

*KCTS Chefs Best of the
Northwest*

Caesar Salad

13 COINS, SEATTLE

Zabaglioni

13 COINS, SEATTLE

**Tarragon Chicken Salad Sandwich with Sweet Potato
Threads**

35TH STREET BISTRO, SEATTLE

Caramel Bread Pudding

1200 BISTRO, SEATTLE

Fried Calamari 'Hot' Salad

1200 BISTRO, SEATTLE

Tacos de Boniato

AGUA VERDE CAFÉ AND PADDLE CLUB,
SEATTLE

Crab Tower

ANDALUCA

Grand Marnier Pork

ANDRE'S EURASIAN BISTRO

Anthony's Fish Tacos

ANTHONY'S RESTAURANTS

**Seared Alaskan Halibut with Strawberry-Balsamic
Vinaigrette**

ANTHONY'S RESTAURANTS

**Baked Alaskan Halibut with Strawberry-Rhubarb
Coulis and Herb-roasted Yukon Gold Potatoes**

ANTHONY'S RESTAURANTS

Roasted Garlic Dungeness Crab

ANTHONY'S HOME PORTS,
18 RESTAURANTS IN THE PUGET SOUND
AREA

**Seared Alaskan Halibut with Strawberry-Balsamic
Vinaigrette**

ANTHONY'S RESTAURANTS

**Baked Alaskan Halibut with Strawberry-Rhubarb
Coulis and Herb-roasted Yukon Gold Potatoes**

ANTHONY'S RESTAURANTS

**Blackened Rockfish Taco with Mango Pineapple
Salsa**

ANTHONY'S HOME PORTS

Northwest Cioppino

ANTHONY'S HOMEPORTS, LOCATIONS
THROUGHOUT WASHINGTON

**Shrimp & Crab Peek-a-Boo Salad with Grapefruit
Vinaigrette**

ARIA RESTAURANT & LOUNGE AT THE
WESTIN GRAND HOTEL, VANCOUVER

Chocolate Lovers Truffle Torte

THE ARK RESTAURANT, NAHCOTTA

Ossobuco alla Milanese

ASSAGGIO RISTORANTE, SEATTLE

Fresh Mozzarella and Tomato Salad

A X I S

Grilled Cabernet Marinated Flank Steak

A X I S

Tara's Cake

B & O E S P R E S S O

Seared Broccoli with Red Peppers

B A N D O L E O N E , S E A T T L E

Zabaglione

B E A C H H O U S E I T A L I A N C A F É

Polenta with Roasted Portobello Mushroom and Red Bell Pepper with Basil Oil and Pomegranate Essence

B I S T R O P L E A S A N T B E A C H

White Chocolate Croissant Bread Pudding

B L U E C R A B B A R & G R I L L , V I C T O R I A

Smoked Salmon Poppers

B L U E O N I O N B I S T R O , S E A T T L E

The Boat Street Café's Savory Flans

T H E B O A T S T R E E T C A F É , S E A T T L E

Normandy Chicken

B O A T S T R E E T C A F É , S E A T T L E

Chicken Pomegranate

B O M B A Y G R I L L , S E A T T L E

Mussels Josephine

BONEFISH GRILL, SEATTLE

Rack of Lamb with Honey-Lavender Demi-Glace

BRIE & BORDEAUX CHEESE & WINE SHOP,
BISTRO & CATERING

Sherried Chicken with Mushrooms

THE BRITISH PANTRY LTD., REDMOND

Potato Leek Gratin

BROUWER'S CAFÉ, SEATTLE

**Potato Rösti with Apple Compote and Caramelized
Red Wine Onion**

CAFÉ AMBROSIA

Campagne French Toast

CAFÉ CAMPAGNE, SEATTLE

Coconut Tofu with Sweet Chili Dipping Sauce

CAFÉ FLORA

Cafe Juanita Roasted Cauliflower in Fonduta Sauce

CAFE JUANITA, KIRKLAND

**Taleggio Crostata with Pear, White Truffle Oil and
Pine Nuts**

CAFÉ JUANITA

Trofie with Artichoke Crema and Prosciutto di Parma

CAFÉ JUANITA

Polenta with Balsamic-Shiitake Sauce

THE CALUMET

Potato Crusted Shrimp Cakes

THE CALUMET

Roasted Garlic and Cambozola

THE CALUMET

**Sesame & Potato Vermicelli with Seared Tuna
accompanied by Ginger Cream and Soy Syrup**

CALUMET RESTAURANT, BELLINGHAM

Pepper Steak with Mango Chutney

CALYPSO CARIBBEAN KITCHEN, SEATTLE

Leeks in Truffle Vinaigrette

CAMPAGNE, SEATTLE

Canlis House Salad

CANLIS RESTAURANT, SEATTLE

Pear-Shaped Chicken

CANLIS

Chickpea Croquettes with Carrot-Ginger Emulsion

CARMELITA, SEATTLE

Fish Soup with Rouille

CASSIS BISTRO

Roasted Butternut Squash and Apple Bisque

CHEZ SHEA

Walnut Shrimp

CHINA CITY RESTAURANT & LOUNGE,
FREELAND

"Blue Plate Special" Ling cod with Sour Cream, Red Onion & Fresh Dill

CHINOOK'S AT SALMON BAY

Asian BBQ Ribs

CIELO BLU, OLYMPIA

Coho Café Steamed Clams with Dill Sorrel Cream Sauce

COHO CAFÉ, ISSAQUAH

Braised Beef Shortribs

CRU RESTAURANT, VANCOUVER

Dahlia Pear Tart with Caramel Sauce

DAHLIA LOUNGE AND THE PALACE
KITCHEN

Spice-Rubbed and Grilled Rib Steak with Panzanella

DAHLIA LOUNGE, ETTA'S SEAFOOD,
PALACE KITCHEN

Raspberry Key Lime Tarts

DAHLIA LOUNGE & BAKERY AND TOM
DOUGLAS RESTAURANTS

Coconut Macaroon Torte

DAKOTA CAFÉ, ELLENSBURG

Daniel's Berries

DANIEL'S BROILER

Teriyaki Steak Strips

DANIEL'S BROILER

Macadamia Nut Encrusted Halibut

DUKE'S CHOWDERHOUSE, SEATTLE

Spinach Salad with Grilled Chicken

DUKE'S CHOWDERHOUSE, SEATTLE

Seafood Paella with Saffron Rice

THE DULCE PLATE, LA CONNER

Roast Cornish Game Hen

EL GAUCHO

Northwest Style Bouillabaisse

EL GAUCHO

Shish Kebab of Lamb

EL GAUCHO

**Oregon Bleu Cheese Crusted Alaskan King Salmon
with Pinot Noir Beurre Blanc**

ELLIOTT'S OYSTER HOUSE, SEATTLE

Etta's New Dungeness Crab Cakes

ETTA'S SEAFOOD RESTAURANT, SEATTLE

Oatmeal Blueberry Pancakes

FALL CITY GRILL, FALL CITY

New Orleans Cake

THE FAMOUS PACIFIC DESSERT COMPANY,
SEATTLE

Tarte Tatin

FIGARO BISTRO, SEATTLE

Seared Ahi Tuna

THE FIVE SAILS RESTAURANT

Yams Bravas

FLATS TAPAS BAR, BELLINGHAM

Sea Bass in Lettuce Cups

FLYING FISH

Garlic Shrimp

FOODZ CATERING, SEATTLE

Roasted Grapes with Brie on Crostini

FOODZ CATERING, SEATTLE

**Roasted Mushroom Caps with Bell Pepper Pesto
& Goat Cheese**

FOODZ CATERING, SEATTLE

White Beans, Tomatoes & Rosemary in Endive

FOODZ CATERING, SEATTLE

Brie Cheesecake

FRAN'S CHOCOLATES

Chocolate Grand Marnier Torte

FRAN'S CHOCOLATE

Scallop Pot Pie

FREELAND CAFÉ

White Chocolate-Ginger Cheesecake

THE FREMONT CLASSIC PIZZERIA
& TRATTORIA

Calamari Fritti

THE FREMONT CLASSIC PIZZERIA AND TRATTORIA, SEATTLE

Portobello Sauté

THE FREMONT CLASSIC PIZZERIA AND TRATTORIA, SEATTLE

Matt's Hot Shrimp

FROM THE BAYOU, TACOMA

Oven Roasted King Salmon with Morel Cream Sauce

FULLERS

Grilled King Salmon with Saffron Tagliatelle, Prosciutto and Cream

GENE'S RISTORANTE, RENTON

Black and White Chocolate Soufflé

THE GEORGIAN, SEATTLE

Ippoglosso

GIANNI'S RISTORANTE ITALIANO

Tagliatelle with Fresh and Dried Chanterelle Mushrooms

THE GOLDEN GOAT ITALIAN CAFE

Chanterelle Mushroom & Crème Fraîche Tart with Rosemary-Cornmeal Crust

HARBOR CLUB-BELLEVUE

Chicken & Green Beans in Black Bean Sauce

HARBOR MONSOON, GIG HARBOR

General Tsao's Chicken

HARBOR MONSOON, GIG HARBOR

Glazed Walnut Prawns

HARBOR MONSOON RESTAURANT

Hot Braised Scallops

HARBOR MONSOON, GIG HARBOR

Hector's Banana Cream Pie

HECTOR'S, KIRKLAND

Hector's Meatloaf

HECTOR'S, KIRKLAND

Raspberry Rainbow Chard

HECTOR'S, KIRKLAND

Rosemary Buttermilk Mashed Potatoes

HECTOR'S, KIRKLAND

Grilled King Salmon with Apple-Saffron Sauce

THE HERBFARM

Hi-Life French Toast

THE HI-LIFE, SEATTLE

Grilled Portobello Mignon

HIRAM'S AT THE LOCKS

Senegalese Chicken & Peanut Soup

HIZZONER'S UPTOWN DELI

Honey Bear Banana Bread

HONEY BEAR BAKERY, LAKE FOREST PARK
AND RAVENNA

Honey Bear Pumpkin Muffins

HONEY BEAR BAKERY, LAKE FOREST PARK
AND RAVENNA

Saffron Mussel Bisque

HUNT CLUB

**Icon Fried Chicken with Sour Cream Mashed
Potatoes and Cream Gravy**

ICON GRILL

Sweet Yellow Pepper Soup with Spicy Cashew Salsa

ICON GRILL

Walnut Fried Brie

ICON GRILL, SEATTLE

Penne Vodka

IL BACIO

**Pan-Seared Alaskan Weathervane Scallops with
Blood Orange-Sweet Marsala Reduction**

IL FIASCO RESTAURANT & WINE BAR,
TACOMA

Filetto al Gorgonzola

IL FORNAIO CUCINA ITALIANA, SEATTLE

Cioppino IsaMira-Style

ISAMIRA, GIG HARBOR

Shrimp Bisque

ITALIANISSIMO RISTORANTE

Venison Wildberry Fantasy

JONATHAN'S

Double Chocolate Vegan Brownies

JULIA'S BAKERY, SEATTLE

Ash

KABUL AFGHAN CUISINE, SEATTLE

Gluten-Free Squash Ravioli with Shiitake Mushroom Cream Sauce

WHEATLESS IN SEATTLE

Garlic Halibut

KALLALOO, SEATTLE

Wild Mushroom Soup in Black Sesame Crust

KASPAR'S RESTAURANT & WINE BAR,
SEATTLE

Salt-Crusted Lamb Rack with Sweet Minted Tomatillo Compote & Curried Mashed Potatoes

KASTEEL FRANSSEN, OAK HARBOR

Spicy Singapore Prawns

KASTEEL FRANSSEN, OAK HARBOR

Chipotle Caesar Salad Dressing

KINGFISH CAFÉ

Jambalaya

THE KINGFISH CAFE

Macaroni and Cheese

KINGFISH CAFÉ

Tiramisù

LA CASCINA RISTORANTE ITALIANO AT
THE SNOQUALMIE INN, SNOQUALMIE

Grandma's Greens

LA MEDUSA

Zuppa di Pesce

LA MEDUSA, SEATTLE

Quiche Lorraine

LE FOURNIL FRENCH BAKERY, SEATTLE

Merlot Pressings Sauce for Beef

LE GOURMAND

Pistachio Macaroons with a Lavender Chocolate Ganache

LE GOURMAND, SEATTLE

Zucchini & Mint Soup

LE GOURMAND, SEATTLE

Apple Parsley Salad

LIBRARY BISTRO, SEATTLE

Crispy Crust Mac and Cheese

LIBRARY BISTRO, SEATTLE

Cambozola & Prune Phyllo Pockets

LISA DUPAR CATERING

Walnut-Crusted Fennel, Apple, Onion & Gruyère Tart

LISA DUPAR CATERING

Oven Roasted Australian Rock Lobster

THE LOBSTER SHOP RESTAURANT,
TACOMA

**Sea Scallops Wrapped in Lox Salmon with
Lemon-Dill Butter Sauce**

THE LOBSTER SHOP RESTAURANT,
TACOMA

Angelica Della Morte

LOMBARDI'S CUCINA

Tuscan Roast Chicken over Italian White Beans

LOMBARDI'S NEIGHBORHOOD ITALIAN,
SEATTLE AND ISSAQUAH

Bananas Foster

LUAU POLYNESIAN LOUNGE

Penne allo Speck & Grappa

LUIGI'S GROTTO

Bittersweet Chocolate Pot de Crème

MACRINA BAKERY & CAFE

Chocolate Flourless Cupcakes with Fresh Raspberries

MACRINA BAKERY & CAFÉ, SEATTLE

Mussels à la Greque

MADISON PARK CAFÉ, SEATTLE

Rack of Lamb Provençal with Garlic Mashed Potatoes and Ratatouille

THE MADISON PARK CAFÉ

Steamed Green Curry Mussels

MADOKA, BAINBRIDGE ISLAND

Fontina Chicken & Rosemary Sauce

MAGGIANO'S LITTLE ITALY, BELLEVUE

Death by Chocolate

MAGNOLIA, SHELTON

Double Chocolate Raspberry Pâté

MAGNOLIA CAFE & GIFTS, SHELTON

Spiced Custard Tart with Caramelized Basil Pears

MANDALAY CAFÉ

Braised Pork Short Ribs with Caramelized Onions & Peaches

MARKET STREET GRILL, SEATTLE

Three-Berry Cobbler

MCCORMICK & SCHMICK'S

Portobello Mushroom Chicken

MILESTONE'S GRILL & BAR, LOCATIONS
IN BRITISH COLUMBIA AND KIRKLAND

Alaskan Halibut with Kumamoto Oyster Broth

MISTRAL

Pomelo Salad

MONSOON, SEATTLE

Venison Xào Lang

MONSOON, SEATTLE

Mormor's Mac'N'Cheese

MORMOR BISTRO & BAR, POULSBO

Red Wine Braised Pears with Goat Cheese Ice Cream

NELL'S RESTAURANT, SEATTLE

Risotto with Mascarpone, Parmesan and Sautéed Leeks

NELL'S RESTAURANT, SEATTLE

Neo Cioppino

NEO BISTRO

Penne Sovietche

NICOLINO RISTORANTE ITALIANO

Lasagne Verdi

OSTERIA LA SPIGA

Kobe Beef Sliders

PALISADE RESTAURANT, SEATTLE

Dungeness Crab Stuffed Scallops in the Half Shell

PALISADE RESTAURANT, SEATTLE

Palisade Crab Cakes

PALISADE RESTAURANT

Sourdough Banana Pancakes

PALISADE, SEATTLE

Pear Bread Pudding with Bourbon Sauce

PALOMINO EURO BISTRO, SEATTLE

Roasted Butternut Squash Soup

PAN PACIFIC VANCOUVER, VANCOUVER

Amygdalota

PANOS KLEFTIKO, SEATTLE

Avgolemono Soupa

PANOS KLEFTIKO, SEATTLE

Horiatiki

PANOS KLEFTIKO, SEATTLE

Kota Sparta

PANOS KLEFTIKO, SEATTLE

Chicken Gorgonzola

PAOLO'S ITALIAN RESTAURANT, KENT

Involtini di Pollo

PASTA BELLA RISTORANTE, SEATTLE

Lavender Lemon Cheesecake

PETALS GARDEN CAFÉ

Candied Ginger Lemon Oatcakes

POMEGRANATE BISTRO, REDMOND

Salmon Wellington with Citrus Braised Ruby Chard

PONTI SEAFOOD GRILL, SEATTLE

Wild Mushroom Tartlets

PONTI SEAFOOD GRILL, SEATTLE

Pollo alla Senape

PREGO

Pan Seared Alaskan Weathervane Scallops

PRIMO GRILL, TACOMA

Pud Kee Mao

RACHA NOODLES AND THAI CUISINE,
SEATTLE

Pud Thai

RACHA NOODLES AND THAI CUISINE,
SEATTLE

Malai Kabob

RAGA CUISINE OF INDIA

**Oven-Roasted Alaskan Ling Cod with Calamari,
Manila Clams, New Potatoes, Spanish Chorizo
& Peppers**

RAY'S BOATHOUSE, SEATTLE

Ray's Boathouse Crab Cakes

RAY'S BOATHOUSE

**Alaskan Halibut with Morels, Apple-Smoked Bacon
and Wild Ramps**

ROVER'S RESTAURANT

**Martini of Spot Prawns with Cucumber, Caviar
& Vodka**

ROVER'S RESTAURANT, SEATTLE

Scrambled Eggs with Crème Fraîche & White Sturgeon Caviar

ROVER'S, SEATTLE

Bun Bistro

SAIGON BISTRO, SEATTLE

Filetto con Aceto Balsamico

SALEH AL LAGO

Upside-Down Chicken

SALEH AL LAGO

Creamy Chestnut Soup with Candied Apples & Nutmeg Crème

SALISH LODGE & SPA, SNOQUALMIE

Saltoro's Spicy Prawns & Pancetta

SALTORO, SEATTLE

Macadamia Nut Crusted Fish with Red Jasmine Rice & Papaya Salsa

SALTY'S AT REDONDO BEACH, DES
MOINES

Crêpes with Brandied Mascarpone Cheese & Warm Merlot Winter Fruit Compote

SALTY'S ON ALKI

The Best Chocolate Cake Ever

SALTY'S ON ALKI, SEATTLE

White Chocolate Mousse Cake

SALTY'S ON ALKI

Pollo Gorgonzola

SALUTÉ OF BELLEVUE

Veal with Prosciutto and Fontina Costoletta alla Valdostana

SANS SOUCI BISTROT, BELLEVUE

Pork Porterhouse with Red Eye Gravy, Soft Sexy Grits and Pickled Cabbage

SAZERAC

Hot Dungeness Crab Dip

SCOTT'S BAR & GRILL, EDMONDS

Petrale Sole with Asiago Crust

SCOTT'S BAR & GRILL, EDMONDS

Warm Pear Bread Pudding

SCOTT'S BAR & GRILL, EDMONDS

Chicken Udon with Black Bean Sauce

SENTOSA

Serafina Melanzane

SERAFINA, SEATTLE

The Sisters Restaurant Smoked Salmon Chowder

THE SISTERS RESTAURANT

Huevos Rancheros

SMILIN' DOG COFFEEHOUSE & CAFÉ,
LANGLEY

Sooke Harbour House Appetizer

SOOKE HARBOUR HOUSE

Malai Kofta

SPICE RACK

Lemon Soufflé Pancakes

THE STALK EXCHANGE, SEATTLE

Caviar Pie

STEELHEAD DINER, SEATTLE

Ahi & Tempura Lemon Grass Stix with Ponzu Sauce

STEVEN'S FINE DINING, SHELTON

Butterscotch Lush Pie

THE SWEET SHOPPE, BUCKLEY

Frango Mocha Pie

THE SWEET SHOPPE, BUCKLEY

Rhubarb Custard Pie

THE SWEET SHOPPE, BUCKLEY

Ludger's Jaegerschnitzel

SZMANIA'S RESTAURANT

Fallen Cabrales Blue Cheese Soufflés with Dried Fruit and Port Compote

TANGO, SEATTLE

Sugar Cane Skewered Chicken

TANGO TAPAS RESTAURANT & LOUNGE

Teahouse Stuffed Mushrooms

THE TEAHOUSE RESTAURANT

Grilled Beef Tenderloin

TEN MERCER DINNER & DRINKS,
SEATTLE

My Favorite Scramble

THE DISH, SEATTLE

Slacker Especial

THE DISH, SEATTLE

Toga's Beef Stroganoff

TOGA'S INTERNATIONAL CUISINE

Frozen Chocolate Hazelnut Parfait

TOGA'S INTERNATIONAL CUISINE

Seafood Ravioli in Smoked Salmon Cognac Sauce

TRATTORIA GIUSEPPE, WHIDBEY ISLAND

Spaghettoni al Pomodoro

TRATTORIA GIUSEPPE, WHIDBEY ISLAND

Spicy Singapore Prawns

KASTEEL FRANSSEN, OAK HARBOR

Pastel de Choclo

TRUFFLES BY THE SEA, BLAINE

Ginger & Scallion Crusted Salmon with Succotash

T'S RESTAURANT, PORT TOWNSEND

**Chanterelle Mushroom Risotto with Horseradish
Crème Fraîche**

TULIO RISTORANTE, SEATTLE

Italian Eggs Benedict

TULLIO RISTORANTE

Roasted Chicken with Caramelized Garlic and Sage served over Lemon Risotto

TULLIO RISTORANTE

Sweet Potato Gnocchi

TULLIO RISTORANTE, SEATTLE

Lobster Brioche

UNION SQUARE GRILL

Herb Boursin and Sundried Tomato Phyllo Bundles Bread Pudding with Rose-Cinnamon Sauce

VICTORIAN ROSE TEA ROOM

Rose's Cream Puffs

VICTORIAN ROSE TEA ROOM

Grilled Prawns with Fennel Salad

VOLTERRA RESTAURANT, SEATTLE

Warm Wild Mushroom Salad

VOLTERRA RESTAURANT, SEATTLE

Seven Flavor Beef

WILD GINGER

Szechuan Green Beans

WILD GINGER

Kung Pao Chicken

WILD GINGER

Papillote of Salmon with Caramelized Onions and Currants

WINSLOW WAY CAFÉ

Xinh's Hot & Spicy Seafood Soup

XINH'S CLAM AND OYSTER HOUSE

Xinh's Mediterranean Mussels in Curry Sauce

XINH'S CLAM & OYSTER HOUSE,
SHELTON

Xinh's Oyster Sauté in Asian Sauce

XINH'S CLAM & OYSTER HOUSE,
SHELTON

Crab and Smoked Gouda Phyllo Triangles

BEACH CAFÉ, KIRKLAND

Grilled Goat Cheese with Kalamata Bruschetta

YARROW BAY GRILL

Grilled Whole Black Sea Bass with Sauce Gribiche

YARROW BAY GRILL

Chicken Artichoke Mushroom Stack

Z'TEJAS SOUTHWESTERN GRILL,
BELLEVUE