

## Italian and Mediterranean Cuisine:

### 1. Olives and Anchovies

An Ethan Stowell Restaurant

*“Chic spot with open kitchen serving Italian seafood and small plates, plus weekday oyster happy hour.”*

*Chef, Kyl Haselbauer - Sous Chef, Dave Lamping*

206-838-8080

1550 15<sup>th</sup> Ave, Seattle

<http://www.ethanstowellrestaurants.com/locations/anchovies-and-olives/>

### 2. How to Cook a Wolf

An Ethan Stowell Restaurant

*“Wood paneled eatery by Chef Ethan Stowell specializing in sophisticated Italian-Mediterranean fare.”*

*Chef, Michael Gifford – Sous Chef, Will Gordon*

206-838-8080

2208 Queen Anne Ave North, Seattle

<http://www.ethanstowellrestaurants.com/locations/how-to-cook-a-wolf/>

### 3. Cuoco

A Tom Douglas Restaurant

*“Buzzy Northern Italian spot serving handmade pastas in a rustic chic interior with an open kitchen.”*

*Chef, Matt Fortner*

206-971-0710

310 Terry Ave North, Seattle

<http://cuoco-seattle.com/>

### 4. Staple & Fancy

An Ethan Stowell Restaurant

*“Brick walled Italian eatery by Chef Ethan Stowell, with a rotating menu and 4-course tasting option.”*

*Chef, Deborah Taylor*

206-789-1200

4739 Ballard Ave NW, Seattle

<http://www.ethanstowellrestaurants.com/locations/staple-fancy/>

### 5. Tavolata

An Ethan Stowell Restaurant

*“Housemade pastas and other upmarket rustic Italian fare in a stylish space with communal tables.”*

*Chef, Addam Buzzalini*

206-838-8008

2323 2<sup>nd</sup> Ave, Seattle

<http://www.ethanstowellrestaurants.com/locations/tavolata/>

**6. Spinasse**

*“Bustling, high end Northern Italian restaurant in a cozy, rustic space with an open kitchen.”*

*Chef, Stuart Lane*

206-251-7673

1531 14<sup>th</sup> Ave, Seattle, WA

<http://www.spinasse.com/>

**7. Serafina**

*“Old world Italian restaurant with a multiregional, traditional menu and a seasonal outdoor patio.”*

*Chef, Christian Chandler*

206-323-0807

2043 Eastlake Ave E, Seattle

<http://serafinaseattle.com/>

**8. Westward**

*“Mediterranean fare with seafood slant served in nautical style digs with patio views over the lake.”*

206-552-8215

2501 N. Northlake Way, Seattle

<http://westwardseattle.com/#menu>

**9. Altura**

*“Elevated seasonal Italian cuisine with handmade pastas, tasting menus and wine pairing in a cozy room.”*

*Chef, Nathan Lockwood*

206-402-6749

617 Broadway E. Seattle

<http://www.alturarestaurant.com/>

**10. Osteria La Spiga**

*“Northern Italian fare including homemade pastas in an industrial chic space with a large patio.”*

*Chef, Sabrina Tinsley*

206-323-8881

1429 12<sup>th</sup> Ave, Seattle

<http://www.laspiga.com/>

## Steakhouse Cuisine:

### **11. El Gaucho**

*“Upscale, dimly lit steakhouse featuring 28-day, dry-aged steak served by a tuxedoed staff.”*

*Chef, Matt Brandsey*

206-728-1337

2505 1<sup>st</sup> Ave, Seattle

<http://elgaucho.com/dine/seattle/>

## Asian Cuisine:

### **12. Dahlia Lounge**

A Tom Douglas Restaurant

*“Modern space serving Asian-infused Pacific Northwest cuisine known for its coconut cream pie.”*

*Chef, Brock Johnson*

206-682-4142

2001 4<sup>th</sup> Ave, Seattle

<http://tomdouglas.com/index.php?page=dahlia-lounge-lunch>

### **13. Nishino**

*“Known for its omakase menu, this low key Japanese choice has inventive sushi in an art filled space.”*

206-322-5800

3130 E. Madison St. Seattle

<http://nishinorestaurant.com/>

### **14. Tsukushinbo**

*“Unfussy mainstay offering familiar sushi rolls plus hot Japanese items like shoyu ramen and gyoza.”*

206-467-4004

515 S. Main St. Seattle

<https://www.zomato.com/seattle/tsukushinbo-international-district>

### **15. Sushi Kappo Tamura**

*“Upscale Japanese spot serving sushi and cocktails in an elegant, modern space with an open kitchen.”*

*Chef, Taichi Kitamura*

206-547-0937

2968 Eastlake Ave E. Seattle

<http://www.sushikappotamura.com/>

**16. Shiro's Sushi**

*"Omakase and an a la carte menu prevail in a Spartan room at this prominent Belltown fixture."*

206-443-9844

2401 2<sup>nd</sup> Ave, Seattle

<http://shiros.com/>

**17. Joule**

*"Korean-fusion steakhouse offering Asian-Northwest eats amid handmade wallpaper and communal seating."*

206-632-5685

3506 Stone Way N. Seattle

<http://joulerestaurant.com/>

**18. Revel**

*"Korean dishes prepared with French technique in a modern industrial-design space with a hopping bar."*

206-547-2040

403 N. 36<sup>th</sup> St, Seattle

<http://www.revelseattle.com/>

**19. Din Tai Fung**

*"Modern Seattle outpost of a Taiwan chain famed for its Shanghai-style soup dumplings and noodles."*

206-525-0958

2621 NE 46<sup>th</sup> ST, Seattle – University Village Shopping Center

<http://dintaifungusa.com/>

## Greek Cuisine:

**20. Lola**

A Tom Douglas Restaurant

*"Lively eatery by Tom Douglas offering modern, Greek-influenced flavors showcasing local ingredients."*

*Chef, Liam Spence*

206-441-1430

2000 4<sup>th</sup> Ave, Seattle

<http://tomdouglas.com/index.php?page=lola-dinner>

**21. Omega Ouzeri**

*“Classic Greek dishes, prepared with a modern spin, are served at this casual and festive eatery.”*

206-257-4515

1529 14<sup>th</sup> Ave, Seattle

<http://www.omegaouzeri.com/>

## Pacific Northwest Cuisine:

### **22. Canlis**

*“Landmark fine dining destination since the 1950s offering Pacific Northwest fare in a midcentury modern home.”*

*Chef, Brady Williams*

206-283-3313

2576 Aurora Ave N, Seattle

<http://canlis.com/>

### **23. Sitka and Spruce**

*“Upscale restaurant and wine bar serving eclectic gourmet small plates in a rustic-chic setting.”*

206-324-0662

1531 Melrose Ave, Seattle

<http://www.sitkaandspruce.com/>

### **24. Terra Plata**

*“Window-lined and stylish eatery features a menu of locally sourced dishes and a rooftop patio.”*

206-325-1501

1501 Melrose Ave, Seattle

<http://terraplata.com/>

### **25. Poppy**

*“Bright new American dining with Thali-style platters of seasonal small plates and wine in modern digs.”*

206-324-1108

622 Broadway E., Seattle

<http://poppyseattle.com/about>

## Seafood:

### **26. The Walrus and The Carpenter**

*“Oysters and other seafood plus American Plates & specialty cocktails in a small simply space.”*

206-395-9227

4739 Ballard Ave NW, Seattle

<http://www.thewalrusbar.com/>

### **27. Chandler’s Crabhouse**

A Schwartz Brothers Restaurant

*“Long running upscale seafood spot with panoramic views of Lake Union and waterfront patio seating.”*

*Chef, Thomas Cullen*

206-223-2722

901 Fairview Ave N, Seattle

<http://www.schwartzbros.com/chandlers-crabhouse/>

### **28. Aqua by El Gaucho**

*“Bright, airy, waterfront seafood restaurant with floor-to-ceiling windows and extensive wine list.”*

*Chef, Wesley Hood*

206-956-9171

2801 Alaskan Way, Seattle

<http://elgaucho.com/dine/aqua/>

## American/Organic/Sustainable Cuisine:

### **29. Tilth**

A Maria Hines Restaurant

*“Sustainable, seasonal American fare in a craftsman house makes it a foodie hotspot.”*

*Chef, Maria Hines*

206-633-0801

1411 N. 45<sup>th</sup> St, Seattle

<http://tilthrestaurant.com/home/>

### **30. Lark**

*“Upscale eatery serving organic, locally sourced American small plates under 150 twinkling lights.”*

*Chef, John Sundstrom*

206-323-5275

952 E. Seneca St. Seattle

<https://larkseattle.com/>

**31. Mistral Kitchen**

*“Upscale restaurant offering innovative American cuisine in a refined setting.”*

*Chef, Belickis*

206-623-1922

2020 Westlake Ave, Seattle

<http://mistral-kitchen.com/>

**32. Quinn’s Pub**

*“Hip gastropub for artisanal eats and a curated beer selection in a renovated bi-level storefront.”*

206-325-7711

1001 E. Pike St, Seattle

<http://quinnspubseattle.com/>

**33. Spur Gastropub**

*“Airy, industrial style gastropub serving cocktails and a rotating menu of American small plates.”*

206-728-6706

113 Blanchard St, Seattle

<http://www.mccrackentough.com/spur/>

## Spanish/Basque Cuisine:

**34. Harvest Vine**

*“Bustling Basque eatery serving small plates and Spanish wine in intimate accommodations.”*

206-320-9771

2701 E. Madison St. Seattle

<http://www.harvestvine.com/>

## Middle Eastern Cuisine:

**35. Mamnoon**

*“Traditional Middle Eastern cooking gets modern tweaks at a popular eatery in a former warehouse.”*

206-906-9606

1508 Melrose Ave, Seattle

<http://www.mamnoonrestaurant.com/>