

RESTAURANT NEWS



Seattle

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Annual Restaurant Issue Published - NEW!

[Neil Robertson](#) of [Canlis](#) was named one of the [Top Pastry Chefs in the U.S.](#) and [Tamarind Tree](#) was chosen as the pick for Seattle on our inaugural [Top 40 Cheap Eats in the U.S.](#) list, published in our [2008 Restaurant Issue](#). Check out the rest of the newsletter for the [Top 40 Restaurants in the U.S.](#), the [Top 10 Steakhouses in the U.S.](#) and more!



THE BEST OF



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RESTAURANT NEWS

Openings

Pearl, an upscale urban eatery, has opened in the space recently vacated by Trader Vic's. A sophisticated, totally remodeled dining room and a menu featuring refined contemporary Northwest cuisine have replaced the Polynesian décor and pupu platters. Lunch and Dinner daily. Pearl, Lincoln Square, 700 Bellevue Way, Bellevue, WA 98004, 425-455-0181.

The funky Asteriod Cafe space has been reborn as **Sutra**, a soothing vegetarian cafe that offers a prix-fixe, four-course dinner four nights a week (Wednesday through Saturday). There are only two seatings and dinners are served at long communal tables. Prices for the full prix-fixe menu, which changes daily, range from \$28-\$35 depending on the number of courses and the evening's menu. Sutra, 1605 N. 45th St., Seattle, WA 98103, 206-547-1348.

You don't have to wait to get [home](#) to enjoy sausages from Pike Place Market's favorite sausage counter. **Uli's** now provides sausage aficionados a small cafe right next to the meat counter. Order one of their famous sausages---lamb, Cajun chicken or bratwurst are favorites---with beer or wine. The cafe also serves sandwiches and French fries. Open daily with Pike Place Market hours from 10 a.m. to 6 p.m. Uli's Famous Sausage, Pike Place Market, 1501 Pike Place, Seattle, WA 98101, 206-839-1000.

Ethan Stowell ([Tavolata](#), [How to Cook a Wolf](#) and [Union](#)) is opening his fourth restaurant in late December-early January with business partner Patric Gabre-Kidan. **Anchovies and Olives** will focus on Italian seafood---crudo, fresh sardines, branzino, clams with pasta, and more---with all items \$18 or less. This latest culinary venture will make the duo a major retail tenant in a new [apartment](#) building complex at 15th Avenue East and East Pine Street. Rentals may go fast with a dining spot guaranteed to be good right downstairs!

Poppy blooms! Jerry Traunfeld's eagerly awaited restaurant on Capitol Hill is now open. Poppy's concept is based on a "thali," or platter, which is used in India to deliver a variety of small [dishes](#). Traunfeld, who was the chef at [The Herbfarm](#) for 17 years, has created a prix-fixe menu (\$32 person) that fuses the "thali" concept with his signature style highlighting seasonal ingredients and fresh herbs and spices. The end result is a modern Northwest tasting menu served all at the same time. Dinner Tues.-Sun.. Poppy, 622 Broadway E. (at Roy St.), Seattle, WA 98102, 206-324-1108.

Macrina's Bakery & Café now in SODO! Belltown's celebrated Macrina Bakery & Café recently opened a third location. Beloved for its incredible breads and pastries---often served in Seattle's top restaurants---the new Macrina is open daily. Macrina's founder, Leslie Mackie, just celebrated the 15th anniversary of the [original bakery on First Avenue in Belltown](#).

Macrina's Bakery & Café, 1943 First Ave. S., Seattle, WA 98134, 206-623-0919.

Offering more than 80 wines by the glass with a menu prepared by executive chef Lisa Nakamura, formerly of Qube and The French Laundry, **bin vivant** opened last month at the [Woodmark Hotel on Lake Washington](#) in Kirkland. Wine director Dawn Smith, alum of the Canlis wine team, joins chef Nakamura to create paired cuisine. Dine alfresco on a warm summer evening on the lakeside patio. bin vivant, 1200 Carillon Point, Kirkland, WA 98033, 425-822-3700.



Olivar, the Spanish word for "olive grove," is the theme of a new [Mediterranean](#) bistro that offers a selection of small plates that can be shared or combined to create tasting menus. Chef Philippe Thomelin comes with credentials from Il Terrazzo Carmine and Cascadia as well as several restaurants in France. He had his own tapas bar in Andalusia Spain. Open Tuesday-Sunday for dinner. Olivar, 806 E. Roy St., Seattle, WA 98102, 206-322-0409.



THE SEASON'S BEST

- [Dining Out on Thanksgiving](#)
- [Top 10 Celebrity Spotting Hotels](#)
- [Cookbook: Autumn Gatherings](#)
- [Top 10 Thanksgiving Wines](#)

News Bytes

Crémant Now Serving Weekend Brunch

Devoted fans of Crémant can now **enjoy brunch** at this charming French bistro in Madronna. Try the fried egg and foie gras terrine. Brunch is served both Saturdays and Sundays from 10 a.m. to 3 p.m. Crémant, 1423 34th Ave., Seattle, WA 98122, 206-322-4600.

A Bigger, Better Garage

Just in time for cozy winter outings, Capitol Hill's favorite 21-and-over hang-out [The Garage](#) is now 35,000 square feet and has two new artfully designed lounges, a total of 20 bowling alleys, 24 pool tables, six bars, three private rooms, and a full-service restaurant. The Garage, 1130 Broadway, Seattle, WA 98122, 206-322-2296.



Tamarind Tree Adds Belltown Branch

[Tamarind Tree](#), the beautiful, tasty and wildly popular Vietnamese restaurant in the International District, is **branching out to Belltown**. It's taking over the corner location on Second and Stewart recently vacated by Qube with an opening expected by the end of the year. Tamarind Tree, 1901 Second Ave., Seattle, WA 98101, no phone available yet.

Monsoon East Opens in Bellevue

Capitol Hill's Vietnamese gem, [Monsoon](#) (615 - 19th Ave. E.), is opening an Eastside sibling this month in the former location of Porcella Urban Market (10245 Main St.) in Bellevue. Monsoon East, 10245 Main St., Bellevue, WA 98004, no phone available yet.

Chef Shuffle

Big news from Seattle's legendary fine dining restaurant: **Jason Franey**, the former sous chef at [Eleven Madison Park](#) in New York, is taking over the helm of the [kitchen](#) at [Canlis](#). The 31-year-old chef replaces executive chef **Aaron Wright**, who is moving back to California. Canlis, 2576 Aurora Ave. N., Seattle, WA 98109, 206-283-3313.

Cameo Roberts, formerly of [Frontera Grill](#) and [Topolobamo](#) in Chicago, is now wearing the chef's hat at [35th Street Bistro](#). This up-and-coming chef is developing a new menu of small and shareable plates. 35th Street Bistro, 709 N. 35th St., Seattle, WA 98103, 206-547-9850.

After many years, [Serafina](#)'s executive chef **John Neumark** is leaving to pursue other interests; chef de cuisine **Dylan Giordan**, who has been at Serafina since 2001, will take his place. Serafina, 2043 Eastlake Ave. E., Seattle, WA 98102, 206-323-0807.

Closings

Cascadia, one of Seattle's most refined and creative dining experiences, is now closed. Chef Kerry Sper, however, is taking the helm at the posh new Four Seasons Hotel on Union Street, which is set to open in early November. Cascadia, 2328 First Ave., Seattle, WA 98121, no phone.

The curtain has closed on **Veil**. The seductive, stylish restaurant and cocktail lounge in lower Queen Ann is no longer open. Veil, 555 Aloha St. # 100, Seattle, WA 98109, no phone.