



CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS
2018 GRAND CHAPÎTRE BAILLIAGE DES ETATS-UNIS D'AMÉRIQUE
SEATTLE, OCTOBER 3-7



DINE
AROUND



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DINE AROUND SEATTLE



Seattle dining includes some of the freshest seafood: dungeness crab, geoduck clams, razor clams, oysters, Penn Cove mussels and the best salmon in the world, which local chefs offer up in a variety of mouth-watering creations. Majestic mountains, rocky coastal beaches and fertile agricultural lands both to the east and west of the Cascades provide the chefs with an abundance of fresh ingredients. Vegetables, wild mushrooms, fruits and berries, the finest raised beef, poultry and lamb plus a great wealth of distinctive seafood, all play a part in the local cuisine.

The region is also an active part of the food culture of the Pacific Rim and looks to Asia for many culinary influences. Seattle restaurants have it all! Enjoy the contemporary American cuisine in Seattle's finest restaurants.

We have selected some of the most prestigious and famous restaurants of the Greater Seattle area. In each restaurant, you will be treated with multiple courses (up to 10) and all paired with the fabulous wines that Washington State has to offer. All these restaurants are eager to welcome our Chaîne members and their chefs have crafted special menus showcasing the bounties of the PNW that will satisfy the most discerning palates.

Except for The Herbfarm, transportation to and from the restaurant shall be the guests' responsibility by Uber, Lyft, taxi or walking depending on location. We will provide you a list of your dining companions so that you can arrange among yourselves Uber, Lyft or taxi pools, if desired. Lastly, please *let us know of any food allergies or dietary restrictions upon signing up.*

Enjoy!



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STEELHEAD DINER

\$240pp, all inclusive



Born in New Orleans, Louisiana in 1965, Kevin Davis learned the love and power of food at an early age from his Cajun grandmother. In 1975 his family moved to Singapore where he was exposed to a variety of cuisines as they traveled from place to place. Kevin soon learned that he had a passion for cooking. He began restaurant work in 1984 at the World's Fair and knew instantly that he had found his calling. A mostly self-taught cook, he spent a few years cooking in Miami before traveling to France to stage under Chef Jacques Chibois in 1988.

In 1990 he met his wife and partner to be, Teresa, while working as the executive chef of a Creole restaurant in Adelaide, Australia. The couple moved back to New Orleans where Kevin was the Chef of Arnaud's Restaurant from 1991 to 1996. After successfully working in restaurants across America for 24 years, he and Teresa began to open their own restaurants; the wildly popular Steelhead Diner in 2007 followed by Blueacre Seafood in 2010, Orfeo in 2015, and Zane + Wylie's, named after their twin sons, in 2017.



Steelhead Diner is a place of no pretensions where locals hang out, chat with others, watch the kitchen fun and have a great meal.

For visitors, they'll get a real Seattle experience—great local food in the historic Pike Place Market setting with a view of the Market, Elliott Bay and the Olympic mountains. A memorable experience!

*Let us know of dietary restrictions and preferences.
Walking distance from The Fairmont, ½ mile. Transportation not provided.*

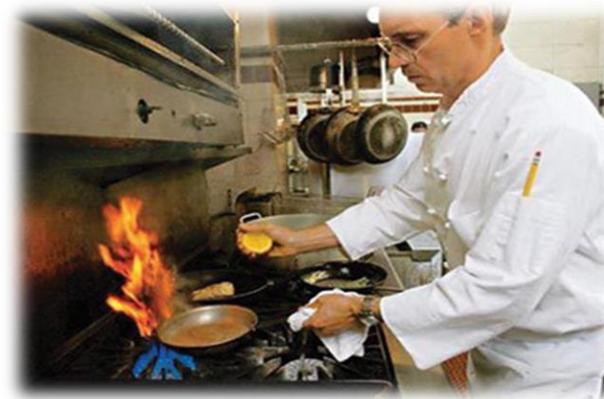


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HOME OF ROBIN & DOUGLAS, *Chaîne Officer and Members*

\$305pp, all inclusive

Near the top of one of downtown Seattle's high rise buildings, on the 36th floor, you are invited to have dinner provided by Seattle's own favorite chef Phillip Mihalski of Nell's. Guests, weather permitting, will sip Champagne on the terrace and experience incomparable views of the city and sound. They will enjoy an exquisite modern home with a collection of Northwest Glass Art, high in the city with its own exercise swimming pool and wine cellar.



Chef Phillip, a friend of the Chaîne, is noted for his European-inspired new American cuisine that wows with its deep rich flavors. His signature dish is a favorite of the Seattle Chapter members. Mihalski brings to patrons amazing taste with culinary innovation. His cooking approach unites his classic training in some of the celebrated kitchens in NYC and France with his passion for freshness and simplicity. His food is truly a modern reinterpretation of classic techniques. Watch as Chef prepares your multi-course dinner in the open kitchen.

Wine for each course will be generously provided from the in-house cellar of Douglas and Robin. A not to be missed opportunity!

Let us know of dietary restrictions and preferences.

Walking distance - .4 miles from The Fairmont. Transportation not provided.



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COPPERLEAF RESTAURANT, *Professional Member* *\$350pp, all inclusive*

Copperleaf resides in a building of quintessential Northwest architecture and décor. A tranquil setting amid lush lawns and gardens with streams, Koi ponds and waterfalls provide a wonderful respite from the busy city. The soaring lobby and restaurant with a huge stone fireplace and wood beams enhances the NW lodge décor.

Under the direction of Columbia Hospitality Culinary Director Roy Brieman, a professional Chaîne member, and new Executive Chef Adam Stevenson, Copperleaf sets the standard for inventive contemporary cuisine based only on superior locally grown foods, including those from their own garden on the property.

The cadre of local purveyors that provide all that Copperleaf uses including foragers, cheese makers and vintners is legendary. From the very beginning Copperleaf has been an unwavering stalwart of “farm to table”. They have such long relationships that purveyors are now personal friends with Chef and staff. Do not be surprised if one of them drops in during dinner.

Dinner will be served in that intimate setting in front of the stone fireplace. Arrive early and stroll the garden before your multi-course dinner at Copperleaf. We’re confident that you will enjoy the cuisine and the atmosphere of this unique Northwest establishment.



*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 14.5 miles from The Fairmont.*



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EDEN HILL

\$345pp, all inclusive



Eden Hill is a 24-seat storefront neighborhood restaurant, and, as one critic describes “it’s for foodies”.

Created by three time semi-finalist (2016, 2017, 2018) James Beard Foundation Rising Star Chef, and Zagat list of 30 under 30, Maximilian Petty has become a critically acclaimed chef for pushing the boundaries of guest experience through flavors, textures, a bit of whimsy and a soupçon of science.

Through multiple courses, you will find that “his food wows with artfulness and originality tempered by the plain levelheadedness of ingredients that taste inevitable together.” (Seattle Met critic).

Chef Petty prides himself in nurturing a small clientele by cooking every dish himself. All this is done with excellent, attentive service by friendly and knowledgeable staff.

Petty gained his love of cooking at Olivia in Austin as Chef de Cuisine and under celebrity Chef Jose Andres in Washington, DC.

We have booked the entire restaurant for your evening dining experience. Sign-up, enjoy and be surprised by his consistently delicious cuisine.

Let us know of dietary restrictions and preferences.

Transportation not provided. Restaurant is 2.5 miles from The Fairmont.





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Canlis, a Relais & Châteaux establishment, is that rare restaurant to successfully evolve over three generations of family ownership. Canlis is housed in a northwest inspired mid-century modern structure atop a hill with incredible views of Seattle's glittering cityscape and dark waters of Lake Union, ship canal and the Cascade Mountains. A unique and refined environment!

The 68-year old fine dining establishment is unquestionably a four star dining experience with Chef Brady Williams at the helm. Williams' philosophy rests on the basis that Canlis remain an iconic Northwest restaurant; inspired by its illustrious past, right in the moment with an eye on the future of cuisine. "We focus on ingredients from our place and time." His food is elegant without being overthought. Food is sourced locally and incorporates the best possible ingredients in each course. Exceptional and meticulous service continues year after year.

We will be dining in the private Executive Board Room.

CANLIS

\$520pp, all inclusive



- *Winner - 2017 James Beard Foundation Outstanding Wine Program.*
- *Grand Award by Wine Spectator 1997-2017*
- *Chef Brady Williams - Finalist 2017 James Beard Foundation Rising Star of Year*
- *"Canlis has become an institution in Seattle for its fine fare and impeccable service." Zagat*
- *"A Seattle institution that reinterprets Pacific NW classics and turns out perfectly executed meals." Critic Aimee Rizzo*

*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 3 miles from The Fairmont.*



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ALTURA

\$395pp, all inclusive

Studied, calm, serious and professional are all proper descriptions of the atmosphere you'll experience at ALTURA. Expect meticulous attention to details in Chef Nathan Lockwood and his staff's handling of the Chaîne's uniquely crafted meal.

Having honed his culinary skills in San Francisco at Michelin-starred Acquerello as Chef de Cuisine, and at Michael Mina's 5th Floor, and under Hubert Keller at Fleur de Lys, Chef Nathan has developed his artistic presentation with unexpected flavor combinations that are magical and difficult to describe, but always exceptional.

Seattle Metropolitan Magazine food contributor, Kathryn Robinson, says "platefuls of miracles arise from rustic Italian fare" not to be experienced anywhere else.



Chef Lockwood is inspired each day by the season's ingredients gathered from his own garden, local farmers, foragers and the sea and he is supremely mindful of the quality of each product. The eclectic wine list has a strong Italian accent, but wanders the vineyards of France, Spain and the US.

Recognized for his skill, Chef Nathan has for the past 6 years (2013 to 2017) been named by the James Beard Foundation as a Semi-finalist Best Chef Northwest. Also, in 2012 Altura was a JBF Semi-finalist for Best New Restaurant.



*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 2 miles from The Fairmont.*



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LOULAY KITCHEN & BAR

\$310pp, all inclusive



Thierry Rautureau – “The Chef in the Hat™” is a well-known local and national personality. In Seattle, Thierry has been a major force in the fine dining scene for years. He has a national reputation for his appearances on TV’s *Top Chefs*, *Top Chef Masters*, *Good Morning America* and others. Chef Rautureau believes in giving back and actively supports the community and devotes his time and efforts to many local non-profits.

Chef Thierry marries the French cooking influence of his upbringing in Saint Hilaire de Loulay, France, with a modern twist and sensibility. The restaurant is located in the heart of the city and typifies a big city atmosphere with bustling patrons enjoying the great urban contemporary French cuisine.

Chef Thierry was named Best Chef Northwest by the James Beard Foundation in 1998. In 2010 he was awarded the Chevalier de l’Order du Mérite Agricole by the French government.

The Chef in the Hat™, insists on personally preparing this unique feast for Chaîne guests. This special menu will be preceded by Champagne and will be served in a private dining room overlooking the restaurant below. It’s just a short walk from The Fairmont to enjoy Thierry’s and his team’s famous hospitality and great French cuisine!



This venue has accessibility limitations – a flight of stairs.

Let us know of dietary restrictions and preferences.

Restaurant is walking distance from The Fairmont - .2 miles. Transportation not provided.



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CAFÉ JUANITA

\$365pp, all inclusive

Celebrating the foods of Northern Italy is Chef Holly Smith's passion. She opened Café Juanita in 2000 after an internship in Ireland under Master Chef Peter Timmins, and then to Seattle working for Tom Douglas at the Dahlia Lounge. The menu changes frequently to reflect the freshest available produce, meats and seafood. Chef Holly believes in supporting sustainable agriculture and the outstanding growers who have committed their lives to resourceful usage of the land. The quality of the various ingredients is consistent with her basic culinary philosophy. Her paramount interest is establishing a holistic approach to the Café Juanita dining experience by providing excellent food combined with incomparable service.

Since receiving the Best Chef Northwest recognition in 2008 from the James Beard Foundation, the restaurant and staff have received nominations as Semi-finalists for Outstanding Service and Outstanding Pastry Chef in 2016, Outstanding Restaurant in 2017 and Chef Holly herself, recognition as Outstanding Chef in 2018.



Chaîne diners will enjoy, weather permitting, Champagne on the terrace and a superb multi-course menu in the private dining room, all based on Chef Smith's impeccable technique with flavor pairings that are without reproach. Of course, all dishes will be matched with outstanding wines from the Café's cellar.



*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 14 miles from The Fairmont.*



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LA PETITE GALERIE

\$320pp, all inclusive



Over the past 10 years, Rob Sevcik served as the Chef de Cuisine of Thierry Rautureau's nationally celebrated Rover's in Seattle's Madison Valley, as well as opening and establishing several restaurants, including Loulay, most recently.

Chef Sevcik had the opportunity to occupy the space on 3131 East Madison. He saw the light-filled, well-maintained space as the perfect spot for his restaurant vision: a "studio" where he and his staff could spend their days creating new dishes and working with ingredients to explore taste, texture and food. La Petite Galerie showcases French inspired modern American gastronomy.



*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 2.6 miles from The Fairmont.*



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AQUA BY EL GAUCHO

\$335pp, all inclusive

Named one of Gayot's Top Ten Seafood Restaurants in America in 2012, and awarded The Washington State Wine Commission's 2015 Restaurant of the Year, AQUA by El Gaucho is offering one of Seattle's best waterfront dining experiences and some of Seattle's finest views of Elliott Bay. AQUA by El Gaucho showcases the dinner-as-theatre philosophy and signature hospitality of El Gaucho.

AQUA by El Gaucho's Executive Chef Wesley Hood was born and raised in Spokane, Washington before he moved to the greater Seattle area in 2001 to pursue his interests in culinary arts. Although he had no formal training, his natural talent and fiery ambition led him to hold positions at many well-known Seattle area restaurants such as Palisade, Elliott's Oyster House and Union Square Grill.



In 2008, Chef Wes began his career with El Gaucho Hospitality at AQUA by El Gaucho (formerly Waterfront Seafood Grill) then onto El Gaucho Bellevue in early 2012 to take the helm as Sous Chef. Wesley returned to AQUA in 2014 as Executive Chef.

Chef Wes enjoys cooking a variety of dishes, his favorite of which is braised lamb. To him, the aromas swirling in the kitchen are one of the greatest parts about being a chef. In his spare time, Wesley enjoys relaxing with his wife and two sons at their home in Mukilteo.

*Let us know of dietary restrictions and preferences.
Transportation not provided. Restaurant is 1.5 miles from The Fairmont.*



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THE HERBFARM

\$530pp, all inclusive

The Herbfarm, stewarded by Ron and Carrie Zimmerman, opened 30 years ago. With Chef Chris Weber, The Herbfarm continues to be one of Seattle's favorite farm-to-table fine dining restaurants.

The Herbfarm philosophy is no dish can be better than its locally sourced ingredients. Freshness is ephemeral, and geography expresses itself in the taste of the food. The foods and wines of our region share a similar motherhood of soil and weather, making for happier culinary marriages than those from dissimilar climates. This understanding can give rise to greater expressions of the food, its preparation, and enjoyment. The Herbfarm operates its own farm dedicated to its kitchen as well as supports local farmers, foragers, cheesemakers, wineries, and fishermen in the creation of its nine-course dinner.



“One of the World’s 10 Best Destination Restaurants,” this consistently rated AAA 5- Diamond restaurant is a *“spectacle likely to captivate people with a passion for food and wine.”*



The *Herbfarm cellar*, of over 25,000 bottles of Northwest Wines, pairs the selection of eight wines served each evening.

*Let us know of dietary restrictions and preferences.
Transportation is provided.*



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DINE AROUND - DETAILS AND SUMMARY

DATE	TIME*	RESTAURANT	CHEF	CONTACT INFO	PRICE	GUESTS		DRESS CODE	TRANSPORTATION
						MIN	MAX		
Wed, Oct 3	6:30pm	STEELHEAD DINER	Kevin Davis	95 Pine St, Seattle, WA 98101 www.steelheaddiner.com (206) 625-0129	\$240	14	20	Business Casual + Decorations	Guests' own. Walking distance, .5 mile
Wed, Oct 3	6:30pm	HOME OF ROBIN & DOUGLAS	Phillip Mihalski	Address and contact info will be provided to attendees only.	\$305	8	12	Business Casual + Decorations	Guests' own. Walking distance, .4 mile
Wed, Oct 3	7:00pm	COPPERLEAF RESTAURANT	Adam Stevenson	18525 36th Ave S, SeaTac, WA 98188 www.cedarbrooklodge.com/en-us/dining (206) 214-4282	\$350	12	28	Business Casual + Decorations	Guests' own. 14.5 miles from/to The Fairmont
Wed & Thu Oct 3 & 4	7:00pm 8:00pm	CANLIS	Brady Williams	2576 Aurora Ave N, Seattle, WA 98109 www.canlis.com (206) 283-3313	\$520	18	24	Coat & Tie + Decorations	Guests' own. 3 miles from/to The Fairmont
Wed & Thu Oct 3 & 4	7:00pm 8:00pm	EDEN HILL	Maximillian Petty	2209 Queen Anne Ave N, Seattle, WA 98109 ww.edenhillrestaurant.com (206) 708-6836	\$345	14	18	Business Casual + Decorations	Guests' own. 2.5 miles from/to The Fairmont
Thu, Oct 4	7:45pm	ALTURA	Nathan Lockwood	617 Broadway E, Seattle, WA 98102 www.alturarestaurant.com (206) 402-6749	\$395	8	12	Business Casual, No Decorations	Guests' own. 2 miles from/to The Fairmont
Thu, Oct 4	7:45pm	LOULAY KITCHEN & BAR	Thierry Rautureau	600 Union St, Seattle, WA 98101 ww.thechefinthehat.com/loulay-kitchen-seattle (206) 402-4588	\$310	20	32	Business Casual Decorations (Accessibility Limitation)	Guests' own. Walking distance, .2 mile from The Fairmont
Thu, Oct 4	8:00pm	CAFÉ JUANITA	Holly Smith	9702 NE 120th Pl, Kirkland, WA 98034 www.cafejuanita.com (425) 823-1505	\$365	12	24	Business Casual + Decorations	Guests' own. 14 miles from/to The Fairmont
Thu, Oct 4	8:00pm	LA PETITE GALERIE	Rob Sevcik	3131 E Madison St ste 100, Seattle, WA 98112 ww.petitegalerie-seattle.com (206) 588-1682	\$320	10	10	Business Casual + Decorations	Guests' own. 14 miles from/to The Fairmont
Thu, Oct 4	7:45pm	AQUA BY EL GAUCHO	Wesley Hood	2801 Alaskan Way, Seattle, WA 98121 www.elgaucho.com/dine/aqua (206) 956-9171	\$335	14	20	Business Casual + Decorations	Guests' own. 1.5 miles from/to The Fairmont
Thu, Oct 4	8:00pm	THE HERBFARM	Chris Weber	14580 NE 145th St, Woodinville, WA 98072 www.theherbfarm.com/dining (425) 485-5300	\$530	10	14	Coat & Tie + Decorations	Transportation from/to The Fairmont provided.

❖ Prices quoted are all inclusive (prix fixe dinners with wine pairings, taxes and gratuities).

❖ Except for The Herbfarm, transportation to/from the restaurant and The Fairmont shall be the responsibility of the guests.