

OCTOBER 2000

COLLECTOR'S EDITION

# Gourmet

THE MAGAZINE OF GOOD LIVING

The  
**Restaurant  
Issue**

250  
**REVIEWS**

get  
a table  
**ANYTIME!  
ANYWHERE!**

*meet  
America's  
most exciting  
young chef*

**55**  
NEW  
RECIPES



U.S.A. \$3.50  
CANADA \$4.50  
FOREIGN \$4.50

## SANTA FE

**best neighborhood café**  
**CAFE PASQUAL'S**  
 121 Don Gaspar  
 (505) 983-9340

If you ever decide to move to Santa Fe, pick a home within walking distance of Pasqual's. It's casual enough to be your neighborhood hangout, and chief

Katharine Kagel's food is wonderful. Show up for lunch or dinner with a big appetite (you'll want everything on the menu), but don't miss breakfast here either: You'll find chorizo, made at the restaurant, on top of perfectly grilled polenta; the unusual and delicious huevos motuleños (eggs on blue tortillas and black beans, topped with sautéed bananas, feta cheese, peas, and salsas); and the best corned beef hash we've ever had.

**best chiles rellenos**  
**CAFÉ SAN ESTEVAN**  
 428 Agua Fria  
 (505) 995-1996

Four words: chile relleno del cielo. A green Anaheim chile is roasted and stuffed with a mousseline mushroom duxelles and served with a velvety garlic bean sauce. The mild heat from the roasted chile paired with earthy, buttery mushrooms and the subtle sweetness of roasted garlic is an awe-inspiring combination, enhanced only by watching the sunset from a table on the restaurant's front porch. Heavenly, indeed.

## SEATTLE TOP 5

**1. ROVER'S**  
 2808 East Madison Street  
 (206) 325-7442

Thierry Rautureau was a voyager in the wilderness when he moved here 13 years ago. The witty, ebullient chef—one of the elite who cooked at the Regency Club and Joachim Splichal's Seventh Street Bistro in Los Angeles in the early 1980s—shed his toque for a snappy fedora and won over the natives with a French-accented Northwest cuisine gloriously his own. The intimate little house in Madison

Valley has been called the Microsoft commissary. The rest of us, awed by seasonal tasting menus—oh, the Cascade moral soup, the Copper River salmon on a rich, silken Pinot Noir sauce, the espresso cup of soft scrambled eggs and sturgeon caviar—might just join the company if the benefits were to include dinner at Rover's at least once a week.

**2. CASCADIA RESTAURANT**  
 2328 First Avenue  
 (206) 448-8884

It took a Brit, Four Seasons Hotel veteran, and visionary like Kerry Sear to distill the essence of rain forests primeval and salmon rivers running free in this lyrical and startlingly

original ode to the Pacific Northwest. Try salmon slow-roasted on cedar fronds, rabbit wrapped in wild grasses, and a mousse of "Indian candy" (brown sugar-cured salmon) beside a peppery wild nettle tart, all to be savored with local wines. To end, the purity of a Douglas fir sorbet, and a ravishing chocolate-cherry forest cake with meringue "trees" that fall swiftly under the fork.

**3. LAMPREIA RESTAURANT**  
 2400 1st Avenue  
 (206) 443-3301

Seduced by the serene understatement of the room—ochre-colored walls, graceful iron chandeliers—we might be in a northern Italian ristorante discovered by happy chance in *Le Guide de L'Espresso*. Then come Scott Carberg's truffle-scented carpaccio of porcini strewn with fava beans and golden chanterelles, ethereal handmade cavatelli with neither too much nor too little porcini sauce, and seared black bass with shaved artichoke hearts and caramelized spears of green elephant garlic. Suddenly, Italy is close indeed.

**4. PALACE KITCHEN**  
 2030 Fifth Avenue  
 (206) 448-2001

In the shadow of the Monorail, Tom Douglas takes you behind the scenes of a Renaissance palace kitchen (you can't miss the mural and stage-set kitchen) and serves up generous-hearted food that makes you groan with pleasure. His kingdom includes Dahlia Lounge and Etta's Seafood, but this rowdy, good-time, late-night place is our favorite. Sit in a booth or at the horseshoe bar for "burger Royale" with pickled tomatoes; sandwiches of spit-roasted turkey, thick bacon, and red-onion jam; fire-roasted Stoney Point clams; impeccable pan-cooked fish; a Washington Quillasascut tomme; and any of Douglas's honey berry, cherry, or rhubarb sweets.

**5. BRASA**  
 2107 Third Avenue  
 (206) 728-4220

Tamara Murphy's sleek and sophisticated homage to the robust cuisines, and wines, of the Mediterranean and beyond centers around a wood grill and a wood-burning oven with often mouthwatering results. True, the sometimes careless pastas betray the lack of a fine Italian hand. But try suckling pig with chorizo and clams, perfect Penn Cove mussels in curried coconut broth, and wood-smoked monkfish atop almond couscous and a sparkling romesco sauce. And in a city where the tart, the pie, the shortcake, and the upside-down cake are routine epiphanies, a golden lattice-topped pastry of strawberries, rhubarb, and walnuts baked in the wood oven stands out as wondrous.

## SPECIALTIES

**best oysters**  
**ELLIOTT'S OYSTER HOUSE**  
 1201 Alaskan Way (Pier 56)  
 (206) 623-4340

Some oyster fanciers swear by Emmett Watson's, hidden in Pike Place Market. But give us a drizzly day and a pewter sky, and we head straight to Elliott's on Pier 56. Belly up to the oyster bar—an ice floe of 16 to 20 sublime specimens—and compare the salty intensity of a Denman Island Pacific oyster with the cucumber sweetness of a Quikene and the smokiness of a Little Skookum, or debate the merits of a buttery Netarts Kumamoto and a Westcott Bay Flat, with its long finish. And when you can't swallow another oyster raw, wind down with a milky oyster stew or Dungeness crab chowder.

**only in seattle**  
**CAFE CAMPAGNE**  
 1600 Post Alley  
 (206) 728-2233

The chefs come and go, but this cozy corner of Paris just outside Pike Place Market still serves up steaming bowls of café au lait and heroic plates of poached eggs on a chunky sautéed hash or tarragon-scented cannellini. We also like it here at lunch for grilled anchovies, goat cheese and red pepper quiche, and pissaladière. But most of all we love the smoky mirrors, the welcoming counter with a napkin at every place setting, and the nostalgic bistro atmosphere.

**best sake kasu cod**  
**RAY'S BOATHOUSE**  
 6049 Seaview Avenue NW  
 (206) 789-3770

If Pacific salmon is king in the Northwest, black cod is the prince regent next in line for the throne. No one understands its seductive unctuousness better than Ray's, which is still, after 27 years, hard to beat for faultlessly fresh seafood from northern waters—and for romantic waterside dining. The smoked black cod (ask for the moist center cut) is rich and buttery. But the sweet, melting texture of sake kasu cod, marinated in a paste of sake lees and grilled to a caramelized finish, haunts your dreams.

**best newcomer**  
**FANDANGO**  
 2313 First Avenue  
 (206) 441-1188

At the lively Flying Fish, Christine Keff brilliantly fuses Northwest ingredients and Asian flavors to create the city's best crab cake, seared five-spice sockeye salmon, and salt-and-Sichuan pepper Dungeness crab. At her new Fandango, she's exploring Latin America. The soups (Brazilian crab, chipotle-laced walnut cream), a Brazilian seafood stew, and suckling pig smeared with annatto-seed paste and roasted in banana leaves all sing. But Fandango won't dance until the kitchen finds a better source for fresh masa and masters the knack of making soft and supple corn tortillas.