



The Restaurant is committed to seasonal cooking prepared with ingredients grown and harvested from local food sources. Our suppliers include: Yon Farms, Niman Ranch, Coleman's, North Coast Seafood and Keegan Fillion Farms.

Executive Chef Regan Browell prides herself in making nearly everything from scratch. The result is a menu free of processed and chemically preserved foods.

The Restaurant disposes of waste creatively by making “reduce, reuse and recycle” its standard operating procedure. Menus are printed on recycled fiber paper, takeout containers are made from recycled material and used cooking oil is converted into biodiesel.

*The Restaurant at The Willcox is committed to reducing its environmental impact while providing the finest and freshest foods for our guests.*