

# Top Hat Dinner Chef

Meet Chef Jon Mortimer . . .  
from the recently reopened



## Timber Cove Inn

My life long journey with food began on the east coast. Charles Mortimer, my grandfather, was a true pioneer in the food manufacturing industry, but my food adventure has always followed a different map. At a young age I learned to love a great meal and the process by which it was attained. While enjoying the dining aspect, service and trying new flavors my thoughts would always wander to where the ingredients came from. What we were enjoying at the table never had as much an impact as picking and shelling peas with my grandmother earlier that afternoon.

In the subsequent decades to those early food memories I found myself perpetually moving west. Across the fertile plains of the Rocky Mountains I learned of the fruitful bounties of the rich, irrigated soils. I found great respect for the majestic animals that roamed the monochromatic hills and boned many trout from the cool, clear streams. All wonderful, yet still there existed an incognizant limit to my culinary dreams and I always longed for a place where you didn't have to perpetually out-think the food as a cook.

In what amounted to an almost unexplainable fervor in a breathless week's time as if irresistibly pulled by a cosmic magnet my family headed west to lands end in the greatest food continent on the blue planet. It was the blue I'd been missing, teaming with life and crying out to be married with the fruits of the farmer's labors. The sense of place with which the wine epitomizes the food on the Sonoma Coast is a combination rarely experienced with such seamlessness. It is all so clear sitting on the coast at Timber Cove with the fertile, mineral rich soils behind me and ocean stirring before me.....it's time to capture **Earth and Ocean** in a pan and use all the respect of a lifetime with food and capture it on a plate.

Jon Mortimer



**Alexander's recently welcomed Jonathan Mortimer to the Inn as Executive Chef. He was nominated for James Beard "Best Chef/Restaurant Northwest" in 2008.**

*Alexander's*

AT TIMBER COVE INN

**Call to make Top Hat Dinner Reservations  
707-884-1138**