



Dining Guide

**SEATTLE
WEEKLY**

big bites newsletter



Welcome to *SW's* weekly food blast. Here you'll find up-to-the-minute info on Seattle's restaurant and bar scene, quickie reviews, insights, and recommendations. Please ingest responsibly.

bits & pieces: news on the food scene

Apparently, when you're as good a chef as Ethan Stowell, recessions aren't something you need to worry about. The Seattle chef just announced he's opening his fourth restaurant in five years. In 2003, Stowell triumphed with his first creation, downtown's [Union](#), then teamed up with business partner Patric Gabre-Kidan to open two more Seattle favorites: [Tavolata](#) and [How to Cook a Wolf](#). Now the duo is getting ready to launch their latest venture, Anchovies & Olives, in late December or early 2009. In his press release, Stowell says, "The idea behind the menu is that every dish will have a seafood element. Yes, we will have some meat on the menu, but it will be something like beef carpaccio with white anchovy, shallots, and [Parmesano] reggiano." They also plan to offer fresh pastas made by Tavolata's "pasta guru," Marshall Nall. Menu items will range from \$5-\$18 and will include soft-boiled eggs with anchovy mayonnaise, salt-cod agnolotti with pine nuts and golden raisins, and striped bass with lentils, pancetta, and turnips. Guests will be able to choose from a wine list made up entirely of Italian imports. Keep your eye out for Anchovies & Olives below the new Pearl Apartment Building at the corner of 15th Avenue and East Pine Street.

Bellevue is getting a new restaurant that, unlike every other eatery that seems to pop up in Bellevue, you've never heard of before. It's called **Pearl**, and its owners are very excited to bring something different to the Eastside boomtown. "We're in a sea of chains," says co-owner Bradley Dickinson. "We wanted to create a space that you might find downtown or on Queen Anne. It has kind of an urban feel, and we felt that Bellevue was ready for that." Dickenson, along with business partner Mikel Rogers, are both formerly of Schwartz Brothers. The pair have been planning Pearl for a couple of years, and once they set eyes on the Lincoln Square location—formerly Trader Vic's—they knew it would be a great fit for them. "We looked at about five locations around Seattle, but we wanted a space that had the right number of seats for us. We're accustomed to doing big restaurants in the past, so we didn't have a problem with 8,000 square feet." They plan to focus on Northwest cuisine with pan-Asian techniques, such as braised pork shoulder with warm potato, fennel, and arugula salad as well as slow-roasted King salmon. The restaurant is set to open November 14. Pearl, 700 Bellevue Way N.E., Suite 50, Bellevue, 425-455-0181, www.pearlbellevue.com.