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DINING WITH ALTITUDE

How to Stay
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Plus *Peruvian*
Cooking Tips

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DESTINATION



Peerless in Seattle

With a good climate, great shopping, amazing local produce and innovative restaurateurs, Seattle is a pioneering food capital and a huge hit with Chinese visitors, who now outnumber all other nationalities.

Text by Kavita Daswani



DESTINATION



Lush foliage is part of the great outdoors.

On a recent Saturday afternoon, a cluster of well-heeled Chinese women were rustling through embroidered Versace dresses and fingering fine Tateossian Jewellery in the David Lawrence boutique in The Shops at The Bravern, an upscale mall in Bellevue, Seattle, then trying on python-trimmed Prada bags in Neiman Marcus.

By the end of 2015, Chinese visitors to Seattle will outnumber those from any other country. The rise in numbers has been nothing short of meteoric: from 2012 to 2013 alone, there was a 46 per cent jump in arrivals from China.

They come, say tourist officials, for the climate, the sightseeing, the luxury shopping and, of course, they come for the food.

The biggest city in Washington state, Seattle is home to the Space Needle, Microsoft, Amazon and Starbucks. It is also one of the most flourishing food capitals in the US. As well as abundant local agriculture – Washington's rich soils, diverse climates and plentiful rain are marvellous for growing produce – it also has Puget Sound, an inlet of the Pacific Ocean, where fresh seafood abounds. As a result, local markets and



restaurants have fish delicacies available year-round: salmon, jumbo prawns, slabs of moist swordfish.

The area's focus on freshness and sustainability led to the farm-to-table movement, which is burgeoning worldwide. More recently, Seattle restaurateurs pioneered nose-to-tail cuisine, creating dishes that use the entire animal: lamb's tongue, veal cheeks, pig's tails. "Waste not, want not" appears to be quite the dictate here.

DINING HIGHLIGHTS



Revel

Book early and be prepared to wait at one of the hottest eateries in Seattle. The menu is small but ingenious and it's no exaggeration to say that you will want to try everything on it. It has five sections – salad, pancakes, dumplings, rice, noodles and desserts, each with three options – so choose one from each and tuck in. Don't miss the corned lamb with mlzury and spicy nuoc cham, the pork belly pancake with kimchi and bean sprouts, and lemongrass beef noodles.

403 N 36th Street, Seattle
Tel: +1 206 547 2040



Boka

Stop for a lively breakfast, where the menu is inspired by the US West Coast. Lightly whipped Greek yogurt parfait is layered with fresh-from-the-farm berries and crunchy housemade granola, and, for something more substantial, hash made from duck confit comes with poached duck egg, sauce maitaise and sweet potato. Then come back later on for the vibrant scene at Boka's happy hour, where small plates – conceived by executive chef Kerri Roach – are the order of the day.

Hotel 1000, 1010 1st Avenue, Seattle
Tel: +1 206 357 9000



Marination Ma Kai

Come for the views, stay for the Spam Masubi. At a pleasant waterfront locale (ma kai means "near the water" in Hawaiian), Marination Ma Kai prides itself on inventive Korean-Hawaiian cuisine such as tacos stuffed with fresh grilled fish soaked in miso sake marinade, or its self-styled Sexy Tofu, with chunks of the usually bland soy product doused in spicy Kaibi marinade. The company started as a food truck, from which it sold a million of its signature tacos, before setting up on Capitol Hill and then adding a second location by the waterfront.

1660 Harbor Ave SW, Seattle
Tel: +1 206 328 8226

With the plethora of restaurants, world-class coffee shops, rich cultural life and getaway excursions just a scenic ferry ride away, there is plenty to see and do here.

From Seattle Tacoma airport (known as Sea-Tac), rent a car, grab a taxi or board a Central Link light rail to downtown Seattle, which, like many US downtown districts, is enjoying a renaissance.

The Hotel 1000 is at once hip and hi-tech, intimate and hospitable; call the concierge on your way in, and have a hot dinner waiting (including grass-fed beef burgers). The Hotel 1000 proves its cutting-edge status by doing away with outdated hotel phones at ludicrous charges. Instead, guests use VOIP technology to call anywhere in the world, completely free. The emphasis on tech prevails in the virtual golfing facility on a lower floor, where guests sharpen their tee skills without leaving the building.

Six blocks from Hotel 1000 is the world-famous Pike Place Market, an unmistakable landmark with its brilliant red neon sign out front. The market has been around since 1907, when local farmers first gathered to sell fruits and vegetables, bottled jellies and lush floral bouquets. Forty years ago, the repertoire expanded to include crafts. Stroll through the bustling hallways in search of everything from hard-to-find comic books to vintage jewellery. Stop to try cured meats and speciality cheeses and spend a few moments listening to one of the many talented buskers.

A quick cab ride away is Fremont, a quirky and lively entertainment area, packed with cute

cafes, alfresco bars and popular restaurants. The streets are designed for walking, with plenty of public art and a vibrant outdoor market.

No trip to Seattle is complete without a visit to the Space Needle, the 520 ft observation tower that is among the most recognised structures in the world. Views from the top take in the downtown area, as well as the majestic Olympic and Cascade mountains. It has featured prominently in popular culture, including the Tom Hanks/Meg Ryan rom-com, *Sleepless in Seattle* and virtually every episode of *Grey's Anatomy*.

Half an hour from the centre, Bellevue is Seattle's largest suburb and among its wealthiest and most prestigious. Last year, *USA Today* newspaper ranked Bellevue as the second-best place to live in the country. Like so much of Seattle, it is a place for pedestrians. On any given Saturday, stop for tamales at the local farmers' market, then stroll over to the Bellevue Arts Museum, which deserves a place alongside any substantial museum in any city: previous exhibitions have included "The Art of Gaman: Arts and Crafts from the Japanese American Internment Camps" and "Folding Paper: The Infinite Possibilities of Origami". Ten minutes walk away, The Shops at the Bravern is considered the finest shopping centre in Seattle, an all-luxury-all-the-time enclave featuring Hermès, Jimmy Choo, Gucci, Louis Vuitton and Holy Zhang's Pearl Gallery boutique, replete with lustrous Tahitian and South Sea pearls.

After all the shopping, dining and sightseeing, visitors can hop on a ferry for an island excursion... or perhaps save that for another trip. ■



Kayaking close to the city (top); the stirring view from Pike Place Market (above)



Matt's in the Market

After browsing the iconic Pike Place Market, head over to Matt's in the Market, one of the most acclaimed eateries in the building, with enviable harbour views. Its location guarantees access to the freshest vegetables, fruit, fish, cheese and meat. The quality and freshness is evident in every bite: succulent sea scallops are laced with spiced butternut squash purée, and tender grilled beef tenderloin comes with creamed kale and potato pave.

First & Pike, 94 Pike Street, Suite 32, Seattle
Tel: +1 206 467 7909



Good Bar

A converted Japanese bank in historic Pioneer Square is a perfect locale for Good Bar's unusual blend of hearty food, friendly ambience and craft beers. It's a popular venue. Crunch on boiled peanuts enlivened with traditional Old Bay seasoning or mixed olives marinated in gin, then tuck into a platter of pork shoulder braised in milk and flavoured with rosemary and garlic. There are plentiful intriguing cocktails on offer, including Whiskey Smash – rye, lemon cordial, cranberry, ginger and mint.

240 2nd Avenue S, Seattle
Tel: +1 206 624 2337



Purple Cafe

Tempt the kids with a fun "milk flight". Four flavours of milk – caramel, chocolate, strawberry and regular – are served as a little cluster like a wine tasting (which is on hand for the grown-ups). Grab a table by the large glass windows overlooking pretty streets, and try contemporary American fare such as Dungeness crab cakes with citrus and avocado salad with red pepper remoulade or an uplifting Lacinato kale Caesar salad with multigrain croutons and grana padano.

1225 4th Avenue, Seattle
Tel: +1 206 829 2280

DESTINATION

Seattle's Finest

What not to miss in the Pacific Northwest.

Text by Kavita Daswani

*A Chat with*

Jonathan Bartlett
General manager,
Hotel 1000

Why did you choose to live in Seattle?

The landscape is breathtaking. The entire city is surrounded by water and amazing mountain ranges. As a foodie, I believe we have the most innovative chefs and restaurateurs in a major metropolitan city; you can select the perfect neighbourhood depending on your mood. Plus Seattle is a spirited sports city. There is something different to do every day, 365 days a year.

What is your favourite part of the city?

University Village is a fantastic open-air lifestyle shopping centre near the University of Washington. The U-Village, as Seattleites affectionately call it, is not just for shopping. It's an upscale centre with amazing restaurants, outdoor areas for relaxing and is extremely kid-friendly.

When is the best time of year to visit?

For me, the best time of year is late summer. From early September, the weather is wonderful and the crowds tend to be less and less. It is easier to enjoy walks around Pike Place Market, the downtown shopping district, waterfront and Pioneer Square. It can also be easier to get a table at your favourite restaurant.

What does Seattle offer that other US cities do not?

Our genuine friendliness – everyone smiles on the street. Do not be afraid to say hello to a perfect stranger; I do it all the time.

On the dining scene, what do you love and what would you change?

I love just about everything about the dining scene in Seattle. We have a plethora of amazing, unique restaurants that cater to your cravings. The best part is you can wear just about anything you want and you will be accepted.


ESCAPE THE CITY
Friday Harbor


Board a ferry at Anacortes Ferry Terminal to Friday Harbor on San Juan Island. There you can go whale-watching, sleep in a luxury tent with fur-covered hot-water bottles and buy lavender-infused chocolates and essential oils from a lavender farm. Water-sports enthusiasts can go kayaking and outdoorsy types will enjoy the lush, pristine

beauty of the island's hiking and biking trails. Sleep in a lodge, go "glamping" at the Lakedale Resort or stay near the water at the Friday Harbor House and dine on fine contemporary cuisine by chef Aaron Rock at its casual-chic restaurant, The Bluff.


SOMETHING TO TAKE HOME
Espresso Blend


For the anti-Starbucks/Coffee Bean contingent, pick up a souvenir from a truly homegrown, independent coffee company. Caffe Vita has nine locations in Seattle, plus outposts in New York and Los Angeles, and is known locally for buying direct from coffee growers committed to sustainable farming practices. Gift options

include Caffe Del Sol, an espresso blend with aromas of dark chocolate, butterscotch and praline.


BE SURE TO EAT HERE
Duck Soup Inn


Even if you hadn't planned on visiting Friday Harbor, make the trek if you can score a reservation at Duck Soup Inn. This eatery is as quaint as it sounds. It is literally a cabin in the woods, rustic and cosy, but the food is the equal of any five-star hotel in the world. Ingredients are all locally

sourced, with many herbs and vegetables foraged from the area and entire menus built around what's in season. Starters might include wild fennel-glazed beets granola with goat cheese mousse, cocoa nibs and citrus rings, or Vietnamese crepes stuffed with pork confit, wild prawns and Himalayan blackberry nuoc cham. The restaurant is open for dinner only, from April to October.