



Timber Cove Inn

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ALEXANDER'S AT TIMBER COVE APPOINTS RILEY HUDDLESTON AS HEAD CHEF

(TIMBER COVE, CA – April 1, 2010) Timber Cove Inn General Manager Kurt Picillo announced this week that Riley Huddleston has been promoted from Sous Chef to Head Chef at Alexander's at Timber Cove Restaurant, a spectacular fine dining restaurant overlooking the Pacific Ocean on the Sonoma Coast.

"As Head Chef, Riley brings new energy and a fresh perspective to Alexander's," said Picillo. "Under his leadership and creative influence, the restaurant will showcase new and exciting menus that will only strengthen Timber Cove Inn's reputation as the premier destination on the wild and beautiful Sonoma Coast."

Chef Riley Huddleston's approach combines classic technique with innovative flavor combinations and modern presentation using only the freshest regional, seasonal ingredients available. He prides himself on sustainability and he has a long standing reputation for supporting local growers and purveyors.

In addition to his duties at Alexander's, Chef Huddleston will oversee operations of the new Sonoma Coast Tasting Room, which is located beside the beautiful Timber Cove Inn lobby. The tasting room, open most weekends, features wine experts and their wines from local boutiques wineries including Flowers Winery, Hirsch Vineyards, Fort Ross Vineyard and more.

Chef Huddleston received his culinary education from the New England Culinary Institute and began his career at one of New York City's finest dining establishments, Gramercy Tavern. He earned kudos in the Pacific Northwest as Pastry Chef of BOKA Restaurant and Bar and as Sous Chef at Beato Food and Wine in Seattle where his "Deconstructed Tiramisu" was named 'Best Dessert in Seattle' by About.com. Huddleston was Chef de Cuisine at Mortimer's Restaurant and the Executive Chef at Café de Paris in Boise, as well as co-owner and the creative mind behind Boise Fry Company.

About Alexander's at Timber Cove

Open for breakfast, lunch and dinner, Alexander's at Timber Cove seats 45 guests. Alexander's features a menu that makes use of local ingredients that include organic fruits and vegetables, Sonoma cheeses, organic farm-raised chicken, lamb, and local seafood including oysters from Tomales Bay, salmon and Dungeness crab. The wine list highlights acclaimed Sonoma wines from the Sonoma Coastal appellation among wines throughout the region. Special events include winemaker dinners and entertainment in the Sequoia Lounge.

About Timber Cove Inn

Website: www.timbercoveinn.com

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[The 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.