

## DINING GUIDE > LISTINGS

**TRELLIS:** *Northwest.* Kirkland's plush Heathman Hotel is home to this understatedly luxurious restaurant, where chef Brian Scheehser creates subtle seasonal dishes from primarily local sources, including his own 3-acre garden. Duck and steak dishes stand out. Breakfast, lunch and dinner daily. Kirkland, Heathman Kirkland, 220 Kirkland Ave.; 425.284.5900; trellisrestaurant.net. **SS** **P** **T** **L** **f** **i** **♿**

### FREMONT

**35TH STREET BISTRO:** *Northwest/European.* Quietly romantic, this Fremont favorite serves unfussy seasonal bistro fare with an ever-changing menu that includes house-made ravioli, seared scallops and steak frites. Brunch is worth the (usually unavoidable) wait. Brunch Sat.–Sun.; lunch Tue.–Sun.; dinner daily. 709 N 35th St.; 206.547.9850; 35bistro.com. No Diners Club. **SS** **f**

## The Foodie's Calendar

### MARCH'S CAN'T-MISS EVENTS

**MARCH 24, 7-9:30 P.M.**

#### Rising Stars Revue

Seattle Center, McCaw Hall, 321 Mercer St.; 212.966.3775; starchefs.com/risingstars ■ Sample signature dishes and wine pairings from some of Seattle's top chefs and sommeliers at online culinary magazine *StarChef's* Rising Stars Revue. The open tasting event is a chance for Seattle's food lovers to try the fare offered by local chefs bestowed with this year's Rising Star Award, including Mark Fuller (Spring Hill), Dana Cree (Poppy), Maria Hines (Tilth) and Ethan Stowell (Union, Tavolàta, How to Cook a Wolf, Anchovies & Olives). \$75 per person; VIP, \$125 per person.

**MARCH 28, NOON-4 P.M., 6-10 P.M.**

#### Washington Cask Beer Festival

Seattle Center, Fisher Pavilion, 305 Harrison St.; 206.684.7202; washingtonbeer.com ■ Beer experts and enthusiasts from around the state will gather at the 10th annual Washington Cask Beer Festival to taste more than 60 beers from a host of Washington breweries. (Last year's favorites included Silverdale's Silver City Restaurant & Brewery and Anacortes Brewery.) Each handcrafted, cask-conditioned beer (unfiltered, unpasteurized beer, aged and served from a cask without carbon dioxide) is from a special or rare batch of brew. Swing by for a tasting and get all those burning beer questions answered. \$40 at the door, \$35 in advance.

For our complete list of March food and wine events, visit [seattlemag.com](http://seattlemag.com) and click on Eat + Drink

**BAGUETTE BOX:** *American.* See page 89 for full description. Lunch and dinner daily. 626 N 34th St.; 206.632.1511; baguettebox.com. No checks. **c** **♿**

**CHISO KAPPO:** *Japanese.* Hidden above beloved Fremont sushi spot Chiso is this intimate oasis where chef Taichi Kitamura creates custom omakase dinners for handfuls of diners. The seven-course menus (\$100-plus) feature remarkably fresh fish and seafood, but cooked dishes are hit-or-miss, and the warm, personal interaction that can elevate kappo-style dining is lacking. Dinner Tue.–Sat. 701 N 36th St., Suite 200; 206.547.0937; chisoseattle.com. No checks, Discover or Diners Club. **SSS** **f** **P** **T** **L** **♿**

**PASEO CARIBBEAN RESTAURANT:** *Caribbean.* No one makes sandwiches like Paseo: drippy, sloppy, messy and utterly indulgent. You can get grilled chicken on your Caribbean-style hero, but the classic is roasted pork, with seasoned mayo, cilantro and jalapeños for punctuation. Lunch and dinner Tue.–Sat. 4225 Fremont Ave. N.; 206.545.7440. Cash only. **S** **♿**

### GEORGETOWN

**THE CORSON BUILDING:** *Northwest.* Sitka & Spruce chef and owner Matthew Dillon has teamed up with Joe Bar owner Wylie Bush to open this rustic multi-use space, where hours-long, family-style prix fixe dinners are served three or four nights per week (see Web site for details). With head cheese, beef tongue and the like making regular appearances, picky eaters should beware. For foodies, there's no hotter ticket. Reservations are required. 5609 Corson Ave. S; 206.762.3330; thecorsonbuilding.com. **SSS** **f** **i**

**SMARTY PANTS:** *American.* Some seriously boss sandwiches arrive in paper-lined red plastic baskets at this chopper-themed bar. The Li'l Brat is the righteous house Reuben, but the Frito Pie is hard to pass up. Bacon martinis (with actual bacon) provide hangover relief during the popular weekend brunch. Brunch Sat.–Sun.; lunch daily; dinner Mon.–Sat. 6017 Airport Way S.; 206.762.4777; smartypantsseattle.com. **S** **T** **L** **♿**

**VIA TRIBUNALI:** *Italian.* See page 89 for full description. Dinner Mon.–Sat. 6005 12th Ave. S; 206.464.2880; viatribunali.com. No checks. **S** **♿**

### GREEN LAKE

**EVA:** *Northwest.* This cozy Green Lake eatery caters to dinner daters with a menu of seasonally eclectic dishes, thanks to the talents of chef/owner Amy McCray. Look for the Half Priest River Farm rabbit with chorizo bread pudding and sherry jus, and the legendary Cabrales flan. Wine is a passion at Eva, too. Dinner daily. 2227 N 56th St.; 206.633.3538. No Diners Club, Discover. **SS** **T** **f** **♿**

**KISAKU:** *Japanese.* Seasonal sushi specials such as aji (Spanish mackerel) and bonito are some of the freshest in town, and the beer list includes a house brew from Elysian's outpost across the street. Lunchtime also brings a number of donburi, udon and bento choices. Lunch Mon., Wed.–Sat.; dinner Wed.–Mon. 2101 N 55th St., Suite 100; 206.545.9050; kisaku.com. No Diners Club. **SS** **f** **i** **♿**

### GREENWOOD/PHINNEY RIDGE

**CARMELITA:** *Vegetarian.* Seattle's swankiest vegetarian restaurant for more than a decade, Carmelita still aims to provide a higher level of vegetarian fare, but often loses basic flavors amid too much embellishment. The space—a refined bohemian fantasy—is still a delight, though. Dinner Tue.–Sun. 7314 Greenwood Ave. N; 206.706.7703; carmelita.net. **SS** **♿**

**STUMBLING GOAT BISTRO:** *Northwest.* The dripping velvet curtains and deep red walls give this bistro (and its Enchantresse Lounge) a feeling of understated style, echoed on the short, locally sourced menu. Seasonal pastas, vibrant salads, simple seafood dishes and a well-priced wine list make this an easy favorite. Dinner Tue.–Sun. 6722 Greenwood Ave. N; 206.784.3535; stumblinggoatbistro.com. No Amex, Diners Club or Discover. **SS** **f** **♿**

### MADISON PARK/MADISON VALLEY

**CRUSH:** *Eclectic.* Pretty Victorian details outside belie an all-cream modern interior, but certain affectionate details let you know that you are welcome in its chic little world. Think complexion-flattering light; cozy, knowing wine service; and olives, served when you are seated, exactly as warm as your own lips. James Beard award nominee Jason Wilson has a knack with meat dishes, especially a fantastic spice-rubbed duck breast. Seats at the bar are some of the best in the house, allowing for casual wine-sipping and impromptu interactions with the chefs. Dinner Tue.–Sat. 2319 E Madison St.; 206.302.7874; crushonmadison.com. No checks or Diners Club. **SS** **T** **L** **♿**

**THE HARVEST VINE:** *Spanish.* Chef Joseba Jiménez de Jiménez's decade-old eatery still serves the best Spanish food in Seattle: Captivating coffee-oil-poached venison leg, poached mussels with paella-style rice, and shaved beets with lagrima olive oil are just the beginning. The wine list delves deep into Spanish and Basque wines both simple and grand. Dinner daily. 2701 E Madison St.; 206.320.9771; harvestvine.com. **SSS** **♿**

**NISHINO:** *Japanese.* When owner Tatsu Nishino is in his groove, his eponymous sushi spot sets the local standard for neo-Japanese cooking and puts forth an impressive omakase menu, all from a quiet little corner of Madison Valley. Dinner daily. 3130 E Madison St.; 206.322.5800; nishinorestaurant.com. No checks, Diners Club or Discover. **SS** **f** **T** **L** **♿**

**ROVER'S:** *French.* It's the way Thierry Rautureau makes his classic French cuisine appear simultaneously dazzling and effortless that keeps his restaurant a favorite for special occasions. Low-key but polished service and a mind-bending (mostly French) wine list round out the experience. Now you can choose items à la carte and even enjoy a refined Friday lunch. Lunch Fri.; dinner Tue.–Sat. 2808 E Madison St.; 206.325.7442; rovers-seattle.com. **SSS** **f** **T** **L** **♿**

### MAGNOLIA

**BLUE HERON:** *Eclectic.* A local favorite for big, melty sandwiches and meal-size, freshly tossed salads. The owners and staff add a warm, welcoming touch that keeps diners loyal. Breakfast and lunch, Mon.–Sat. 4001 Gilman Ave. W; 206.285.2171. **S**

**PALISADE:** *Seafood.* With one of the grandest Elliott Bay/city skyline views around, Palisade is a showcase restaurant with a menu of big meats (rotisserie prime rib) and expensive seafood (colossal prawns or Australian rock lobster) dishes prepared in an approachable, familiar style. Brunch Sun.; lunch Mon.–Fri.; dinner daily. 2601 W Marina Place; 206.285.1000; palisaderestaurant.com. **SSS** **f** **T** **L** **♿**

### MONTLAKE/RAVENNA/ UNIVERSITY DISTRICT

**CAFÉ LAGO:** *Italian.* Owners Jordi Viladas and Carla Leonardi have been the standard bearers for delicious pastas and homemade pizzas at their Montlake trattoria