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Press Release

Coho Restaurant Celebrates 10 Years! What's New for 2018!

Friday Harbor, Washington, January 1, 2018: Coho Restaurant, part of the San Juan Island Inn Collection, is pleased to announce its 10 year anniversary April 15th 2018. Executive Chef Timothy Payne will lead Coho Restaurant into its second decade of providing farm to fork dining on San Juan Island. Coho Restaurant is proud to support the San Juan Island local farm community by participating in the Island Grown Program.

Chef Payne joined Coho Restaurant in October 2017 from Boulder, Colorado. Chef's passion is deep-rooted in farming. Having grown up in a farming family, he loves cultivating relationships with small farms and food purveyors who are raising, growing, foraging and catching the many local ingredients he showcase in his dishes. Whether it's an heirloom carrot, beautiful head of tender red lettuce, or a sweet onion, these ingredients, usually the sides, transforms his dishes, often making them the stars. His kitchen is always brimming with the bounty of the season.

"Each night, Chef takes patrons on a culinary journey throughout the San Juan Islands and surrounding areas. We look forward to the exciting new offerings Chef Tim has planned for 2018," says Anna Maria de Freitas, Coho Restaurant's owner.

Spring Specials

Kitchen Boot Camp

No planks, push-ups or power lifting required! Chef offers three cooking classes - *Skills, Soups & Salads, The Elements of Sauces* and *All About Pasta*. You'll leave with new skills, food in your belly, recipes to share, plus a gift certificate for dinner.

[Valentine's Gustatory Rapture](#) We've got a Valentine's dinner you'll fall in love with – a 5-course prix-fixe menu with foods to get you in the mood, *aphrodisiacs*, wink wink! Dinner ends with the Seven Deadly Sins for two – a chocolate dessert sampler.

[Thursday Night Flights & Bites](#)

Coho Restaurant offers a flight of three wines paired with small bites. Stay for dinner and receive a \$10 dining credit toward your meal.

[Global Cuisine Wednesdays](#)

Coho Restaurant turns into an authentic Italian trattoria each Wednesday serving food like Noona. Chef Tim prepares a 3 course Italian feast including antipasti, flatbread pizza and pasta, and dessert for \$30.

Winemaker's Dinners

Coho Restaurant begins its 2018 season with three winemaker's dinners with [Bookwalter Winery](#), [Long Shadows](#), and [Rasa Winery](#).

Year Round Specials

[Chef's Tasting Menu](#)

Coho Restaurant will offer a four course Chef's tasting menu each night in addition to our a la carte menu. Chef Tim will prepare a seasonal succession of delights to savor the flavors and freshness of the local fields, orchards, and the sea. The tasting menu is \$55 and \$45 for a vegetarian version. There will be an optional beverage pairing culled from the boutique wine makers, breweries and artisan distillers from the region.

[First Seating](#)

Coho Restaurant will continue its First Seating, formally known as the "Two for 70" between 5 and 5:45 each night. First Seating includes a soup and salad, entrée, dessert and bottle of wine for two guests for \$70.

About Coho Restaurant

Coho Restaurant is set in a historic Craftsman House – steps from the ferry landing in downtown Friday Harbor. Coho Restaurant's intimate dining room is the perfect setting for a fine dining celebration, relaxed night with friends or private event dinner. Coho Restaurant offers full service catering.

Dine, Drink and Dream. Make a night of it at one of the [San Juan Island Inn Collection](#) Inns, the Harrison House Suites and Tucker House Inn, located a block from the restaurant. Wake up to a satiating breakfast prepared fresh daily using locally sourced ingredients.