and attending the University of Arizona as well as the Horst Mager Culinary Academy in Portland, Oregon, Jon apprenticed in Geilo, Norway and Fiesole, Italy before returning to the States. In the 90's he opened two successful restaurants in Idaho—B.B. Strands and Mortimer's. In 2005, his Franco Latino restaurant showcased a counterpoint French Latin fusion cuisine to Mortimer's modern American repertoire.

New Sonoma Coast Tasting Room

The new Sonoma Coast Tasting Room at Timber Cove Inn showcases local boutique wines on weekends (including three-day holiday weekends) from mid-April through October from Noon until 5 p.m. Each weekend, one local winery will be featured with pourings by a winery representative who will be available to answer questions. Tasting room visitors can enjoy four 2-oz. tastings of wine (\$15-\$20) with the option of a four-course cheese pairing for \$10. The entire tasting room collection of Sonoma Coast wines will be available for purchase. Corkage will be complimentary for guests that purchase a bottle of wine to accompany their dinner at Alexander's. Guests can sign up for local winery newsletters and clubs. Shipping from the Timber Cove Inn can be arranged for those who wish to send wine home.

Wine Maker's Dinners

Alexander's at Timber Cove Executive Chef Jonathan Mortimer pairs local wines with a 6-course tasting menu to create an authentic California dinner experience. The evening begins at 6:30 p.m. with a chance to meet local winery representatives. Dinner is served at 7 p.m. In some cases, a tour of the winery will occur the following day. Prices, ranging from \$80 to \$125 per person, do not include tax or gratuity. To reserve this food and wine lover's experience or to book a Wine Maker's Dinner a Room package, starting at \$269 per couple, call (800) 987-8319.

Wine Maker's Dinner Events (All Thursday evenings):

- May 14 – Patz & Hall, \$125 per person
- May 21 – Hirsch Vineyards, \$90 per person
- June 4 – Flowers Vineyard and Winery, \$90 per person
- June 18 – Peterson Winery, \$90 per person
- July 16 – Henriot Champagne Cellars, \$125 per person
- Aug. 20 – Wild Hog Winery, \$90 per person
- Sept. 17 – Fort Ross Winery, \$80 per person
- Nov. 12 – Cline Cellars, \$80 per person

Wine Maker's 6-Course Dinner Sample Menu:

- Seared Eastern Sea Scallops
- Snake River Farms Pork Tenderloin
- CK Lamb Rack Chops
- Morrow Orange and Champagne Sorbet
- Local Cheese
- Rhubarb Cream Tart

Sunday Brunch by the Sea

Alexander's at Timber Cove now offers Sunday Brunch by the Sea from 10 a.m. until 2 p.m. This delightful spread of fresh seafood, salads, egg dishes and more costs \$25 per person or \$10 per child aged 10 and under. Sunday Brunch by the Sea guests will enjoy:

- Fine California seafood: oysters, shellfish, chowders
- Salads, pastas, classic egg dishes, breakfast meats, fruits, pastries
- Complimentary mimosas

Dining and Overnight Packages

Dining at Alexander's at Timber Cove combined with a romantic overnight package at the Timber Cove Inn makes a Sonoma Coast getaway a great value. For instance, the Wine Maker's Dinner and Room packages start at just \$269 for two people, while Bed and Breakfast Packages are offered for only \$169.

"Timber Cove Inn already possesses an unparalleled coastal location with panoramic views of the sea and all the culinary richness that California has to offer," said Kurt Picillo, General Manager of the Timber Cove Inn. "Adding great new features such as the Alexander's Sunday Brunch by the Sea and the Wine Maker's dinners, along with cultural events at Timber Cove are just a few ways we strive to make the most of our gourmet foods, local talent and winning view."

About Timber Cove Inn

Timber Cove Inn is a Northern California coastal retreat dedicated to quality service, excellent food, and the relaxation and enjoyment of its guests. Located in Jenner, Sonoma County, the Timber Cove Inn is located 15 miles north of the meeting point of the Russian River and the Pacific Ocean. In addition to 50 rooms with ocean and forest views, the inn also features fireplaces, spa tubs, weekend entertainment, adventure sports opportunities, and the esteemed restaurant, Alexander's at Timber Cove. The property is a part of the Pacifica Hotel Company, which operates numerous hotels along the California coast from the San Francisco Bay Area to San Diego. For complete hotel descriptions and reservations, visit www.pacificahotels.com.