



ike emeralds floating in a sparkling sea, the San Juan Islands hold a reputation as one of the top island destinations in North America, if not the world. No two islands in the more than 170-island archipelago are alike. Three of the islands—San Juan, Orcas and Lopez—have the services to support visitors who arrive by Washington State Ferries, seasonal passenger ferries or one of the airline carriers that serve the islands. No matter which of those islands people visit, the locally sourced food scene ranks as a highlight of any trip. In fact, these islands have earned the nickname "the gourmet archipelago."

The San Juan Islands offer a bounty of dining experiences, wineries, distilleries and farms that open their gates to visitors. Among unparalleled scenery, islanders and visitors can savor the flavors of locally harvested oysters, locally raised meats, fresh vegetables and fruits, cheeses, chocolates, jams and much more. In the islands' villages and resorts, guests can enjoy a glass of locally made wine, beer, cider or spirits with an excellent meal and a water view.

For a taste of local cider and spirits on San Juan Island, visitors go up island to Westcott Bay Cidery and San Juan Island Distillery. Here, foraged island botanicals, such as madrone bark, salal berries, nettles, nasturtium blossoms and various beach plants flavor products. And apples for the variety of ciders come from their own orchards.

When it comes to wine, San Juan Vineyards holds court on this island. Picturesque vineyards and a historic schoolhouse make a perfect tasting room stop while exploring the island. On Orcas Island, visitors to Orcas Island



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The San Juan Islands are bicycle friendly; leave the car in Anacortes and walk on with your bicycle for a foodie vacation on two wheels.

## Where to Dine

For a complete restaurant list, visit visitsanjuans.com

- The Kitchen, Orcas Island, thekitchenonorcas.com
- Doe Bay Café, Orcas Island, doebay.com/cafe-garden/doe-bay-café
- Hogstone's Wood Oven, Orcas Island, hogstone.com
- Inn at Ship Bay, Orcas Island, innatshipbay.com
- The Mansion Restaurant, Rosario Resort, Orcas Island, rosarioresort.com/themansion-restaurant
- New Leaf Café at Outlook Inn, Orcas Island, outlookinn.com/new-leaf-cafe
- Coho Restaurant, San Juan Island, cohorestaurant.com
- Cask & Schooner Public House & Restaurant, San Juan Island, caskandschooner.com
- Backdoor Kitchen, San Juan Island, backdoorkitchen.com
- Friday Harbor House Restaurant, San Juan Island, fridayharborhouse.com/ dining.php
- Ursa Minor, Lopez Island

ursaminorlopez.com

## Savor the San Juans

To experience San Juan Islands' foods, farms and films, visitors flock to Savor the San Juans, an annual fall celebration with everything from wine tasting to harvest dinners, farmers' markets to farm tours, and film festivals to cozy lodging specials. To plan a visit during Savor the San Juans, go to visitsanjuans.com/savor.

## Food & Farms Tours

- Orcas Island Food & Farms Tour: visitsanjuans.com/what-to-do/ experiences/orcas-island-food-farms-tour
- Lopez Island Food & Farms Tour: visitsanjuans.com/what-to-do/ experiences/lopez-island-farms-food-tour
- San Juan Island Food & Farms Tour: visitsanjuans.com/what-to-do/experiences/ san-juan-island-food-farms-tour



Winery find a barn-like tasting room with rustic charm. Lopez Island is home to Lopez Island Vineyards (open by appointment only), which has amassed fans and garnered praise for its organic wines for years.

Island Hoppin' Brewery on Orcas Island serves the needs of thirsty beer-lovers. Whether visitors go to the brewery for a sample or order one of their brews in a local restaurant or bar, one taste represents the islands in a glass. On San Juan Island, craft beer lovers head to the new Friday Harbor Oar House in Friday Harbor. This nano-brewery exudes authentic island atmosphere with its location in a boat repair shop about a mile from the ferry landing, open Fri. and Sat.

When it comes to locally grown food from land or sea, some island farms are open year-round for visitors, but it is best to call ahead. Refer to the websites in "Food & Farms Tours" on this page for where to experience island foods and other products at the source, such as Pelindaba Lavender, which produces more than 250 culinary and other products on their farm, with a fascinating self-guided tour and charming gift shop. Also, while scouting out local foods on the islands, shoppers should look for the "Island Grown in the San Juans" label. The farmers markets on the three main San Juan Islands are another excellent source of locally grown foods and artisan products, all in one place.

Shellfish farms let visitors see and taste some of the islands' most prized culinary assets at the source. Some sea farms grow oysters and clams; some also sell mussels, Dungeness crab and local finned fish. Buck Bay Shellfish Farm and Shuck Shack on Orcas Island, Sweetwater Shellfish Farm on Lopez Island and Westcott Bay Shellfish Company on San Juan Island each let guests enjoy fresh shellfish on-site.

Restaurants in the San Juan Islands embrace locally sourced, seasonal foods. Many island chefs have a solid reputation for supporting local growers. *Chef's recipe on page 26*.

SAN JUAN ISLANDS, WA