

*fresh  
from* **SEATTLE**

————— *Recipes from the city's best chefs* —————

*featuring*

**TOM DOUGLAS**

**MARIA HINES**

**THIERRY RAUTUREAU**



# *fresh from* SEATTLE *Recipes from the city's best chefs*



## 2 DAYS IN SEATTLE

Take a visit to Seattle and you'll find a culinary scene that won the geographic lottery—wild-caught seafood fresh off the boat, organic farm-to-table ingredients from

just miles away and Washington wines that are some of the finest in the world. Now here's your chance to bring a taste of Seattle home with Seattle-centric recipes

from the city's most accomplished chefs. And once you've tried your hand at re-creating Seattle, book a trip to experience true Pacific Northwest dishes for yourself.



# 33

**ZAGAT CELEBRITY CHEF  
RESTAURANTS**

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# 13

**JAMES BEARD  
AWARD WINNERS**

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# 1

**CITY TO SAVOR**

## **2** DAYS IN **SEATTLE**

Seattle chefs have been recognized for their creativity and skill by some of the most prestigious institutions in the world. With a focus on locally sourced and organic ingredients, many of their restaurants are at the forefront of the pesticide-free sustainability movement. The region itself features organic farms, wild-caught seafood and over 80\* farmers' markets (including the historic Pike Place Market).

\*Number claims are as of September 2013



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@BCRobyn



@12thmanTim



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@allisonejones



@Miss604



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DAYS IN SEATTLE



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@RickBakas

Food is meant to be an exploration, just like a trip to Seattle. So Visit Seattle brought in influential food, wine, arts and culture enthusiasts and set them loose in the city to discover the hidden gems and must-see hot spots. You can see what they found at [2DaysInSeattle.com](http://2DaysInSeattle.com).

Explore Seattle and build your itinerary at [2DaysInSeattle.com](http://2DaysInSeattle.com)

# *fresh from* SEATTLE

*Recipes from the city's best chefs*

**Fresh from Seattle** includes recipes from twelve of the city's finest chefs. Our three featured chefs, Tom Douglas, Maria Hines and Thierry Rautureau (aka Chef in the Hat™) have received numerous industry awards and appeared on national cooking shows. The nine additional star chefs hail from Seattle's top hotel restaurants, where fine dining and stunning accommodations go hand in hand.

All the recipes have a decidedly Pacific Northwest flair. You'll also find information on the fresh local ingredients that make up each dish. Just mouse over the icon  where it appears to view a pop-up with more details.

Each chef section includes information about his or her restaurant(s), and you can make a reservation directly from the recipe book at any time by clicking on the Reservations buttons. If you'd like to plan a trip to Seattle, click on the 2DaysInSeattle logo to be taken to the booking site.

You can also share your finished dishes and search for Seattle food photos on Twitter, Facebook and Instagram using the hashtag **#2DaysInSeattle**. Enjoy, and happy cooking!

Tom Douglas, along with his partners, Jackie Cross and Eric Tanaka, is the chef-owner of many of Seattle's most exciting restaurants. With over 30 years in the biz, Tom has earned national recognition for cooking global cuisine with regional and seasonal ingredients. In fact, the media has often described Tom as the chef who put Seattle on the culinary map. 



# Chef Tom Douglas, Owner of Tom Douglas Restaurants





## Tom's Tasty Sashimi Tuna Salad with Green Onion Pancakes

# Tom's Tasty Sashimi Tuna Salad with Green Onion Pancakes

Tom Douglas (from *Tom Douglas' Seattle Kitchen*) | Serves 4 | Chef's Note:  Fish Sourcing and Storing

## Ingredients

12 ounces sashimi-grade tuna

1/3 cup thinly sliced green onions, cut on the bias

2 1/2-ounce package kaware radish sprouts or substitute 1/3 cup fresh bean sprouts

1/3 cup loosely packed fresh cilantro leaves

2 teaspoons toasted sesame seeds

3/4 cup Sake Sauce, chilled **GO TO PAGE 8**

4 teaspoons peanut oil

1 teaspoon sesame oil

1/2 teaspoon Asian chili oil

2 Green Onion Pancakes **GO TO PAGE 9**

## Directions

1. Slice the tuna into strips about 1/8-inch thick. Place the sliced tuna in a bowl with the green onions, half the kaware radish sprouts or bean sprouts, the cilantro and sesame seeds. Add the Sake Sauce. The sauce must be cold, so as not to cook the raw tuna. Toss gently. Drizzle with the peanut, sesame and chili oils and toss gently again. This salad is best served right away; it is not something you want to marinate for long because this will “cook” the fish.
2. Place equal amounts of the tuna salad on each of four plates. Drizzle extra dressing from the bowl around the plates. Cut each warm green onion pancake into six wedges and divide them among the plates. Garnish with the remaining kaware radish or bean sprouts.

# Sake Sauce

Prepare in advance for Tom's Tasty Sashimi Tuna Salad with Green Onion Pancakes

## Ingredients

½ cup sake

¼ cup soy sauce

¼ cup rice wine vinegar

1 tablespoon sugar

1 small serrano chile, seeded and finely chopped

¼ teaspoon minced garlic

1 tablespoon finely chopped green onion, white part only

## Directions

1. In a small pan combine the sake, soy sauce, vinegar, sugar, chili, and garlic.
2. Warm on medium heat until the sugar dissolves.
3. Remove from the heat, and allow to cool.
4. Add the green onion.
5. Chill.

# Green Onion Pancakes

Prepare in advance for Tom's Tasty Sashimi Tuna Salad with Green Onion Pancakes | Makes 2 pancakes | *Serves 4*

## Ingredients

- 1 large egg
- 2 teaspoons sesame oil
- 4 eight-inch flour tortillas
- 2 teaspoons sesame seeds, toasted
- 1/3 cup finely chopped green onions or scallions
- 1 tablespoon peanut or vegetable oil, or more as needed

## Directions

1. In a small bowl, lightly beat the egg with the sesame oil.
2. Brush each tortilla with the egg mixture and then sprinkle two of the tortillas with the green onions and sesame seeds.
3. Sandwich the tortillas together, pressing down to seal, forming two whole pancakes.
4. Heat 1 tablespoon of the peanut or vegetable oil in a sauté pan over medium heat.
5. Add a pancake to the pan and cook until lightly browned on both sides, about 2 minutes per side.
6. Repeat with remaining pancake, using more oil if needed.
7. Cut into wedges and serve.



## Peak of the Season Crisp with Brown Sugar Oats



# Peak of the Season Crisp with Brown Sugar Oats

Tom Douglas (from *The Dahlia Bakery Cookbook*) | Yields one 9-inch pie pan, serves 5 or 6 | Chef's Note:  Summer Berries

## Ingredients

2/3 cup rolled oats

2/3 cup packed brown sugar

2/3 cup all-purpose flour

1/2 teaspoon cinnamon

6 tablespoons cold unsalted butter, cut into dice

2 cups raspberries

2 cups blueberries

1/2 cup sugar (if your berries are very sweet, you may want to use less sugar)

2 tablespoons all-purpose flour

Ice cream or sweetened whipped cream, if desired

## Directions

1. Preheat the oven to 350° F. To make the crisp topping, combine the oats, brown sugar, flour and cinnamon in a bowl. Add the diced butter to the dry ingredients and blend with a pastry blender or the tips of your fingers until crumbly. Set aside.
2. In another bowl, toss the berries with the sugar and flour, using a rubber spatula. Pour the berries into a 9-inch pie pan. Cover the berries with the crisp topping. Set the filled pie pan on a baking sheet to catch any juices; then place in the oven and bake for 40–45 minutes, until the topping is golden brown and the juices are bubbling.
3. To serve, spoon generous portions of the crisp into wide shallow bowls and top with scoops of ice cream or whipped cream, if desired.



## Etta's Rub with Love Salmon with Grilled Shiitake Relish



# Etta's Rub with Love Salmon with Grilled Shiitake Relish

Tom Douglas (from *Tom Douglas' Seattle Kitchen*) | Serves 6 | Chef's Note:  Rub with Love Spice Rubs

## Ingredients

6 seven-ounce salmon fillets, preferably wild

4 tablespoons Rub with Love Salmon Rub

Olive oil as needed

Grilled Shiitake Relish [GO TO PAGE 14](#)

1 lemon, cut in 6 wedges

Fresh basil leaves for garnish

## Directions

1. Fire up the grill.
2. Coat both sides of the salmon portions using all of the rub.
3. Brush the grill and fish with oil. Grill over direct heat, covered, with the vents open. When the salmon is marked by the grill, flip and finish cooking. We like our salmon medium-rare, which requires a total grilling time of 8–10 minutes, depending on the heat of your grill. The sugar in the spice rub can easily burn, so watch it closely. When the salmon is cooked, put it on plates and spoon some grilled shiitake relish over each salmon fillet. Garnish with lemon wedges and fresh basil leaves.

# Grilled Shiitake Relish

Grill and prepare before grilling Etta's Rub with Love Salmon

## Ingredients

$\frac{3}{4}$  pound shiitake mushroom caps, wiped clean

3 tablespoons olive oil

2 tablespoons minced shallot

2 teaspoons minced garlic

$\frac{1}{2}$  teaspoon chopped flat-leaf parsley

$\frac{1}{2}$  teaspoon chopped fresh sage

$\frac{1}{2}$  teaspoon chopped fresh rosemary

$\frac{1}{2}$  teaspoon chopped fresh thyme

1 tablespoon balsamic vinegar

2 teaspoons fresh lemon juice

Kosher salt and freshly ground black pepper

## Directions

1. Fire up the grill.
2. In a bowl, toss the mushroom caps with 2 tablespoons of the oil and a sprinkle of salt and pepper.
3. Grill mushrooms on both sides, over direct heat, until cooked through, about 5 minutes of total cooking time. (Unless your mushroom caps are large, you may want to set a rack over your grill or use a grill basket so that you don't have any mushrooms falling through the grates.)
4. Remove the mushrooms from the grill and thinly slice.
5. Heat the remaining tablespoon of oil in a sauté pan on medium heat. Add the shallot and garlic and sweat 2–3 minutes until soft and aromatic. Set aside to cool.
6. In a bowl, combine the mushrooms, shallot-garlic mixture, herbs, balsamic vinegar, and lemon juice. Season the relish to taste with salt and pepper and set aside at room temperature.



## Dungeness Crab Cakes



# Ingredients

Mouse over the  to learn more



# Dungeness Crab Cakes

Tom Douglas (from *I Love Crab Cakes*) | Serves 4

## Ingredients

1 pound Dungeness crabmeat, drained, picked clean of shell, and excess moisture lightly squeezed out if the crabmeat is wet

½ cup plus 2 tablespoons mayonnaise, preferably Hellman's or Best Foods

2 tablespoons plus 2 teaspoons grated lemon zest

2 tablespoons plus 2 teaspoons minced fresh dill

2 tablespoons plus 2 teaspoons thinly sliced chives

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

½ cup panko bread crumbs plus 2 cups more for dredging

5 tablespoons unsalted butter

Lemon wedges

## Directions

1. If you want the best crust, turn your crab cakes once while they're in the oven, but otherwise don't disturb them. Panko or Japanese bread crumbs are coarser than ordinary bread crumbs. You can find panko in Japanese and other Asian markets, and in well-stocked supermarkets, often near the seafood counter.
2. To make the crab cakes, put the crabmeat, mayonnaise, lemon zest, dill, chives, salt and pepper in a large bowl. Mix everything together gently with a rubber spatula. Add the ½ cup of panko and mix again. Pour the remaining 2 cups of panko into a shallow container.
3. Form the crab mixture into eight patties. Pat them gently into shape without pressing them too much. Drop the patties into the panko and turn them to coat both sides, patting to shake off the excess. If you have time, you can let the crab cakes chill in the refrigerator an hour or more before frying.
4. When you are ready to fry the crab cakes, preheat the oven to 450°F. Put two large non-stick skillet over medium-high heat and add about 2½ tablespoons of butter to each pan. As soon as the butter is melted, add four crab cakes to each pan. Leave the pans on the burners for a minute or slightly less (the butter should not be starting to brown), and then place the pans in the oven. Cook the crab cakes until they are heated through and golden brown on both sides, about 12 minutes, carefully turning them with a spatula about half way through the cooking time. Remove the pans from the oven and transfer the crab cakes to plates, serving two crab cakes to each person. Garnish with lemon wedges.

# Tom Douglas Restaurants



Lola: Modern Mediterranean and North African riffs on local ingredients, and a favorite Seattle breakfast spot.

TanakaSan: Soulful, slurpy bowls of ramen and savory meat, fish and veggie robata skewers hot off the charcoal grill.

Assembly Hall, Dahlia Lounge and Juice and Coffee.



Make a reservation at Lola

Make a reservation at TanakaSan

TomDouglasRestaurants.com

# Tom Douglas' Seattle Favorites



Tap to view Chef Tom's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)

## DINETTE

Rustic European fare that's great for sharing



## MAMNOON

Modern union of Middle Eastern cuisines



## SHIRO'S

Classical Japanese technique blended with Pacific Northwest food



## 663 BISTRO

Home-style Chinese in Seattle's International District



## BAR SAJOR

Chef Matt Dillon's hyperlocal woodfire restaurant



# Chef Maria Hines, Executive Chef of Tilth, Golden Beetle and Agrodolce

Winner of the 2009 James Beard Award for Best Chef: Northwest, Maria Hines has been turning heads in Seattle for over a decade. In 2005, she was named one of *Food & Wine* magazine's "10 Best New Chefs" and went on to open her first restaurant, Tilth, which remains a top culinary destination. 





**Skagit River Ranch Wagyu Beef Tartare with Dijon and Grilled Romaine**

# Ingredients

Mouse over the ? to learn more



# Skagit River Ranch Wagyu Beef Tartare with Dijon and Grilled Romaine

Recipe Credit: Maria Hines and Jason Brzozowy | **Serves 4** | About Skagit River Ranch 

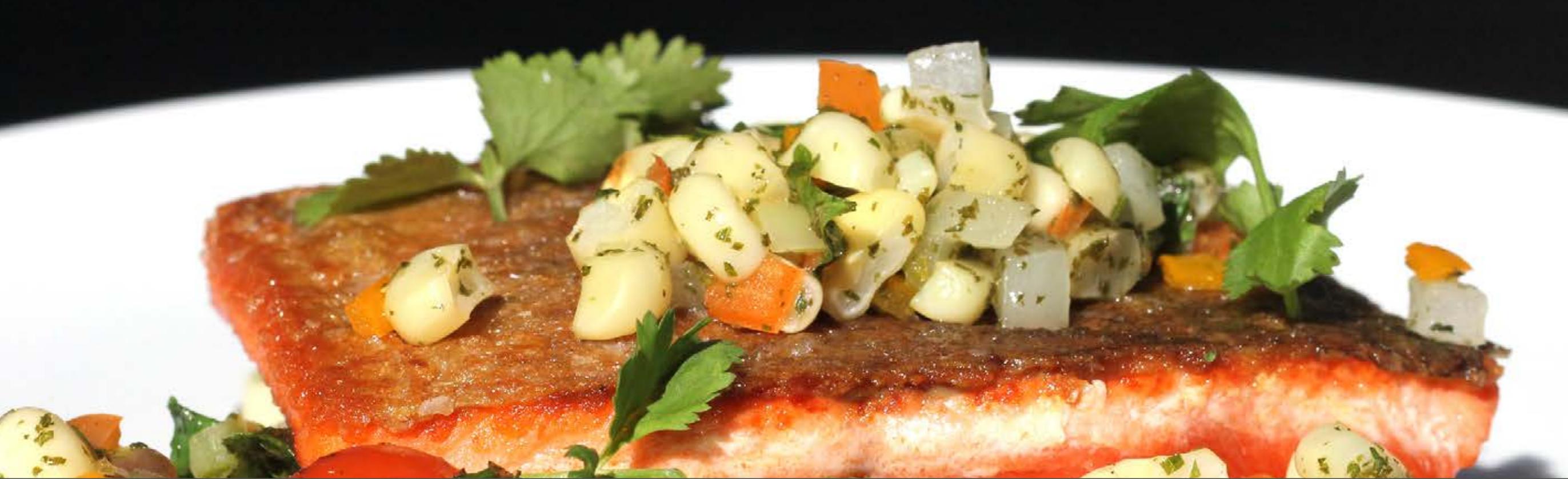
## Ingredients

12 ounces Wagyu top sirloin  
2 medium shallots, peeled, finely diced  
2 garlic cloves, peeled, finely diced  
1 bunch chives, finely sliced  
1 tablespoon Dijon mustard  
1 head red romaine lettuce  
1 baguette  
Salt and black pepper  
2 tablespoons olive oil

## Directions

1. Season the steak liberally with salt and black pepper. Let cure for 1 hour. Small dice the top sirloin. Combine with shallot, garlic, chives and Dijon. Season with salt and black pepper to taste.
2. Remove any loose outer leaves from the romaine. Cut in half and season with salt and pepper. Grill the romaine over high heat until tender and having defined grill marks.
3. Slice the baguette on a slight bias about ½-inch thick and season the slices with olive oil, salt and pepper. Grill the bread on each side until crispy.
4. Thinly slice the romaine and serve with the tartare and grilled bread.





## Loki Fishing Vessel Seared Sockeye Salmon with Sweet Corn Salsa



# Ingredients

Mouse over the ? to learn more



# Loki Fishing Vessel Seared Sockeye Salmon with Sweet Corn Salsa

Recipe Credit: Maria Hines and Jason Brzozowy | **Serves 4** | About Loki Fishing Vessel 

## Ingredients

- 4 5-ounce sockeye salmon fillets
- 3 ears, sweet corn
- 4 mixed sweet and hot peppers
- 1 medium-sized sweet onion
- 2 garlic cloves, minced
- 1 pint cherry tomatoes, halved
- 1 bunch cilantro
- 1 tablespoon canola oil

## Directions

1. Cut the corn kernels from the ears of corn. Dice the peppers and onions. Sauté the onions and garlic until fragrant. Add the corn and peppers and sauté until tender. Season with salt, pepper, and lemon juice. Add tomatoes and chopped cilantro. Let cool. You can serve immediately, but it will be better the next day!
2. Season the salmon with salt and fresh white pepper. Heat 1 tablespoon canola oil over medium-high heat in a sauté pan. Place the salmon fillets skin side down in the pan. Sear until the skin is golden brown and releases from the pan, about 3 minutes. Turnover and cook an additional 1 minute. Serve with salsa.

Chef Jason Brzozowy  
preparing the sweet corn salsa





## Oxbow Farm Mixed Summer Squash Salad with Parmesan, Hazelnuts and Truffle Vinaigrette



# Ingredients

Mouse over the ? to learn more



# Oxbow Farm Mixed Summer Squash Salad with Parmesan, Hazelnuts and Truffle Vinaigrette

Recipe Credit: Maria Hines and Jason Brzozowy | *Serves 4* | About Oxbow Farm 

## Ingredients

2 pounds mixed *summer squash* (patty pan, striped green tiger, zucchini)

4 tablespoons *extra-virgin olive oil*

1 bunch *dill*, roughly chopped

1/2 cup *hazelnuts*, toasted, chopped

4 ounces *Parmesan* block

2 teaspoons *white wine vinegar*

2 tablespoons *white truffle oil*

*Salt and black pepper*

## Directions

1. Cut the squash into bite-sized pieces. In a bowl, toss with olive oil, salt, pepper and chopped dill. Let marinate for 20 minutes.
2. For the vinaigrette, whisk together the white wine vinegar and truffle oil. Season with salt and pepper to taste.
3. To finish, combine the squash with the chopped hazelnuts. Adjust seasoning with salt and pepper. Spoon salad onto a serving plate. Using a peeler, garnish the salad with shaved Parmesan.

# Maria Hines Restaurants



Tilth features New American cuisine with certified-organic or wild ingredients sourced from as many local farmers as possible.

Golden Beetle showcases Eastern Mediterranean flavors with the Northwest's best organic and seasonal ingredients.

Agrodolce offers the sun-drenched cuisine of Southern Italy and Sicily with handmade pastas and the finest organic and sustainable local ingredients.



[Make a reservation at Tilth](#)

[Make a reservation at Golden Beetle](#)

[Make a reservation at Agrodolce](#)

# Maria Hines' Seattle Favorites



*Tap to view Chef Maria's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)*

## MAI THAIKU

An Asian twist on home-style food and traditional cocktails



## NEEDLE AND THREAD

Prohibition-style cocktails and bites in a classically quaint speakeasy



## REVEL

A modern, inventive take on Korean and American cuisines



## BATHTUB GIN & CO.

Creative cocktails in a cozy speakeasy beneath an old brick hotel



## LITTLE UNCLE

Authentic Thai from chefs Wiley Frank and Poncharee Kounpungchart





Thierry Rautureau (Chef in the Hat™) is the chef-owner of Rover's Restaurant (1987–2013), Luc and Loulay (fall 2013). Rautureau received the name Chef in the Hat due to his ever-present fedora. He's won various awards including the James Beard Award for Best Chef in the Pacific Northwest in 1998, and has been awarded the Chevalier de l'Ordre du Merite Agricole by the French government. ?

**Chef Thierry Rautureau,** Executive Chef of Luc and Loulay





## Northwest Wild Mushroom Salad, Toasted Hazelnut, Aged Balsamic Vinegar



# Ingredients

Mouse over the  to learn more



# Northwest Wild Mushroom Salad, Toasted Hazelnut, Aged Balsamic Vinegar

© Thierry Rautureau 2013, Chef in the Hat™ | Serves 4

## Ingredients

3 cups Northwest wild mushrooms  
(chanterelle, lobster, coral and boletus)

2 tablespoons whole butter (unsalted) or  
1/4 cup Moroccan extra virgin olive oil

4 tablespoons minced shallots

1 teaspoon minced garlic

1 teaspoon chopped thyme

1/8 cup 25-year-old balsamic vinegar

1/4 cup Moroccan olive oil

3 cups local garden greens (red oak leaf,  
arugula, spinach or bland preferred)

1/4 cup well-toasted chopped hazelnuts

Salt and pepper, to taste

## Directions

1. In a small sauté pan, heat butter over medium to high heat until golden brown.
2. Toast the chopped hazelnuts until golden brown.
3. Add the mushrooms, sauté until brown.
4. Add shallots, garlic and thyme and lightly brown.
5. Add the balsamic vinegar and incorporate the olive oil.
6. Season to taste, remove from heat and let cool.
7. Toss vinaigrette from mushrooms with the greens.
8. Add the hazelnuts, and arrange on a plate with the mushrooms surrounding it.



**Neah Bay Wild Coho Salmon with Moroccan Olive Tapenade**



# Ingredients

Mouse over the ? to learn more



# Neah Bay Wild Coho Salmon with Moroccan Olive Tapenade

© Thierry Rautureau 2013, Chef in the Hat™ | Serves 4

## Ingredients

4 salmon steaks (4-5 ounces each),  
skin on and pin-bones removed

## Tapenade

1½ cup pitted and chopped olives  
(preferably niçoise, green and black, 1/3 each)

4 tablespoons chopped shallots

1 tablespoon chopped garlic

3 teaspoons harissa

3 red bell peppers  
(roasted, skinned and diced small)

1 teaspoon chopped thyme

1 tablespoon chopped chive

¾ cup Moroccan olive oil

## Equipment

Charcoal barbecue (optional)

## Directions

1. Toss all the tapenade ingredients in a salad bowl and season with salt and pepper to taste. Spread all of the tapenade on top of all the salmon, patting gently so that it stays on. Let marinate for at least 1 hour, but not more than 2 hours.
2. Start barbecue with all the coals in the center. When all the coals are red and hot, move them to the side and close the lid.
3. Once a high-heat temperature is reached (450° +), lift the cover and place the salmon steaks on the center of the grill. Close the lid, and let cook for 4-5 minutes. Lift the lid, and remove the salmon skin by sliding a wide metal spatula between the meat and the skin.
4. If using a sauté pan: bring the pan to high heat, place the salmon in the center of the pan and place it in the oven for 6-7 minutes.
5. Gently remove the salmon, leaving the skin on the grill and trying to keep as much tapenade on the salmon as possible.
6. Let the skin cook another 3-5 minutes, remove and serve as a crisp on the side of the salmon. Serve warm.
7. Recommended vegetable garnishes: grilled zucchini halves, sliced eggplant and couscous with julienne mint and grated lemon.

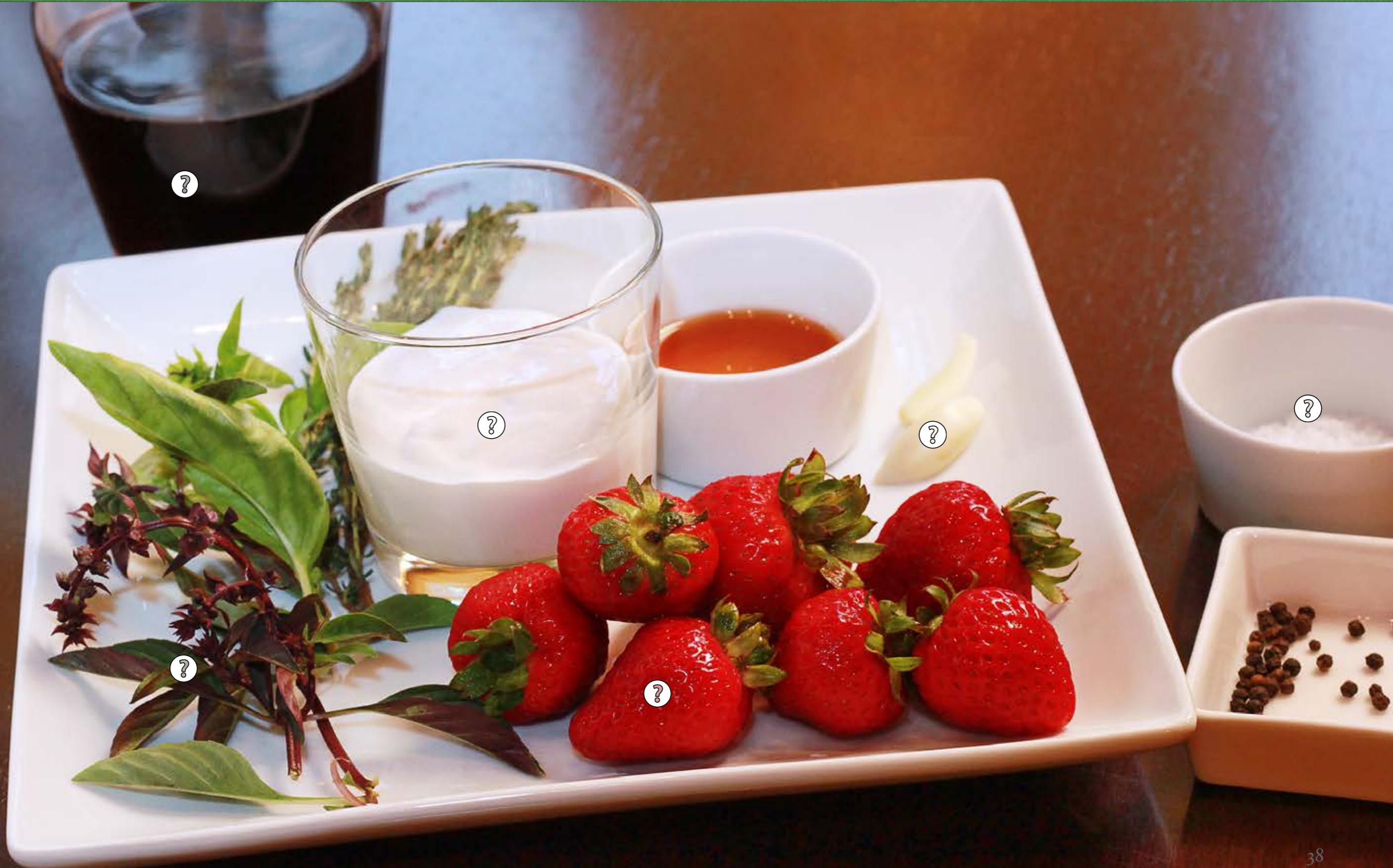


## Skagit Valley Savory Strawberry & Red Wine Soup



# Ingredients

Mouse over the ? to learn more



# Skagit Valley Savory Strawberry & Red Wine Soup

© Thierry Rautureau 2013, Chef in the Hat™ | Serves 4

## Ingredients

3/4 pound fresh seasonal strawberries, rinsed and hulled

1 cup red wine (preferably Washington Syrah)

2 tablespoons clover honey

5 grinds black pepper

1 clove garlic, halved

3-4 sprigs of basil

1 teaspoon thyme leaves

1/2 cup whole crème fraîche, whipped

Salt and freshly ground black pepper

1 cheesecloth

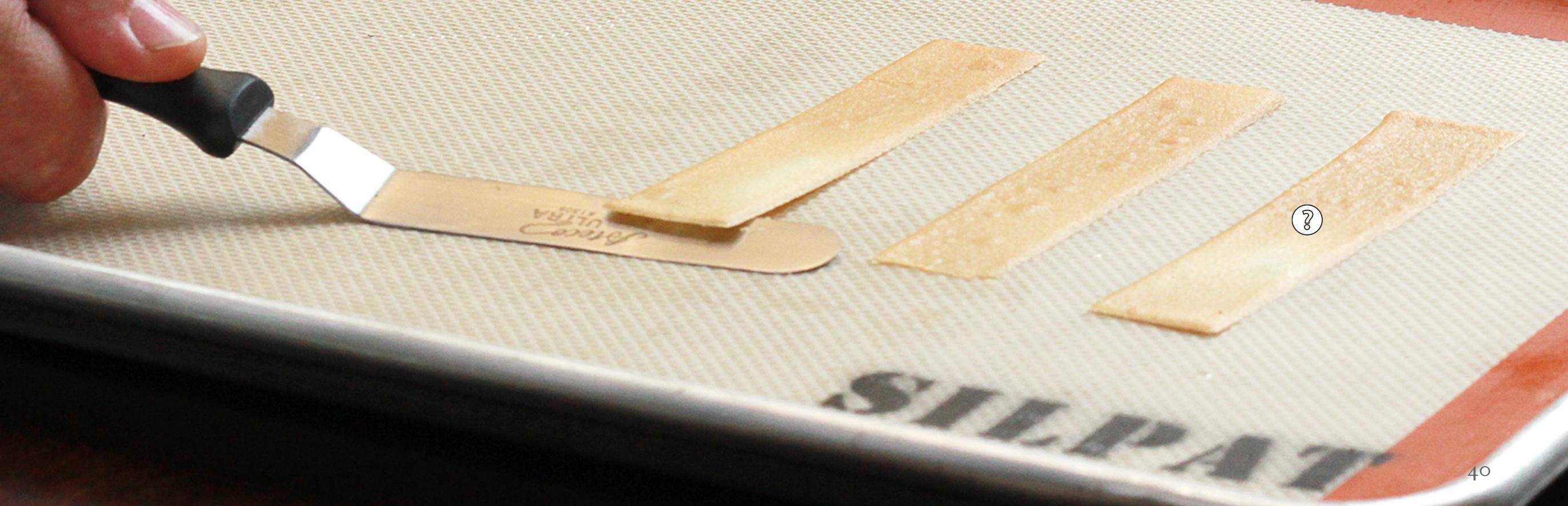
4 Tuile Cookies **GO TO PAGE 41**

## Directions

1. Set aside four large strawberries for garnish. Halve the remaining strawberries, and cut the halves across into 1/2-inch pieces.
2. Pour the wine into a medium bowl, add the honey, and stir until the honey is dissolved. Add the strawberries and pepper. Put the garlic, half the basil and the thyme leaves in a cheesecloth and add it to the wine. Refrigerate to marinate for 2 hours (not much longer or the infused flavors will become quite strong).
3. Shortly before serving, put the crème fraîche in a medium-sized bowl, and whip to blend and form a smooth mixture. Season with a pinch of salt and pepper.
4. To serve, discard the cheese cloth from the strawberries. Mince the remaining basil, and stir it into the soup. Set the reserved strawberries cut side down on the chopping board. Cut each strawberry in 1/8-inch slices, keeping the slices together as you go. Use your fingers to gently slide the slices away from one another to form a strip of partly overlapping slices 3-4 inches long. Set each sliced strawberry upright in an arc to one side of a chilled, shallow soup bowl. Spoon the soup into the bowls and top each soup with a dollop of the crème fraîche. Set a tuile cookie on top so that its broad end rests on the crème fraîche, the tip extending over the side of the bowl. Serve immediately.



# Tuile Cookies



# Tuile Cookies

© Thierry Rautureau 2013, Chef in the Hat™ | *Makes 2 dozen* | Chef's Note: Shape Varieties 

## Ingredients

2 egg whites

1/2 cup sugar

4 tablespoons *unsalted butter*,  
at room temperature

1/2 *vanilla bean*, split lengthwise

1/2 cup *all-purpose flour*, sifted

## Directions

1. Whip the egg whites in a large bowl until frothy, and then gradually add 1/4 cup of the sugar and continue mixing until the sugar is dissolved and the egg whites form soft peaks. Combine the butter and the remaining 1/4 cup of the sugar in the bowl of a stand mixer fitted with a paddle attachment, and beat at medium speed until well blended. Run the back of a knife blade down the length of the vanilla bean halves to scrape out the tiny vanilla seeds, and add them to the creamed butter. Fold in the egg whites followed by the flour, folding just until evenly blended. Refrigerate the tuile batter for at least 1 hour before baking.
2. Preheat the oven to 350°F. Line a heavy baking sheet with a silicone baking mat or parchment paper.
3. Use an off-set or other flat spatula to spread the tuile batter in the desired shape on the prepared baking sheet. Bake until the edges are just beginning to turn brown and the centers are firm, 5–7 minutes. Use a metal spatula to immediately lift the cookies from the tray, and lay them over a rolling pin to cool (or transfer to a wire rack to cool flat). When the cookies have cooled enough to set, transfer them to a wire rack to cool completely. Repeat with the remaining batter. Store in an airtight container until ready to serve. Tuile cookies are at their best baked just a few hours before serving, though the batter can be made a day in advance.

## Luc



Located in beautiful Madison Park, home of cafes, boutiques, salons and stunning Lake Washington and Mt. Rainier views.

The perfect setting to enjoy heartwarming food, cocktails and wine, including Luc's private blend.

A familiar face (and hat) to food connoisseurs, Chef Thierry started his illustrious career in Anjou, France, at age 14.

Like the city itself, Luc's is about approachable elegance—fine cuisine in a comfortable atmosphere.

**Make a reservation with the Chef in the Hat™**

## Thierry Rautureau's Seattle Favorites



*Tap to view Chef Thierry's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)*

### POPPY

Thali-style platters from renowned chef Jerry Traunfeld



### SPINASSE

Inspired traditional cuisine from the Northern Italy Piedmont region



### LARK

Small plates blending simple, seasonal, classic and adventurous



### CANON

Intimate locale with the western hemisphere's largest spirit collection



### THE BOOK BINDERY

Thoughtfully composed plates of contemporary cuisine





Daisley Gordon's path to the culinary arts is anything but traditional, and his passion about the craft is ceaseless and unparalleled in yielding diner experiences of consistent quality and lasting satisfaction.



**Chef Daisley Gordon,** Executive Chef of Marché & Café Campagne at the Inn at the Market



## Warm Potato & Salmon Roe Salad



# Warm Potato & Salmon Roe Salad

Recipe by Daisley Gordon (*Courtesy of Daisley Gordon, Executive Chef of Marché & Café Campagne*) | *Serves 4*

## Ingredients

4 Olsen Farms “B”-size Yukon potatoes, steamed with skin on, cut in half

1 four-ounce jar Loki Salmon Roe

2 teaspoons sliced scallions

2 tablespoons Red Wine Vinaigrette:

1 teaspoon Dijon mustard

1 teaspoon shallots, diced

1/4 cup red wine vinegar

1 cup canola/olive oil blend  
(one or the other is just fine too)

Salt and freshly cracked black pepper

Freshly cracked black pepper

3-4 ounces extra-virgin olive oil

## Directions

1. Toss the warm, cooked potatoes in a bowl with the Red Wine Vinaigrette.

### Red Wine Vinaigrette

Whisk the Dijon, shallots, and vinegar together in a bowl. Slowly whisk in the oil. Season to taste with salt and pepper.

2. Place two halves of potato on each of the four plates. Top each set of potatoes with 1 ounce of salmon roe and some sliced scallions. Sprinkle with freshly cracked black pepper and a drizzle of olive oil.



## Marché Mackerel



# Marché Mackerel

Recipe by Daisley Gordon

## Ingredients

1 pound mackerel fillet, skin on,  
bones removed

## Citrus butter

$\frac{3}{4}$  pound whole butter

1 orange, zest and juice

2 lemons, zest and juice

Small shallot, peeled, minced

1 teaspoon Italian flat-leaf parsley, chopped

Freshly cracked black pepper

Sea salt

Oval gratin dish, metal or ceramic

$\frac{1}{2}$  lemon

## Directions

### Citrus Butter

1. Combine zest and a little butter in food processor. Continue until all butter is in, and then add strained juices. Use as needed for mackerel; freeze the remainder in small amounts for later use.

### Mackerel

2. Rub surface of gratin dish with 1 teaspoon of citrus butter. Place mackerel fillet skin side down in center of gratin dish. Season fillet with sea salt, freshly cracked black pepper, shallots and Italian parsley. Top seasoned fish with a thin layer (about  $\frac{1}{8}$  inch) of softened citrus butter.
3. Place gratin dish under a broiler or in a very hot oven. Cooking time will depend on the thickness of the mackerel fillet. When the flesh in the thickest part of the mackerel is white/opaque, the cooking is complete.
4. Serve broiled mackerel with freshly cut lemon half.



## Pernod Mussels



# Ingredients

Mouse over the  to learn more



# Pernod Mussels

Recipe by Daisley Gordon (© Chef Daisley Gordon / Marché)

## Ingredients

1 tablespoon olive oil  
½ teaspoon shallots, minced  
1 teaspoon onion, minced  
¼ cup leeks, split, washed, cut into ¼-inch half moons  
½ pound Taylor Shellfish Mediterranean mussels, cleaned  
½ ounce Pernod  
1 ounce white wine  
2 ounces heavy cream  
½ cup English cucumber half moons (peeled, split, seeded and sliced)  
1 tablespoon Italian parsley, chopped  
1 tablespoon whole butter  
1 lemon, juiced  
Sea salt  
Freshly ground black pepper  
1 dry, toasted baguette

## Directions

1. Heat a medium sauté pan. Add olive oil and heat until it ripples. Add shallots, onion and leeks and sauté until aromatic, having no color.
2. Add mussels and toss to evenly coat. Season with salt and pepper, deglaze with Pernod and white wine and reduce slightly. Add heavy cream and cover pan to steam.
3. Once mussels are open, add cucumbers and whole butter all at once and then combine well over the heat. Check the seasoning and adjust with sea salt, fresh black pepper and lemon juice to taste.
4. Transfer the finished mussels to a serving bowl and make sure there is plenty of visible garnish on top of the mussels. Sprinkle with chopped parsley, and serve with sliced and dry, toasted baguette.



## Salad Marché



# Salad Marché

Recipe by Daisley Gordon

## Ingredients

### Organic Canola Vinaigrette

1½ tablespoons rice or white wine vinegar

4 ounces Pacifica organic canola oil

2 teaspoons Dijon mustard

1 tablespoon shallot, minced

4 ounces goat cheese

2 ounces heavy cream

2 tablespoons Italian flat-leaf parsley, chopped

2 tablespoons scallion greens, thinly sliced

Sea salt, to taste

Freshly cracked black pepper, to taste

### Salad

Assortment of fresh seasonal vegetables, for example:

Fennel, sliced, blanched

Bunched carrots, peeled, cut into lengthwise quarters

Haricots verts, tips trimmed, blanched

Sweet English peas, blanched

Fresh, mixed salad greens

Ripe cherry tomatoes, cut in halves or quarters depending on size

## Directions

1. Allow goat cheese to sit at room temperature for 30 minutes. Combine cheese and heavy cream with a wooden spoon or small stiff whisk.
2. Make vinaigrette. In a bowl whisk together the vinegar, mustard and shallot; then emulsify canola oil. (This may be done more easily by making a double or triple batch in a blender.)
3. Prepare all vegetables.
4. Spread cheese mixture down the center of an oval platter.
5. Combine all vegetables in a bowl, dress with the vinaigrette and herbs and season with salt and pepper to taste. Arrange vegetables atop the oval pool of cheese mixture.
6. Add the salad greens to the mixing bowl, and coat with the remaining vinaigrette and herbs; then add greens to platter. Any surplus vinaigrette may be used to drizzle on the platter.

# Marché



Located in Post Alley, an eclectic street near Pike Place, Marché is a welcome stop for the market crowd.

With a focus on seasonal food, Chef Daisley's kitchen cooks up fresh French dishes year-round.

[Make a reservation at Marché](#)

[Make a reservation at Café Campagne](#)

[Make a reservation at The Inn at the Market](#)

# Daisley Gordon's Seattle Favorites



*Tap to view Chef Daisley's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)*

## SEA GARDEN

Authentic Cantonese cuisine with fresh Northwest seafood



## JADE GARDEN

Crowd-pleasing dim sum in a lively environment



## BAR DEL CORSO

Local, seasonal and traditional Italian ingredients in every dish



## CAFÉ LAGO

Artisanal Italian fare with handmade pasta and doughs



## LOS AGAVES

Mexican street food in historic Pike Place Market





Chef Sarah Lorenzen grew up surrounded by the lush lands of Petaluma, California. With a turkey rancher as a grandfather and parents who raised orphaned sheep among their walnut trees and raspberry patches, it is no wonder that Chef Sarah has an affinity for cooking with flair while using the freshest seasonal ingredients possible.

**Chef Sarah Lorenzen,** Executive Chef of Andaluca at the Mayflower Park Hotel





## Chorizo and Clam Fettuccini



# Ingredients

Mouse over the ? to learn more



# Chorizo and Clam Fettuccini

Serves 4

## Ingredients

Olive oil, as needed  
12 ounces chorizo sausage  
48 clams  
1 cup white wine  
3 cups chicken stock  
1 pound cooked fettuccini  
20 cherry tomatoes  
2 medium shallots, minced  
2 tablespoons garlic, minced  
1 cup harissa butter  
½ cup lemon juice  
¼ cup cilantro leaves  
Salt and pepper to taste

## Harissa Butter

1 pound unsalted butter, softened  
2 tablespoons plus 1 teaspoon harissa paste  
1 tablespoon sherry vinegar  
1 teaspoon salt  
½ teaspoon black pepper  
¾ teaspoon garlic, minced

## Directions

1. Heat a large sauté pan. Add a thin film of olive oil to the pan.
2. Begin sautéing the chorizo; as it cooks, add shallots, garlic and cherry tomatoes, continue to sauté until golden brown.
3. Deglaze with white wine, add clams, chicken stock and lemon juice; cover pan briefly to steam clams open.
4. As clams begin to open, season with salt and pepper and then add pasta and reduce liquid slightly.
5. Finish by removing pan from heat and swirling in the harissa butter (just combine ingredients listed) and cilantro.



## Pavlova with Lemon Cream and Fresh Berries

# Pavlova with Lemon Cream and Fresh Berries

*Yields 6 three-inch rounds*

## Ingredients

4 ounces egg whites

¼ teaspoon fresh lemon juice

7 ounces sugar

Lemon Cream **GO TO PAGE 60**

## Directions

1. Mix the egg whites and lemon juice until almost a soft peak.
2. Very slowly add the sugar mixture, 1 tablespoon at a time, until all the sugar has been absorbed (mix on speed #2 or #3).
3. Whip the meringue until it is stiff and very glossy.
4. Heat oven to 225°F and line a sheet pan with parchment paper.
5. With a spoon form six 3-inch circles, about 1-inch thick.
6. Bake for at least 1½ hours. The meringue should be crispy on the outside and marshmallow-like on the inside.
7. Cool at room temperature.
8. Top with the Lemon Cream and fresh berries.

# Lemon Cream Recipe

---

Prepare Lemon Cream while the meringue is in the oven.

## Ingredients

3 eggs

3 egg yolks

1 cup sugar

6 lemons, juiced

2 lemons, zest only

2 ounces butter

1 cup heavy cream

## Directions

1. In a double boiler, whisk together all ingredients except butter and cream. Whisk constantly until light in color and thickened. Remove from heat and strain. Whisk in butter. Cool.
2. When Lemon Curd is completely cool, whip heavy cream until stiff peak then fold the curd and cream together, return to fridge to firm.

## Andaluca



Throughout Andaluca, mahogany millwork, hand-painted murals and deep-toned fabrics conjure up a sunbaked Mediterranean grotto.

Built in 1927, the Mayflower Park Hotel offers 160 classically styled, non-smoking guest rooms and 29 luxury hotel suites.

The classic Mayflower Park Hotel has been lovingly restored with crystal chandeliers, gleaming brass and period antiques.

The Mayflower is also home to Oliver's, an elegant downtown bar that's perfect for lunch or a signature cocktail.



[Make a reservation at Andaluca](#)

[Make a reservation at Mayflower Park Hotel](#)

## Sarah Lorenzen's Seattle Favorites



*Tap to view Chef Sarah's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)*

### SUITE 410

An urban neighborhood bar known for its unique cocktails



### HUSKY DELI

A third-generation family-owned deli in West Seattle



### BAI TONG THAI

Serving authentic Thai to hungry travelers for over 20 years



### WILD WHEAT BAKERY

Artisan-baked bread and pastries; sandwiches made from scratch



### WALLY'S

Award-winning chowder and a wide array of Northwest seafood



A photograph of Chef Kerry Sear, a man with dark curly hair, wearing a white chef's coat and a dark apron. He is smiling and looking towards the camera. The background is a kitchen with stainless steel shelves and various items.

Executive chef Kerry Sear's culinary experience includes 15 years with the Four Seasons in Vancouver and Toronto as well as the Four Seasons Olympic in Seattle. Prior to returning to Four Seasons, Sear owned and operated Cascadia, an award-winning downtown Seattle restaurant.

**Chef Kerry Sear,** Executive Chef of ART Restaurant Four Seasons Hotel Seattle



## Heirloom Tomato and Burrata Salad



# Ingredients

Mouse over the ? to learn more



# Heirloom Tomato and Burrata Salad

Serves 4

## Ingredients

2 cups baby heirloom tomatoes,  
blanched and peeled

4 ounces burrata cheese

1 ounce Katz extra-virgin olive oil

1 teaspoon Basil Oil add “see Directions”

1 teaspoon Balsamic Syrup “see Directions”

Micro basil

1 pinch parsley, chopped

Kosher salt and fresh ground pepper, to taste

## Directions

### Basil Oil

1. Blanch and chill one bunch of the basil.
2. Squeeze out excess water, and blend basil while slowly adding two cups of extra virgin olive oil.

Strain basil through a fine-mesh.

### Balsamic Syrup

Sachet with basil, garlic and shallots

1 quart dark balsamic vinegar

1. Add all ingredients for syrup to a saucepan, and reduce to a syrup consistency.
2. Remove sachet; strain basil, garlic and shallots through a fine mesh and chill.
3. Toss tomatoes with the olive oil, parsley, salt and pepper.
4. On a plate, arrange the burrata cheese in the center and surround with tomatoes.
5. Garnish with the Basil Oil and Balsamic Syrup.



## Grass-Baked Chicken



# Grass-Baked Chicken

Serves 4

## Ingredients

1 bone-in chicken  
4 cups diced vegetables  
(carrots, leeks, celery, turnips)  
2 tablespoons olive oil  
Salt and pepper, to taste  
1 pound assorted grasses (rye, alfalfa, wheat),  
dampened with water  
½ pint chicken stock  
2 tablespoons shallots, finely diced  
1 teaspoon garlic, peeled and chopped  
½ cup red wine  
3 ounces wild black huckleberries  
2 ounces butter  
½ cup peeled onion, diced  
½ cup white wine  
1 ounce black truffles

## Directions

1. Toss 1 cup of vegetables in 1 tablespoon of the olive oil. Season with salt and pepper. Fill chicken cavity with the vegetables.
2. Heat a heavy skillet over medium heat. Add remaining oil, and sear each chicken quickly browning the breast and legs. Remove from heat and cool.
3. Place the chicken on a baking dish, and wrap loosely with the damp grasses but do not tie. Most of the grass will naturally fall off during baking.
4. In the same skillet, sauté the shallots and garlic. Do not brown. Add the red wine and the huckleberries, and reduce by half volume. Add the chicken stock, and reduce again by half. Keep warm.
5. Warm a sauté pan and add the butter, melting slowly. Add the onion and remaining vegetables, and sauté lightly. Add the white wine and shaved black truffles. Cook until tender.
6. Pre-heat oven to 425°F. Place the baking dish with the grass-wrapped chicken in the oven, and bake for 15 minutes. Remove remaining grasses from the chicken. Carefully slice breast and leg meat from bones. Arrange on warm dinner plates with the truffles and vegetables.
7. Pour huckleberry sauce over the chicken, and garnish with grass stems.

## ART Restaurant



ART dishes are inspired by the fresh ingredients of the Pacific Northwest and served in a welcoming atmosphere.

ART draws its name from the impressive art collection at the Four Seasons Hotel and the nearby Seattle Art Museum.

Enjoy sweeping views of Elliott Bay and the Olympic Mountains while you choose from 250 different bottles of wine.

ART's décor extends the Northwest's naturalist theme. The maître d' desk itself is a 300-year-old cedar tree trunk.



[Make a reservation at ART](#)

[Make a reservation at Four Seasons Hotel Seattle](#)

## Kerry Sear's Seattle Favorites



*Tap to view Chef Kerry's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)*

### WILD GINGER

Pacific Rim dishes from China, Indonesia, Malaysia and Vietnam



### CANLIS

One of the Pacific Northwest's most celebrated restaurants



### BOOK BINDERY

Thoughtfully-composed plates of contemporary cuisine



### TERRA PLATA

Earth-to-plate dishes using local growers and artisan producers



### MELROSE MARKET

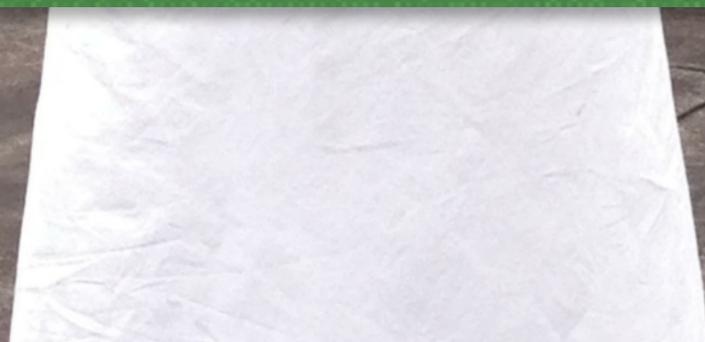
A foodie paradise of independent shops and restaurants





Born in Newcastle upon Tyne, England, Stephenson began his culinary training at age 17 in the kitchens of the Savoy Hotel in London, now managed by Fairmont Hotels & Resorts. He furthered his culinary training at what is now Le Cordon Bleu before honing his skills as sous chef at the Mobil Five Star restaurant Aujourd'hui at Four Seasons Hotel Boston and as executive sous chef at the Ritz-Carlton Chicago.

**Chef Gavin Stephenson,** Executive Chef of The Georgian at the Fairmont Olympic





## Rooftop Honey-Smoked Salmon



# Ingredients

Mouse over the ? to learn more



# Rooftop Honey-Smoked Salmon

Serves 2

## Ingredients

2 six-ounce wild sockeye salmon fillets

3 ounces brown sugar

1 ounce kosher salt

½ lemon (zest only)

1 fluid ounce rooftop honey

2 cups Apple Wood Chips

Apple and Potato Parisienne

**GO TO PAGE 73**

Tempura Mushrooms

**GO TO PAGE 74**

Apple Cream Sauce

**GO TO PAGE 75**

Equipment: a smoker

## Directions

1. Mix the brown sugar, lemon zest and kosher salt together to make a cure for the salmon.
2. Sprinkle over top of the salmon, and let cure for about 1 hour.
3. Soak the wood chips in water and place them into smoker.
4. Hot-smoke the salmon for 14-18 minutes, depending on the thickness of the fillets and the internal temperature of the smoker.
5. The smoker should be about 280°F inside.
6. Glaze the fillets with warmed honey.

# Apple and Potato Parisienne

---

Apple and Potato Parisienne for the Rooftop Honey Smoked Salmon

## Ingredients

2 Fuji apples

1 Yukon Gold potato, cooked and peeled

1 cup white wine

2 ounces sugar

1 cup fish stock

1 ounce unsalted butter

## Directions

1. Peel one apple and using a melon ball scoop, scoop six balls from the apple and six balls from the cooked and peeled Yukon Gold potato.
2. In a small pan, pour in the white wine and sugar, and bring to a boil. Taste the liquid, and add more sugar if a sweeter taste is preferred.
3. Add the apple Parisienne to the liquid, reduce to a simmer and cook for about 5 minutes or until the apples are soft but not mushy.
4. Season with salt and pepper.
5. In another small pan, heat the fish stock and butter together until boiling, and add the potato Parisienne.
6. Reduce to a simmer, and reheat for about 2 minutes until the potatoes are heated through.
7. Season with salt and pepper.

# Tempura Mushrooms

---

Tempura Mushrooms for the Rooftop Honey Smoked Salmon

## Ingredients

2 fresh morel mushrooms

1 ounce Camembert cheese, rind removed

½ cup tempura batter

¼ cup all-purpose flour

Vegetable oil for deep-frying

## Directions

1. Melt the Camembert cheese in a microwave oven until soft.
2. Place the Camembert into a small piping bag, and pipe into the fresh morels.
3. Place the mushrooms in the fridge to firm up the cheese.
4. When cheese is firm, roll the mushrooms in seasoned flour and dip into the tempura batter.
5. Let the excess batter run off the mushrooms, and in a deep fryer or small pot with a candy thermometer and oil set at 350°F, fry the mushrooms for 2–3 minutes.
6. Season the mushrooms with salt immediately after removing from the hot oil, and keep in a warm place.

# Apple Cream Sauce

---

Apple Cream Sauce for the Rooftop Honey Smoked Salmon

## Ingredients

½ clove sliced garlic

½ cup small shallots, diced

¼ cup Calvados brandy

1 cup apple cider

1 cup heavy cream

## Directions

1. For the sauce, in a small pot, add the Calvados, garlic and shallots and bring to a boil. Let reduce until the liquid is almost gone, and add the apple cider.
2. Reduce the liquid by three-quarters and add the heavy cream.
3. Reduce until the cream has a sauce consistency, and season with salt and pepper; strain through a fine mesh.



## The Georgian Black and White Chocolate Soufflé

# The Georgian Black and White Chocolate Soufflé

Serves 8

## Ingredients

- 1 quart whole milk
- 4 ounces white sugar
- 8 ounces of butter
- 12 ounces bread flour
- 16 separated eggs
- 8 ounces of sugar
- $\frac{3}{4}$  cup crème de cocoa
- 8 ounces shaved white chocolate
- 8 ounces shaved dark chocolate

## Directions

1. Boil 1 quart milk with 4 ounces  $\frac{1}{2}$  cup of sugar.
2. In a separate pan, make a blond roux by blending the butter and flour.
3. Pour boiled milk and sugar into a mixer on low speed, and add the cooked roux.
4. Allow to cool during mixing. Once the mix reaches 90°F, add the egg yolks and liqueur.
5. In a separate bowl, whip the egg whites with remaining sugar until stiff, and fold in with the shaved chocolate.
6. Butter and sugar the ceramic soufflé dishes, and fill to the top with the mixture.
7. Bake in a water bath at 375°F for 17 minutes, and then dust with powdered sugar or shaved chocolate before serving.

# The Georgian



Celebrating its 20th year as a prestigious AAA Four Diamond restaurant, The Georgian serves fine French-inspired Northwest cuisine in an elegant setting.

The Fairmont Olympic Hotel, a true Seattle landmark, offers luxury accommodations and two award-winning restaurants.



Make a reservation at The Georgian

Make a reservation at The Fairmont Olympic

# Gavin Stephenson's Seattle Favorites



Tap to view Chef Gavin's faves at [2DaysInSeattle.com](http://2DaysInSeattle.com)

## STUMPTOWN

Coffee roaster with a focus on quality, fair-trade coffees



## SERIOUS PIE

Uniquely Seattle pies from a pizzeria with a bread-baker's soul



## LECOSHO

European-influenced dishes using the best Pacific Northwest



## BRAVE HORSE TAVERN

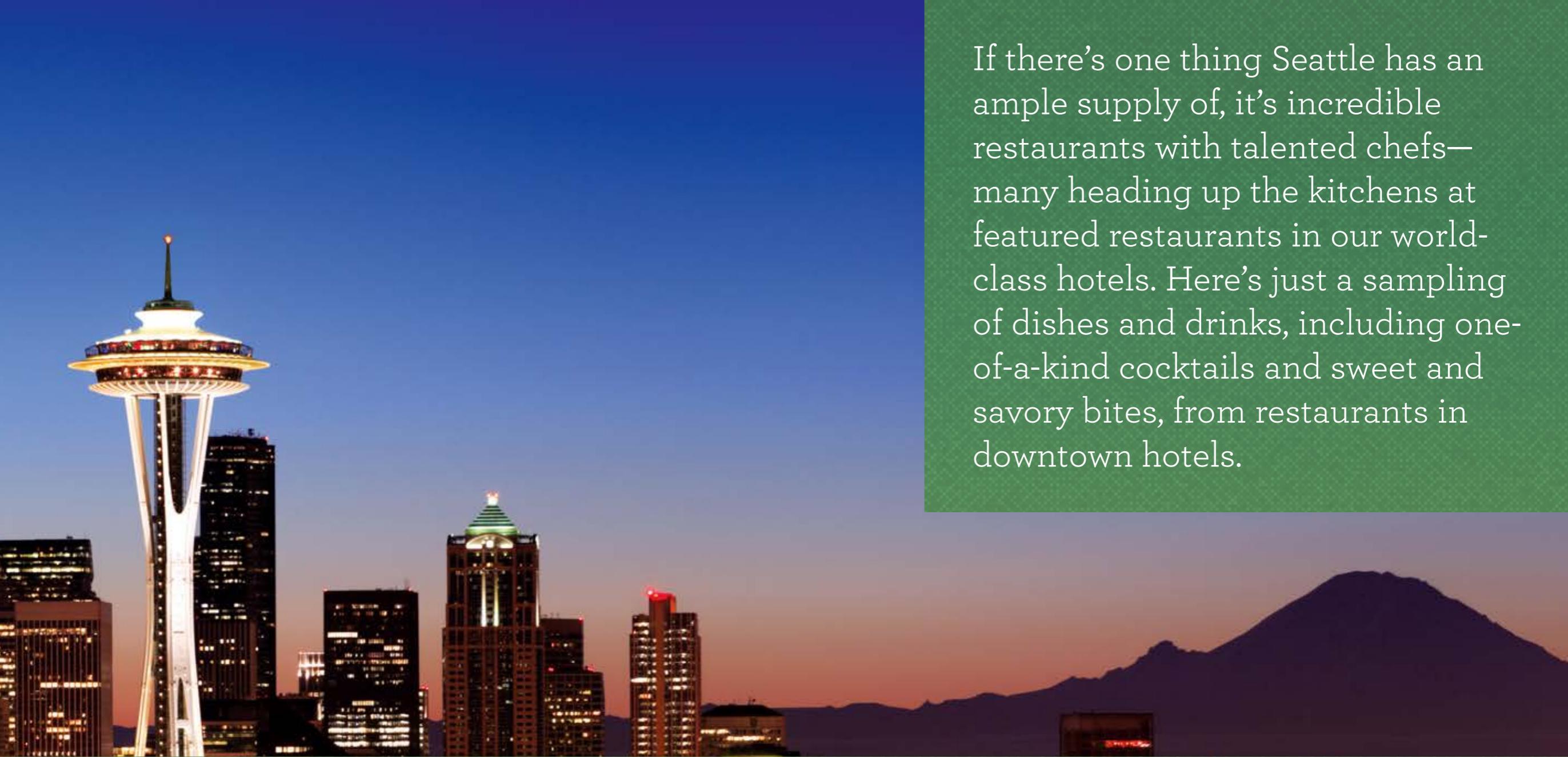
Pub food, Tom Douglas-style, in the heart of South Lake Union



## DAILY DOZEN DOUGHNUTS

Delicious doughnuts made daily, served hot and fresh





If there's one thing Seattle has an ample supply of, it's incredible restaurants with talented chefs—many heading up the kitchens at featured restaurants in our world-class hotels. Here's just a sampling of dishes and drinks, including one-of-a-kind cocktails and sweet and savory bites, from restaurants in downtown hotels.

## 5 Bonus Recipes from Acclaimed Hotel Chefs





**Roasted Quail with Bluebird Grain Farms Farro**



# Roasted Quail with Bluebird Grain Farms Farro

A recipe from Chef Peter Birk at BOKA restaurant + bar, a contemporary restaurant at [Hotel 1000](#) featuring urban American food, handcrafted cocktails and a wine list reflecting a heavy Northwest influence.

## Ingredients

¼ cup olive oil

¼ cup red wine

1 tablespoon honey

1 teaspoon lemon juice

1 teaspoon balsamic vinegar

1 clove garlic (peeled and bruised)

1 small shallot (peeled)

4 quail

butter

salt

pepper

Bluebird Grain Farms Farro **GO TO PAGE 82**

## Directions

1. Rub the quails with the butter, salt and pepper. Place in a non-reactive dish just large enough to fit the quails. Combine the olive oil, wine, honey, lemon juice and vinegar.
2. Pour the marinade over the quails, then add the garlic and shallot and cover with plastic wrap. If you are prepping the day before cooking, put in the fridge to marinate overnight. If you are prepping the afternoon of, leave out to keep the birds at room temperature. When you are ready to cook, preheat the oven to 425°F. Discard the garlic and shallot.
3. Remove quails to a baking dish (skin side up). Pour the marinade into a frying pan. Put the frying pan over a moderately high heat and bring marinade a boil. Let it reduce until slightly thickened. You can add a spoon of sugar if you want to increase the syrupy consistency.
4. When the marinade has reduced, pour over the birds and brush the quails with the syrup. Bake in the preheated oven for about 10 minutes, or until the juices run clear.



Chef Peter Birk,  
BOKA restaurant + bar

# Bluebird Grain Farms Farro Recipe

Bluebird Farms Farro for the Roasted Quail

## Ingredients

1 cup farro

1 cup chanterelles

4 tablespoons olive oil

4½ cups broth, stock or water

2 cups winter greens, torn in pieces

1 Washington apple, cut into slices

Salt and pepper

## Directions

1. In a 5- to 6-quart pan over high heat, heat the olive oil and add the onion, stir often until browned, about 5 minutes.
2. Add farro to pan and stir until grains are dried, about 2 minutes. Deglaze with a splash of white wine if desired.
3. Add broth and bring to a boil, then reduce heat, cover pan, and simmer (check and stir occasionally to keep it from boiling over) until farro is tender to bite and no longer tastes starchy, about 50 minutes. Drain the farro and either chill them for later finishing or hold warm to finish sooner.
4. In a sauté pan, heat olive oil over medium high heat. Add chanterelles and apples, cook for 1-2 minutes. Add farro and continue to cook. When mixture is heated through, add the greens and the check for seasoning.
5. Place quail on top of mixture and serve.



## Jimmy's Bloody Bacon Martini



# Jimmy's Bloody Bakon Martini

A unique twist on two classic cocktails from Chef Preston Hagan, Executive Chef at Jimmy's on First in the [Silver Cloud Hotel](#).

## Ingredients

2 ounces Bakon vodka

2 ounces tomato juice

1 tablespoon Demitri's Bloody Mary Mix

Splash olive juice

1 piece of thick, crispy bacon

1 lime wedge

1 banana bell pepper

1 green olive

Old Bay Seasoning

## Directions

1. Rim a martini glass with Old Bay Seasoning.
2. Fill a pint glass with ice and add Bakon Vodka, tomato juice, Demitri's Bloody Mary Mix and a splash of olive juice.
3. Stir and strain into the martini glass.
4. Garnish with a banana pepper and a piece of thick, crispy bacon.



Chef Preston Hagan,  
Jimmy's on First



## Fiddlehead Fern Salad



# Fiddlehead Fern Salad

A recipe from Chef Chris Lobkovich at the [Alexis Hotel](#)'s Bookstore Bar & Café, where delectable dishes are served in the casual comfort of an informal book nookery.

## Ingredients

Lemongrass oil

12 fluid ounces canola oil

Lemongrass, roughly chopped

4 ounces Dijon mustard

2 ounces Sriracha sauce

3 ounces rice wine vinegar

6 ounces ginger

Pickled shallots

8 ounces water

8 ounces apple cider vinegar

8 ounces sugar

Shallots, sliced very thin

Fiddlehead ferns

English peas, blanched

Pea shoots

Scallions, cut into chevrons

Bacon lardons, rendered until crispy

## Directions

1. For the lemongrass oil, combine oil and lemon grass in sauce pot. Heat oil and steep for 2 hours.
2. To make the dressing, mince the ginger and combine all the rest of the ingredients. Emulsify in lemongrass oil from above. Season with salt to taste.
3. For the pickled shallots, combine the sugar, water and vinegar in a sauce pot. Warm up until the sugar is dissolved. Add the shallots and let them sit in brine until they are soft and pickled (1+ hours).
4. For the salad, combine the ingredients in a bowl and dress to taste. Season with salt.
5. Arrange artistically on a plate and enjoy.



Chef Chris Lobkovich,  
Alexis Hotel's Bookstore  
Bar & Café



**Razor Clam, Local Sausage, White Bean & Kale Stew**



# Razor Clam, Local Sausage, White Bean & Kale Stew

A Seattle-centric recipe from Chef Thomas Horner, Executive Chef of Hook & Plow at [The Seattle Marriott Waterfront](#).

## Ingredients

1 pound ground pork sausage  
½ pound white beans  
5 cloves garlic, minced  
1 small onion, minced  
2 fresh thyme sprigs  
1 quart clam stock  
1 pound razor clams, chopped  
1 tablespoon red wine vinegar  
8 ounces kale, washed and chopped  
¼ cup white wine  
Beechers Cheese Curd, crumbled and baked

## Directions

1. Brown the sausage, onion and garlic in a stock pan. Then, deglaze the pan with white wine.
2. Add the clam stock and water and stir them together. Add beans, and simmer 10 minutes until tender.
3. Add the kale and razor clams and simmer until tender. Then add vinegar, fresh thyme, salt and pepper to taste.
4. Serve with crumbles of baked crispy Beechers Cheese Curds.



Chef Thomas Horner,  
Executive Chef of Hook  
& Plow at The Seattle  
Marriott Waterfront



## Grilled Peach Salad with Lemon Basil Vinaigrette



# Grilled Peach Salad with Lemon Basil Vinaigrette

A refreshing take on peaches from Chef Sean Pals, Executive Chef of Brella's Restaurant & Lounge at the [Best Western PLUS Executive Inn](#).

*Serves 2*

## Ingredients

6 cups *Arcadian spring mix* (green leaf, red leaf, tangos, *lolla rosa*, Batavia and oak leafs)

2 *peaches* on the firm side of ripe, sliced about 3/8-inch thick

4 teaspoons of crumbled *goat cheese*

1 teaspoon fresh *oregano*, chopped

1 teaspoon *Italian parsley*, chopped

*Extra-virgin olive oil*

Vinaigrette **GO TO PAGE 91**

## Directions

1. Preheat the grill to medium-high heat.
2. Brush the peaches with extra virgin olive oil.
3. Grill until they're golden with char grill marks, about 1 minute on each side.
4. Add salad, grilled peaches, goat cheese, herbs and vinaigrette to a large serving bowl.
5. Toss and serve.



Chef Sean Pals, Brella's  
Restaurant & Lounge

# Lemon Basil Vinaigrette

---

Dressing for the Grilled Peach Salad | *Makes about 1 1/2 Cups*

## Ingredients

¾ cup extra-virgin olive oil  
½ cup fresh squeezed lemon juice  
1/8 cup honey  
1/8 cup white distilled vinegar  
zest from 1 lemon  
¼ cup basil chiffonade  
1 teaspoon Dijon mustard  
½ teaspoon salt  
½ teaspoon black pepper

## Directions

1. Whisk together all ingredients until emulsified.



DAYS IN  
SEATTLE



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