

dishes.

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Evolve Chocolate + Cafe Speedy Gonzales

Ingredients: 85% chocolate, house coffee liqueur, double espresso. cajeta, steamed milk, vanilla whipped cream \$10



OME PEOPLE ARE wine aficionados, others know a thing or two about beer, and I consider myself to be a hot chocolate snob. I'm not easily impressed by any old cup of cocoa - so I'm serious when I say that Evolve Chocolate + Cafe has created the perfect indulgence for Valentine's Day. Or, well, whenever. In my opinion, boozy hot cocoa is welcome on any day of the week.

The Speedy Gonzales' chocolatey base is enhanced by two shots of espresso and a healthy pour of house-made coffee liqueur. It's rich without being cloying, and with all that caffeine, you can probably guess how this beverage got its name.

Best of all, there's a secret ingredient: Cajeta, or spicy Mexican caramel. Coffee and chocolate alone are a match made in heaven, but the cajeta's subtle kick makes the Speedy Gonzales next-level yummy. Top it off with vanilla whip, serve it with a spoon, and voila-the result is basically Valentine's Day in a mug. 1200 11th St., Ste. 201, 360 220 1898, evolvefairhoven com COCOA LANEY

Brotherton have stuck to their mission of

providing world-class seafood and vegetarian

FRIDAY HARBOR HOUSE Regional NW

130 West St., Friday Harbor 360.378,8455, fridayharborhouse.com

It's hard to beat the view of the ferry landing, marina, and San Juan Channel from Friday Harbor House - the hotel and restaurant provide a sweeping panorama of water and sky. In addition to the delicious food menu, Friday Harbor House is one of the few island restaurants to offer a full bar at brunch every day of the week.

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INN AT LANGLEY American

400 First St., Langley, 360,221,3033, innatlangley.com

If beauty were a taste, this would be it. As a guest, you're taken on a mouth-watering culinary journey through a multi-course tasting menu. Not only is the meal a delight for the taste buds, but there are also surprises at each turn, whether it's the presentation or the accoutrements. Each guest is served as if they are the only one in the dining room. The menu is prix fixe, with an additional charge for wine pairing. Dinner here is more than just a meal; it's an experience.

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ISLAND SKILLET Homestyle

325 Prune Alley, Eastsound, 360.376.3984

Beloved by loyal patrons for its large portions and casual, customizable meals, Island Skillet is a must-stop for anyone visiting Oreas Island. A rustic metal rooster outside the entrance sets the tone. Start the day with a skillet breakfast complete with a bottomless cup of coffee. Sandwiches rule the lunch menu, and you can choose from a lengthy list of sides and customizations for most items, so you can totally have it your way.

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PRIMA BISTRO French

201 1/2 First St., Langley 360 221 4060, primabistro.com

A quintessential South Whidbey dining experience in the heart of Langley, Prima Bistro marries gourmet French cuisine and classic Northwest ingredients. The selection of red and white wines offers options for connoisseurs of every stripe, along with a full bar. For fabulous food, elegant ambience, and world-class views, be sure to visit Prima on your next visit to Whidbey Island.

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