



FOOD AND BEVERAGE SHEET

One of the highlights of staying at Elk Cove Inn is discovering the French eclectic cuisine cooked by Proprietor and Executive Chef Victor Passalacqua. This approachable European-style haute cuisine – and the inn’s justly famous sumptuous breakfasts – are an integral part of the magical experience guests rave about at this warmly welcoming boutique inn by the sea. Meals can be enjoyed in the restaurant, on the ocean view terrace (weather permitting), or in-room.

A daily gourmet champagne breakfast, which is included with the room, features a diverse and delicious assortment of choices – from decadent eggs benedict or seasonal omelets made using eggs from the inn’s own hens; to yogurt with seasonal fruit; to homemade waffles; to a croissant and muffin basket; and so much more. Served between 8:30 and 9:30 a.m., selections are made the night before and the feast is brought right to the door of the room in the morning or available to enjoy on their deck overlooking the Pacific Ocean.

The onsite Sibò restaurant, which serves dinner Thursday through Monday from 6 p.m. to 7:30 p.m., works with the freshest ingredients that are mostly hyper-local. In fact, much of the bounty is picked from their own lush gardens, mushrooms are foraged from the surrounding woods, honey is harvested from their bees, cheese made from their goats’ milk, eggs collected from their hens, and some humanely-raised meat comes from their rabbits and chickens. Grab & Go options are available on Tuesdays and Wednesdays. Dinners must be reserved with choice of entrée, dessert, and appetizer planned in advance so that there is no possibility of waste.

Born in Peru and from Spanish and Sicilian descent, Chef Victor found his passion in cooking and made his culinary debut in Montréal at the Institut de Tourisme et d'Hôtellerie du Québec. He further pursued his studies in hospitality in Lausanne, Switzerland. His search for perfection brought him to the kitchens of Grand Chefs like Paul Bocuse, Ferran Adrià, and Georges Blanc. Chef Victor owned and operated various restaurants in Miami, Florida and was on the Advisory Board of Miami Dade Culinary Institute, where he led the food and wine pairing program. His wife and co-proprietor Melissa serves as the restaurant’s sommelier, and she is always more than happy to help plan a pairing for a celebratory dinner or special event, and share her deep knowledge of wine with guests. The inn is proud to offer a wide selection of local wines and beers from Anderson Valley and the surrounding areas.

- Breakfast: 8:30 to 9:30 a.m. daily
- Sibò (full restaurant): Thursday-Monday 6 p.m. to 7:30 p.m.
- Bistro Grab & Go menu: Tuesday and Wednesday, with pick up from 5:30 p.m. to 6:00 p.m.

Reservations are required for breakfast and dinner.