

33 BEST WASHINGTON WINES

seattle

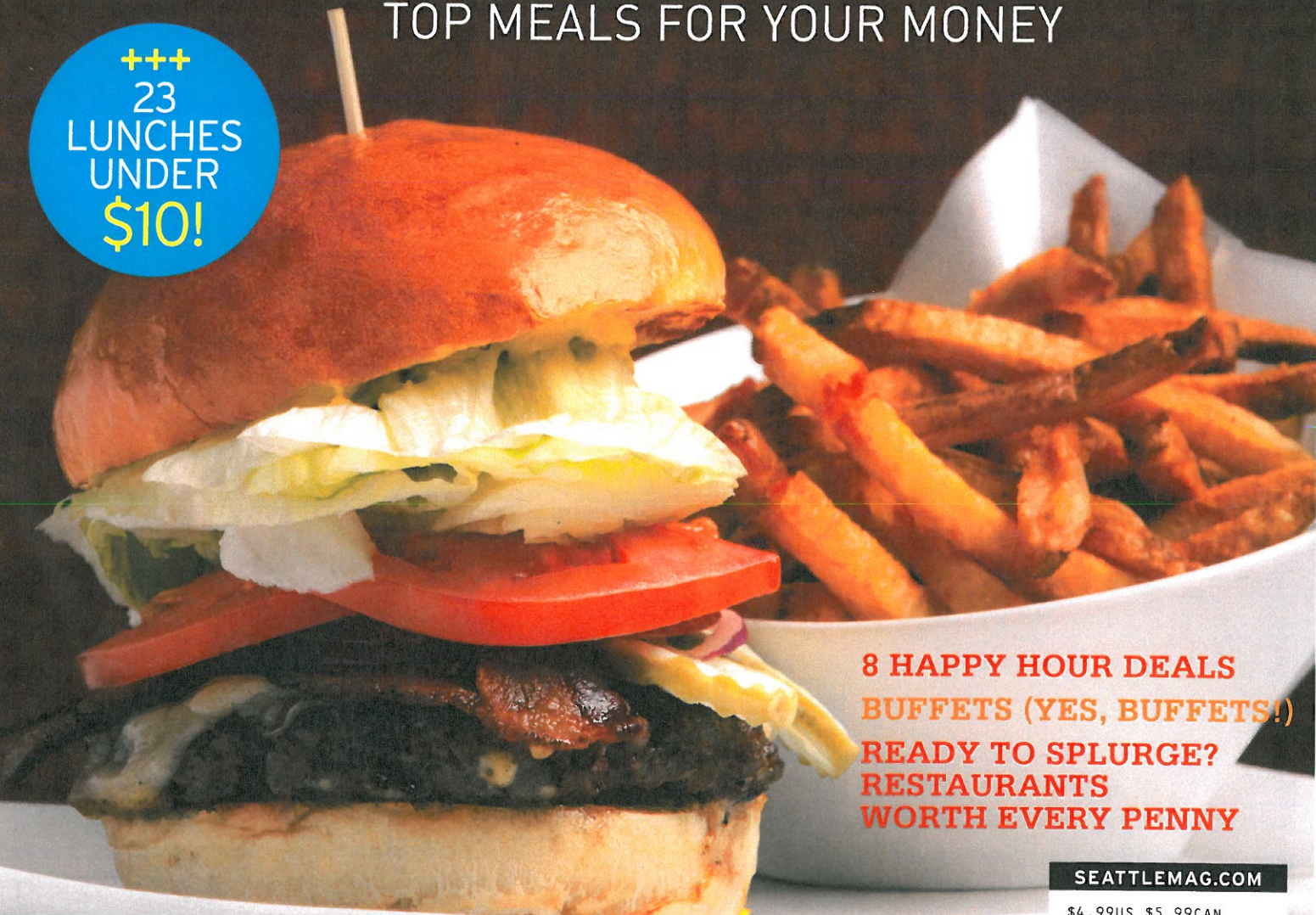
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APRIL 2011

Best Restaurants

TOP MEALS FOR YOUR MONEY

+++
23
LUNCHES
UNDER
\$10!



8 HAPPY HOUR DEALS
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RESTAURANTS
WORTH EVERY PENNY

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WHAT CLIMATE CHANGE MEANS
FOR SEATTLE ALLERGY SEASON

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VERTICAL
GARDENING



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BEST VALUES

CONTINUED FROM PAGE 99

roasted potatoes or root vegetable crumble with hazelnuts and goat cheese. The appealing wine list—assembled with the thought that wine is an integral part of the meal—includes not only affordable glasses, but distinctive half-bottle selections ideal for sharing.

WHAT WE ORDERED: Roasted garlic and parsnip soup (\$7) + roasted quail with chorizo bread pudding stuffing (\$18) + glass of wine (\$8) + tax/tip = \$42.90 per person

\$52

Trellis

KIRKLAND

TRUE VALUE: Refined service, all the luxe trappings and a serious locavore focus.

NORTHWEST Chef Brian Scheehser tends 10 acres of herbs, fruits, vegetables and flowers that make their way to the Trellis kitchen. This focus on ingredients that were in the ground just hours before speaks to Scheehser's commitment to value without sacrificing elegance. Start off sharing the flatbread, with toppings that vary in tune with the season. Delicious simplicity reigns among entrées such as brook trout with zucchini, tomatoes and basil, or grilled flatiron steak with Caesar salad. Save room for the outstanding cookie plate or seasonal cobbler made with the fruits of the chef's labor.

WHAT WE ORDERED: Shared vegetable carpaccio (\$5 per person) + grilled flatiron steak with Trellis Caesar salad (\$21) + shared peanut butter thumbprint and chocolate crinkle cookies (\$3.50 per person) + glass of wine (\$9) + tax/tip = \$51.60 per person

\$62

Café Campagne

PIKE PLACE MARKET

TRUE VALUE: A genuine air of Paris (minus the cigarette smoke) tucked into our city's most iconic marketplace; you'll get swept up in the moment without going broke.

FRENCH BISTRO It's one of the most iconic bistros in Seattle, a dim, warmly lit nook in Post Alley, downstairs from white-linen Campagne, its fussier sibling restaurant (now closed for renovation). The subtle romance of the place works its magic.

One of the Ten Best New Restaurants in the Nation*

*chosen by Gayot and msn.com in April 2010

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