



FRIDAY HARBOR HOUSE LAUNCHES SELECTION OF CULINARY ADVENTURES WITH LOCAL PURVEYORS

San Juan Island's Chef Aaron Rock invites guests to meet local purveyors, explore the farmers market and head home with an enhanced collection of culinary capabilities

WHAT: Chef Aaron Rock of Friday Harbor House has masterminded a series of events and offerings that will allow guests a hands-on, behind the scenes look at the top ranchers, growers and seafood purveyors in the region.

WHEN: **Shop and Chop with Chef: offered for Friday arrivals June 6 to September 26**
The Shop and Chop with Chef getaway invites guests to join Chef Rock as he prepares the evening's seasonal menu offerings. Guests will join him in the hotel's garden, at the farmer's market and back at the hotel for everything from picking to presenting to enjoying that evening's special.

Lunch n' Learn Series: offered Tuesdays from June 2 through September 30

At the Lunch n' Learn series, Chef Rock will demonstrate how to transform a selection of ingredients fresh from local waters or farms into a delicious dish. Steps from cleaning and prepping to slicing and serving – Chef Rock covers it all as guests sit back and enjoy fresh focaccia bread and a glass of wine. Monthly menu partners include: **June**, [Jones Family Farms](#)' Salish Sea halibut paired with [Barons Winery](#) Sauvignon Blanc; **July**, Shoal Bay Shellfish's Neah Bay wild king salmon paired with [San Juan Vineyards](#) Riesling; **August**, Heritage Farm's ribeye paired with [Lopez Island Vineyards & Winery](#) Sangiovese; **September**, [Saddleback Ranch](#) lamb chops paired with [San Juan Vineyards](#) award-winning Merlot.

San Juan Island Farm Dinners: offered select dates from September through November

A series of fall dinners will present fresh selections from local farms, as well as seasonal blackberries picked by Chef Rock and his team including:

- September 20: Featuring [Sweet Earth Farms](#)
- October 4: Chef Rock's delectable blackberry feast
- October 18: Featuring [Blue Moon Farms](#)
- November 15: Featuring [Jones Family Farms](#)

WHO: Prior to his role as executive chef, Aaron Rock held the position of sous chef for The Bluff since early 2011. Originally from Chicago, Rock has worked and studied all across the United States—arriving in the San Juan Islands from The Boulders Resort and Golden Door Spa in Carefree, Ariz. He has an AOS Culinary Arts degree from Scottsdale Culinary School, Le Cordon Bleu.

DETAILS: For rates, more information or to make a reservation call 360.378.8455. For more information on the Shop and Chop with Chef package [click here](#) and for more information on the dining events listed above [click here](#).

About Friday Harbor House

Friday Harbor House is a waterfront inn located in the bustling island seaport of Friday Harbor, home to charming shops, galleries and restaurants. Situated on San Juan Island, the inn features spectacular views of the marina, San Juan Channel and Mount Constitution on neighboring Orcas Island. Each of the 23 guest rooms and suites at Friday Harbor House offers a fireplace, oversized jettied bathtub and breathtaking views. Chef Aaron Rock prepares an array of fresh fare from the local waters and farms, showcased in a mouthwatering menu of small plates, savory sandwiches, colorful salads and seasonal specialties at The Bluff Restaurant • Bar • Terrace. Friday Harbor House is owned by Lang and Anne Simons and managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or to make a reservation, please call (866) 722-7356 or visit www.fridayharborhouse.com.

About Columbia Hospitality

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm, was founded in 1995 by John Oppenheimer. Columbia's growing portfolio of premier properties, including the award-winning boutique hotels of the Columbia Collection, conference centers, public and private golf courses and distinctive venues offer world-class service in memorable destinations. Columbia creates exceptional experiences for guests and team members while achieving phenomenal results for property owners. The company's continued success has led to an international expansion of the consulting division and more than 100 hospitality projects worldwide. For more information about Columbia and a full list of properties visit www.columbiahospitality.com.

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MEDIA CONTACTS:

Erin Osborne / Sarah Fulghum

GreenRubino

206-447-4747

erino@greenrubino.com / sarahf@greenrubino.com