

## **Culinary Artistry Meets Rustic Luxury on California's North Coast**

**FOR IMMEDIATE RELEASE**

Mendocino, California – Perched high on a bluff-top aerie overlooking California's rugged North Coast, the Brewery Gulch Inn rises in a cathedral of eco-salvaged timber. Built in 2001 out of 150-year old reclaimed redwood, this Arts and Crafts-inspired zen retreat fires on all cylinders.

Arriving guests enter a soaring Great Room anchored by a massive, steel and glass fireplace. The 13' windows beyond frame picture-postcard views out over Smuggler's Cove. In the rooms, guests enjoy soothing earth tones, feather beds cloaked in Sferra linens, state-of-the-art plasma televisions, DVD players and iPod docks. And in the bath, Molton Brown products, Himalayan bath salts and thick Abyss towels let residents know this is no ordinary bed and breakfast.

But the true star of the show is gifted chef Kendrick Anderson. A graduate of the New England Culinary Institute, Rick's artistry showcases the region's bounty. An included, seasonally-changing breakfast menu and light dinner buffet focus on locally-sourced, organic ingredients. A winter breakfast selection highlight is the North Coast Eggs Benedict with housemade English muffins and an adobo hollandaise accompanied by the inn's signature side, Millionaire's Bacon. A recent evening buffet featured Moroccan-spiced lamb, eggless Caesar salad and a salted chocolate-caramel tarte. Each evening's offering is accompanied by 4 Mendocino and Sonoma-county wines.

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