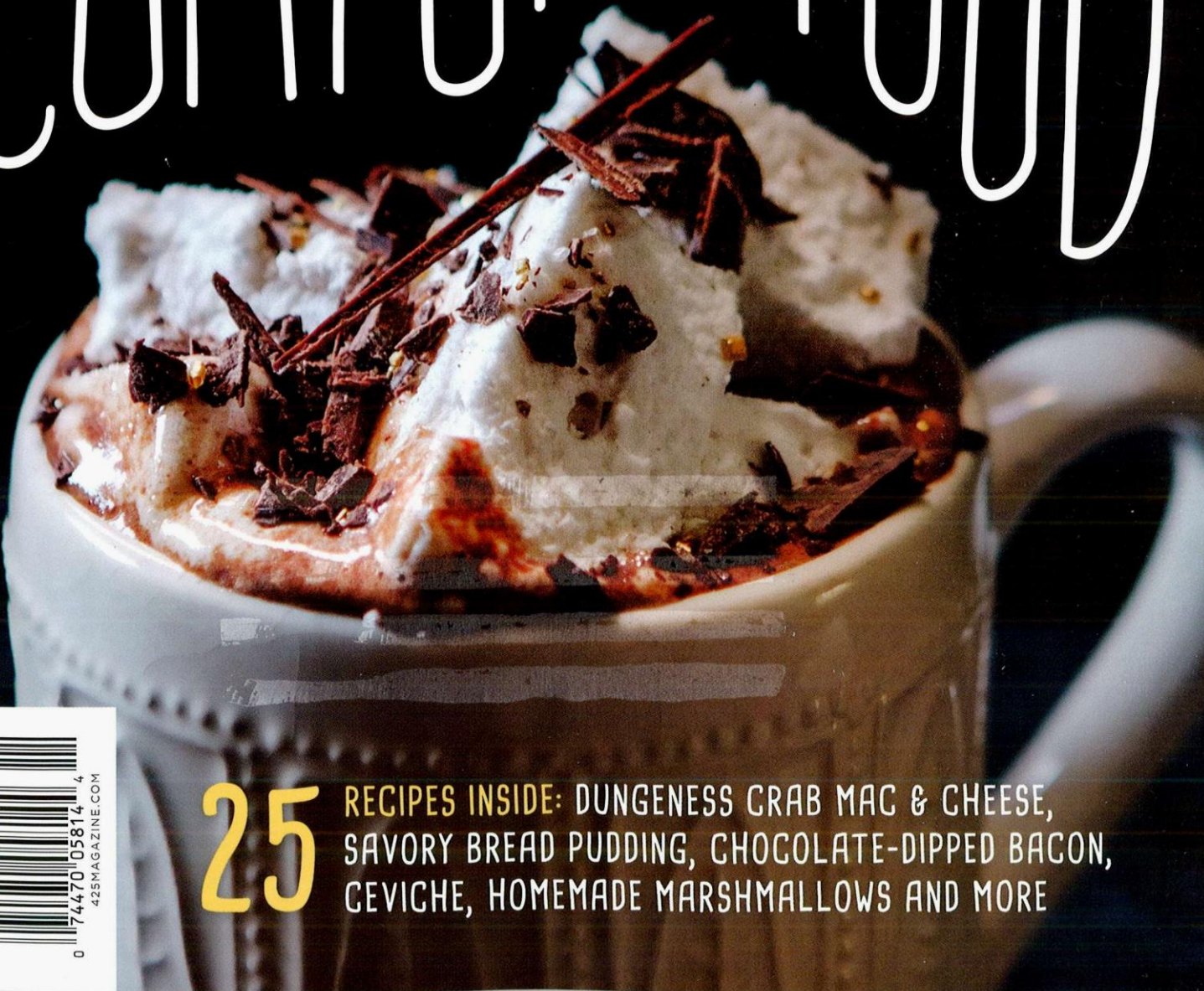


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NORTHWEST
IDEA HOUSE

COMFORT FOOD



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25 RECIPES INSIDE: DUNGENESS CRAB MAC & CHEESE, SAVORY BREAD PUDDING, CHOCOLATE-DIPPED BACON, CEVICHE, HOMEMADE MARSHMALLOWS AND MORE

hotel restaurants

**don't have reservations.
make them.**

BY ETHAN CHUNG



Steelhead Sashimi Crispy Rice, Chipotle Emulsion

Staying in a hotel these days doesn't mean you have to rely on buffet lines and mystery meat sitting in chafing dishes. Or, even worse, stock up on homemade sandwiches and Tetris them into your room's mini bar to keep from going hungry (we know you've done this). Hotel restaurants have come a long way — many now employ well-regarded and talented chefs who cook delicious cuisine with locally sourced ingredients.

We've put together a list of 20 great Northwest restaurants that are also in hotels. Some are ideal for local overnights, others a weekend getaway. If you are a foodie, these hotels are superlative options for your next vacation or dinner reservation. If you're a frequent traveler, consider some of these destinations for future itineraries.

British Columbia

Aura, Nita Lake Lodge, Whistler, B.C.

Nita Lake Lodge, located outside the hustle and bustle of Whistler Village has an idyllic lakeside view. Its restaurant, Aura, features West Coast cuisine sourced from local farms, foragers and fisheries, plus ingredients from its very own rooftop garden. You can order a chef's menu or vegetarian menu, or opt for items like maple, soy and sake marinated sablefish or cherry wood-smoked Quebec duck breast. nitalakelodge.com

Market by Jean-Georges, Shangri-La Hotel, Vancouver, B.C.

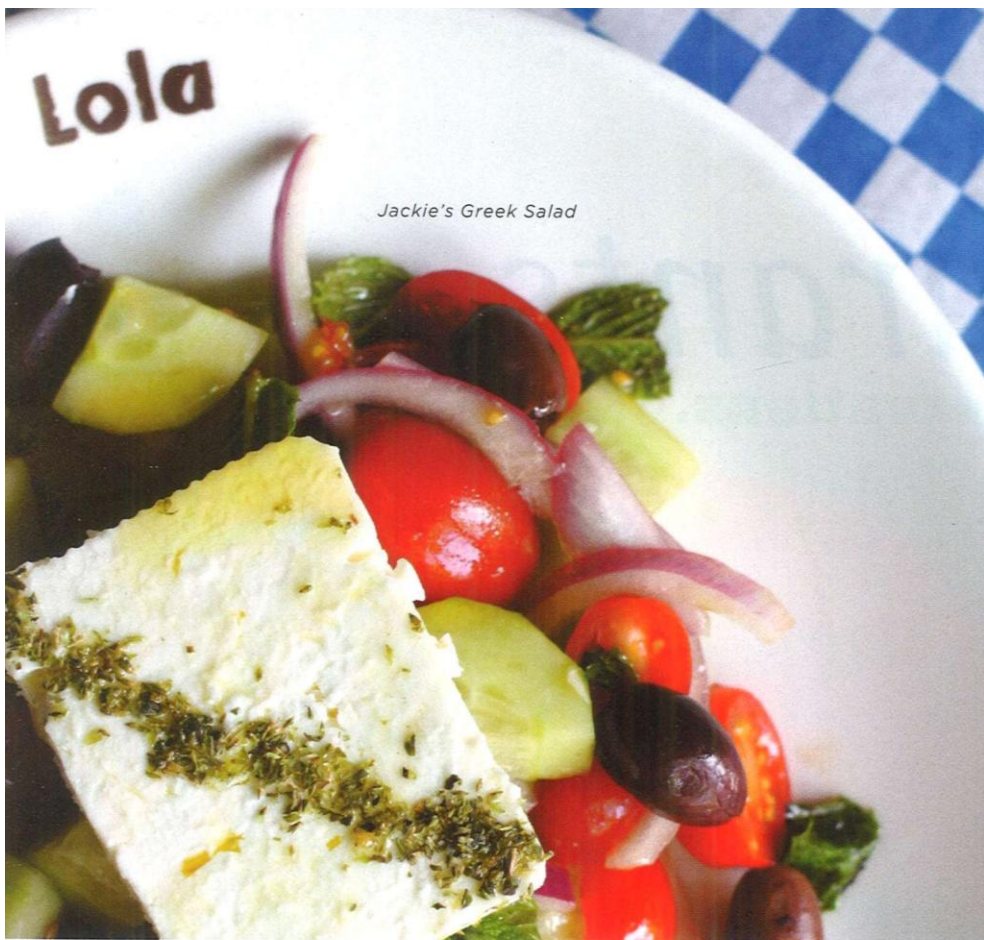
Multiple James Beard Award-winning and three-star Michelin chef Jean-Georges Vongerichten, who has restaurants in New York, Chicago, Paris, Tokyo and Shanghai, made his first foray into the Northwest at Vancouver's Shangri-La Hotel with Market by Jean-Georges. The menus feature 100 percent sustainable seafood supported by the Vancouver Aquarium (grilled Nova Scotia lobster, slow-cooked steelhead or Queen Charlotte halibut, anyone?) and other locally sourced dishes with global reach. Tasting menu available. marketbyjgvancouver.com

Hawksworth, Rosewood Hotel Georgia, Vancouver, B.C.

The Rosewood Hotel features another critically acclaimed restaurant with the chef's name on the marquee — David Hawksworth's Hawksworth Restaurant serves up contemporary Canadian cuisine that tastes as good as it looks. Stellar flavors and textures like those in the yellowfin tuna with crispy pig ear, fried rice, sweet and sour Brussels sprouts with peanuts highlight the menu. hawksworthrestaurant.com >>

PHOTO COURTESY MARKET BY JEAN-GEORGES

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Jackie's Greek Salad



75 Day Dry Aged
Prime Niman
Ranch Bone-In

Washington

Willows Inn, Lummi Island

If you're staying at the Willows Inn, it's probably because you're eating at the restaurant. Hotel guests get priority reservations over non-guests, who have to call at least two weeks in advance (but honestly, you should aim for a bigger window) to get a seat. Recent James Beard Rising Star Chef of the Year Blaine Wetzell will wow you with menus that feature only fished, foraged or farmed ingredients. willows-inn.com

Boka, Hotel 1000, Seattle

Boka, the anchor restaurant in the gorgeous Hotel 1000, is led by executive chef Kerri Roach. She strives to create Northwest cuisine guided by principled-sustainability and locally sourced ingredients, dishes like Skagit River Ranch (Sedro Wooley) porketta, Stokesberry Farm (Olympia) fried chicken and Crispy Island Springs (Vashon Island) tofu. bokaseattle.com

Lola, Hotel Andra, Seattle

Tom Douglas is arguably the biggest food name in Seattle, so it's no surprise that Lola, his Mediterranean-inspired Northwest restaurant in Hotel Andra, makes this list. Find tagines, spreads, kebabs and meze on the dinner menu, or check out the very popular brunch, served daily. Want to learn how to cook like Douglas? The Hotel Andra also plays host to the Hot Stove Society, a cooking school operated by the Seattle chef. tomdouglas.com

Art, Four Seasons, Seattle

Executive Chef Kerry Sear, who owned the very popular Cascadia restaurant in Belltown for 10 years, runs the kitchen at Art Restaurant at the Four Seasons. The name plays on the hotel's collection of art and Seattle Art Museum across the street. Many also consider the food to be works of art. Favorites include Indian spice rubbed king salmon with crab mashed potatoes and the menu features a list of purveyors and farms from which the restaurant sources. Art also offers all-day gluten-free and vegetarian menus. artrestaurantseattle.com

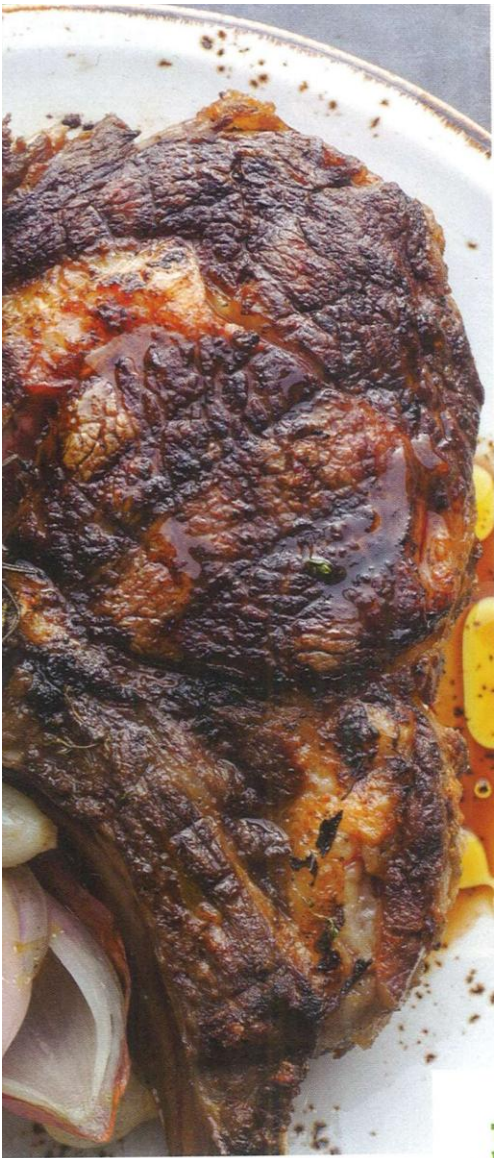
Miller's Guild, Hotel Max, Seattle

Chef Jason Wilson, who built his reputation in Seattle in his quaint Capitol Hill restaurant Crush, opened Miller's Guild in Hotel Max at the end of 2013. The meat-centric Miller's Guild features nose-to-tail butchery and gorgeous but rugged design. Check out the Dinner Infierno menu, where the restaurant handwrites the name of the animal, the source and details (example: Lan-Roc pork chops; Ephrata; Anaheim chili lardo.). millersguild.com

Hunt Club, Sorrento Hotel, Seattle

Despite its location in the Sorrento Hotel in Capitol Hill, Hunt Club sells itself as a neighborhood favorite, perhaps because it feels like one with its cozy interior complete with brick-lined walls. The adjoining fireside room looks like (and is) a place where great stories are told (think plush, classically upholstered chairs, gigantic fireplace, lots of wood). Aside from excellent locally sourced dishes, Hunt Club offers a steal-of-a-deal for dinner: a three-course meal for \$30. hotelsorrento.com

FROM LEFT TO RIGHT: PHOTO COURTESY LOLA; PHOTO BY RINA JORDAN, COURTESY EQUUS

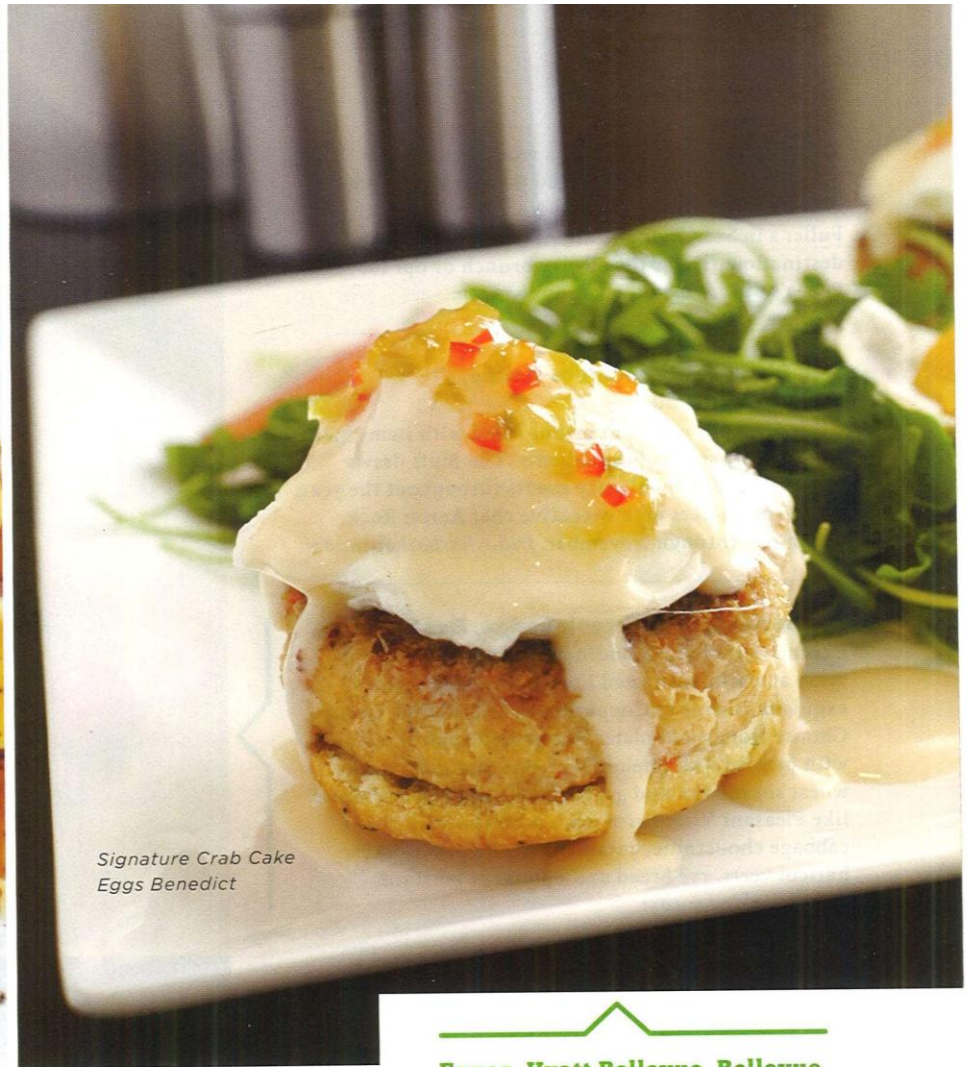


Urbane, Hyatt at Olive 8, Seattle

Urbane at the Hyatt at Olive 8 is another hotel restaurant that touts sustainability. The restaurant procures most of its raw ingredients from sources within a 200-mile radius and is LEED certified. Grilled Neah Bay King salmon, pan-seared Washington lingcod and barbecue spiced Palouse Pastured chicken highlight some local offerings. Plus, poutine! urbaneseattle.com

Bin on the lake, The Woodmark, Kirkland

A gorgeous lakeside view, an incredible wine list and carefully crafted Northwest cuisine make bin on the lake a perfect destination hotel restaurant. New Executive Chef Mathew Steffen (who was chef de cuisine at the hotel's Beach Café) crafts a menu full of farm-fresh ingredients. thewoodmark.com



Signature Crab Cake
Eggs Benedict

Trellis, The Heathman Hotel, Kirkland Diners keep coming back for chef Brian Scheehser's simple but delicious food. Chef Scheehser doesn't use complicated processes or modern gastronomy to tease the taste buds, opting to allow the freshness of the ingredients to do all the work. Trellis sources much of its produce from Scheehser's 18-acre plot at Woodinville's South 47 Farm. heathmankirkland.com

Pearl Restaurant and Bar, The Westin, Bellevue

While Pearl Restaurant and Bar isn't technically inside the Westin Bellevue (it is attached), we must make mention of its incredible happy hour. From 3 to 6pm and 9pm to close daily, all small plates, wines by the glass and signature cocktails are \$6. Items like Bering Sea sablefish served with honey-miso marinade, namya broth and Dungeness crab dumplings mean dinner is not to be missed, too. pearlbellevue.com

Eques, Hyatt Bellevue, Bellevue

Eques isn't open for lunch or dinner, but its breakfast offerings are as great a draw as just about any of the fine dining restaurants on this list. You can opt for the American Buffet that focuses on Northwest ingredients or order *a la carte* items like Dungeness crab eggs benedict, banana split pancakes and more. bellevue.hyatt.com

The Dining Room, Salish Lodge and Spa, Snoqualmie

Speaking of breakfast, this list would not be complete without mentioning Salish Lodge's Country Breakfast, a four-course morning meal complete with steel-cut oats and the hotel's "Honey from Heaven." Dinner is an event, too, with executive chef Steven Sook, who has experience working under celebrity chef Gordon Ramsay. Sook's menu features special selections that source from Camp Korey's gardens, with 10 percent of the sale of those items going to benefit the organization. salishlodge.com/diningroom.php >>

**Bookstore Bar and Café,
Alexis Hotel, Seattle**

The Bookstore Bar and Café's recent renovation and hire of Caprial Pence, who was the first James Beard Award winner for Best Northwest Chef, at Fuller's in Seattle, make the Alexis Hotel a dining destination. Go for the all-day brunch or opt for Pence's dinner menu. bookstorebar.com

**The Bluff, Friday Harbor House,
San Juan Island**

Aside from the excellent menus filled with items made from locally sourced ingredients, The Bluff draws local foodies with culinary events throughout the year, like farm dinners with executive chef Aaron Rock, which run through November. fridayharborhouse.com

Copperleaf, Cedarbrook Lodge, SeaTac

Executive chef Mark Bodinet, who spent several years at world-renowned French Laundry, creates exquisite cuisine at Copperleaf at Cedarbrook Lodge. Choose from small plates like grilled Spanish octopus with pickled watermelon, marcona almonds, wild wheat sourdough and gazpacho vinaigrette or entrees like Pleasant View Farm duck pastrami with red cabbage choucroute, caramelized cipollini onions, haricot verts, rye bread and Pommery mustard. cedarbrooklodge.com

Bite, Hotel Murano, Tacoma

Hotel Murano is full of beautiful local art, which vibes with Tacoma's burgeoning art scene. But did you know that Bite features some artistic plates as well? Chef Matt Stickle offers items like truffle mac 'n cheese, grilled wild salmon and more, plus a daily farmers market special. hotelmuranotacoma.com/eat-drink/bite/

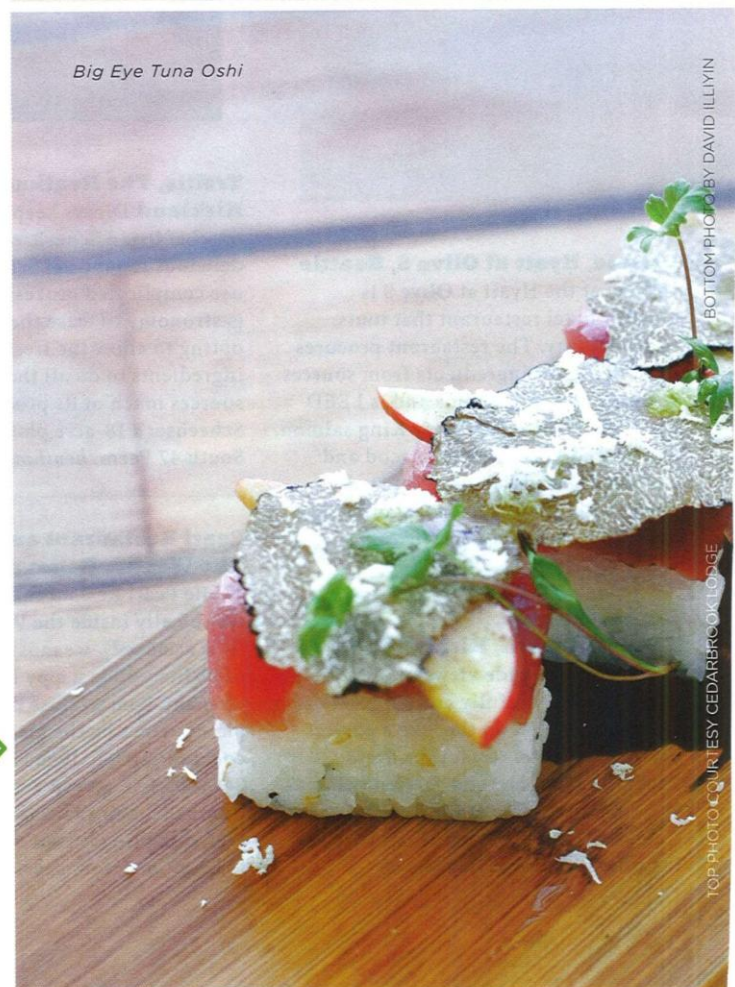
Oregon

Imperial, Hotel Lucia, Portland

The heat is on at Imperial in Portland's Hotel Lucia — the restaurant utilizes a wood-fired grill and rotisserie in its kitchen, serving up dishes like an Oregon lamb mixed grill (lamb T-bone, leg, shoulder and merguez sausage), roasted half chicken and more. Don't miss the crispy fried pigtail or the smoked elk tongue, if available. Menu changes daily. imperialpdx.com

Departure, The Nines, Portland

The Nines, a gorgeous luxury hotel in downtown Portland, is home to Departure, a modern Asian restaurant featuring sushi, dim sum kushiyaki and more. The restaurant also offers vegetarian and gluten-free menus. departureportland.com



Big Eye Tuna Oshi

BOTTOM PHOTO BY DAVID ILLIVIN

TOP PHOTO COURTESY CEDARBROOK LODGE