

THE BEST LOCAL MUST-HAVE GIFTS

Seattle

IT'S SHOW TIME!
HOT HOLIDAY TICKETS
PAGE 242

SMART. SAVVY. ESSENTIAL.

DECEMBER 2016

WHERE THE

CHEFS DINE OUT



INSIDER PICKS FROM DATE NIGHTS TO HOLE-IN-THE-WALL DINERS

PLUS

SAVE ROOM FOR **DESSERT PASTRY CHEFS' SWEET SPOTS**

PAGE 104

COOKING CLASSES WITH TOP CHEFS

PAGE 111

LATE-NIGHT FOOD QUEEN **MONICA DIMAS** AT HER FAVORITE AFTER-HOURS SPOT (SEE PAGE 93)

SPECIAL ADVERTISING SECTION:
FIVE STAR REAL ESTATE AGENT AWARD WINNERS
(see page 159)

7 WAYS **VIRTUAL REALITY** IS ABOUT TO CHANGE YOUR LIFE
PAGE 126

KNUTE BERGER'S EIGHT WAYS TO MAKE SEATTLE LESS APPEALING
PAGE 88

BEST & WORST OF 2016: THE **GOOD, THE BAD AND THE WTH**
PAGE 130

Visit us at seattlemag.com. Follow us @seattlemag

LA Stories

You hear about chefs coming to Seattle from New York and San Francisco all the time. But the latest crop of transplants hail from the very different (read: always sunny) City of Angels. So, why did these Los Angeles chefs trade in palm trees and tank tops for evergreens and Gore-Tex? Here's the dish:

PERFECTE ROCHER

*Chef/Owner, Tarsan I Jane
Fremont, 4012 Leary Way NW;
206.557.7059; tarsanijane.com*

LA story: Rocher left Los Angeles, where he made a name at Smoke. Oil.Salt, earlier this year to realize his dream of independently opening a Valencian restaurant with his partner, Alia Zaine. Rocher's microseasonal tasting menu features the Valencian specialties of his childhood, from brilliant short rib stews studded with blistered fava beans to herby paella with moist rabbit scattered atop caramelized socarrat (the crunchy rice layer at the bottom of the pan). Heaven.

Why he chose Seattle: "We visited five years ago, and it reminded me of San Francisco. LA is amazing, but I love all the beautiful surrounding nature [here], and just 10 minutes outside of the city, you have farmers. It looks like the Scandinavia of the United States."

CAROLYNN SPENCE

*Executive Chef, Shaker + Spear
Belltown, 2000 Second Ave.;
206.826.1700; shakerandspear.com*

LA story: It doesn't get more LA than Chateau Marmont, the famed Hollywood hangout where Spence worked as executive chef for 10 years before bringing her refined comfort food to the restaurant at Belltown's Palladian Hotel. Spence has spiffed up the menu with a diverse array of ocean fare (delicate crudo dishes and grilled whole-fish preparations) and evocative, comforting veggies. Spence confesses that veggies are her favorite to cook and eat, and when eating out, she orders her entrées based on the veggie accompaniments.

Why she chose Seattle: "The geography, the feel of the city. My parents visited and said it felt like Greenwich Village in the 1980s. I just love the coffee shops and venues and access to music here. LA has a music scene, too, but Seattle is more rock 'n' roll to me."

BRANDON D'IMPERIO

*Chef/Owner/Farmer, Circle
Rock Ranch
Vashon Island, 23510 63rd Ave. SW;
818.480.8088; circlerockranch.com*

LA story: After a decade in some of LA's most prestigious restaurants (Patina, Bastide, Citrine and The Hollywood Roosevelt Hotel), this Cordon Bleu graduate longed to get out of the kitchen and be more hands-on with the land. In 2013, he moved from Topanga Canyon to this 10-acre Vashon Island ranch, on which he raises sheep, pigs, hens and turkeys. Come spring, his fruits and vegetables will be certified organic, and a forthcoming brewer's license will enable him to turn his cider apples into cider. When he's not farming, D'Imperio hosts intimate dinners and teaches classes, such as foraging and whole-animal butchery (with Brandon Sheard of artisan butchery Farmstead Meatsmith, also on Vashon). He hopes to open a Sicilian-style deli and co-op grocery store on the island in the spring.

Why he chose Vashon Island: "I did research, and it seemed like my [kind of] people here. Kurt Timmermeister [of Kurtwood Farms] was one of the first people I talked to. Then I saw the property. It offered the duality of city life and country life that I needed."

