

# CULINARY ADVENTURES

In a corner of the world known for fine family farms, gorgeous dairy land, fresh seafood, and a dedication to culinary craftsmanship, amazing meals are everywhere to be found. But if you'd rather not leave it to chance, here are a couple of amazing days of food for you to follow.

## DAY ONE

- MORNING** Start your day with cheese tastings at Nicasio Valley Cheese Company, which makes over a half-dozen varieties of cheese from 100% organic farmstead cow's milk. Meanwhile, over at Marin French Cheese, the longest operated creamery in the U.S., you can enjoy selections of soft-ripening cheeses made from both cow and goat milks.
- LUNCH** An unbelievable selection of cheeses, snack foods, hand-crafted meals, and desserts awaits at the Cowgirl Creamery and Cantina in Pt. Reyes Station.
- AFTERNOON** Learn about the food and the land that creates it. Take a farm tour of Heidrun Meadery and learn how honey is turned into sparking mead. Or take a farm tour at the "The Fork" at Point Reyes Farmstead Cheese Company and leave with a first-class culinary education.
- DINNER** You've spent the day learning about the area. Now see it all come together on your plate with a farm-to-fork meal at Nick's Cove in Marshall.

## DAY TWO

- MORNING** Stroll through the stands of local produce, cheeses, honeys, seafood and more at the San Rafael Farmers Market at the Marin Civic Center. Known as "the chef's market," this single location features the best of agricultural Marin.
- LUNCH** With a basket of goodies from the Farmers Market, enjoy a beautiful picnic lunch at China Camp State Park, nestled along the shore of the San Pablo Bay.
- AFTERNOON** Take in the sights of downtown 4th Street in San Rafael and stop for a freshly-baked snack at Taste Kitchen & Table, located inside Copperfield Books.
- DINNER** Dine at Il Davide restaurant in downtown San Rafael and experience authentic Italian cuisine right here in Northern California.