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Featuring New Urban  
Homes in the Seattle  
Downtown Core.

# DOWNTOWN LIVING

## Home cookin'

URBAN DWELLERS  
ENJOY A RANGE OF  
CULINARY CHOICES

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**M**ore architect than chef, Frank Lloyd Wright paid reverence to both when he said, "Dining is and always was a great artistic opportunity."

Seattleites feel the same way.

In fact, downtown condominium buyers are part of the inspiration behind the newest additions to the city's culinary collage of epicurean choices. In some cases, it's a tony gourmet kitchen within a chic high-rise home. In others, it's a designer-ready private dining room reserved exclusively for upscale entertaining. And for even others, it's a concierge delivering dinner to your door.

Or maybe it's creating a cozy new coffee shop around the corner.

Whatever a homebuyer's tastes, planners know that dining downtown is not a one-dish-fits-all menu.

To set a full table, the urban corridor is adding zip, zest and zing to dining in and eating out. From Belltown to Capitol Hill, and Queen Anne to Midtown, fresh dining options are increasingly giving condominium dwellers a smorgasbord of choices from the Far East to the Southwest.

### COMFORT KITCHENS

For those favoring a traditional sense, many condominiums feature elaborate kitchens in each of their homes. At Fifteen Twenty-One Second Avenue, for example, homeowners can watch from their kitchen as ferries sail from Coleman Dock to Bainbridge Island, while they whip up a favorite family recipe created with a premiere appliance package surrounded by exquisite Northwest-crafted cabinets and high-end finishes.

At the new Enso and Rollin Street condominiums, highly engineered kitchens will debut with the Eggersmann Hindenhause cabinets from Germany. Borrowing popular European



designs that maximize space and organization, these new systems are designed specifically for compact spaces.

### "SUPPER CLUB"

At Gallery, a 214-home tower expected to be complete at the corner of Second Avenue and Broad Street in Belltown in 2008, planners are anticipating the needs of owners' larger dinner party needs so they have designed the first-of-its-kind-downtown "Supper Club." This on-site gourmet kitchen and dining area invites residents to host private gatherings – from elegant dinners to Super Bowl parties – for up to eight guests.

Fully-stocked with everything from serve ware and cutlery, to pots, pans and even a stand mixer, the Supper Club kitchen invites Gallery dwellers to personalize favorite recipes in this gourmet kitchen and serve guests in the adjacent, private dining area. It also features a lounge area, with its own large-screen television and stereo system.

"Supper Club is filling a piece that's been missing in downtown living for some time," says downtown resident and Gallery sales representative Laura Brice. "Some buildings offer community rooms, but until Supper Club, you couldn't find a room dedicated to dining, complete with a stocked kitchen. This is important to people who have homes of 500 to 600 square feet, and tell us they miss hosting dinner parties."

### CHEF ON CALL

For palates better suited to feasts prepared by a professional, consider the boutique styling of the

Four Seasons Hotel and Private Residences slated for First Avenue and Union Street. Services from a private chef will be available for owners of the 36 boutique-style homes in this prestigious address.

Several condominiums planned and soon to be complete in downtown Seattle will also offer in-building restaurants with an exclusive availability to order prepared meals delivered to their home via concierge.

### QUICK CUISINE

Professionals who live downtown and work long hours or prefer to spend their free time in leisure – and not the kitchen – will find a growing number of restaurants built into the street level of their building and ready to meet their eclectic and gourmet tastes.

East meets West with a French Twist at Qube, near the corner of Stewart Street and Second Avenue — a convenient and chic place to unwind after work — near Pike Place and Midtown condominiums.

With a spotlight on culinary influences of Indo-Asian, Caribbean and Cuban tastes, Marazul has opened its Asian/Latino restaurant and "Rhum Bar" next to the Pan Pacific Hotel at 2200 near South Lake Union.

For a taste of Paris, with a more bohemian mood, Café Campagne offers comfort food that may be enjoyed within its Pike Place Market setting — or for take-out.

### GRAB-AND-GO

Take-out, many downtown dwellers will attest, is the bread-and-butter of their weekly diet. Corner bistros and new grocery stores are making this even simpler.

"One of the key reasons we added Whole Foods Market to the 2200 (South Lake Union complex) was because people are changing the way they're dining when they live downtown," says Alison Jeffries, Vulcan Real Estate marketing manager.

"If you live by yourself or with a roommate and you're busy, it's much easier to order than to cook a big meal," she says. "Whole Foods is a great example of that. The prepared foods area does significant business. You'll see every range of cuisine – from vegetarian to an amazing salad bar to Asian cooking areas to sushi stations."

Jeffries' new favorite: the sea-smoke grill. "You can pick out your favorite meat or seafood and they'll prepare it to your liking," she says. "If you're anything like me and you like to eat, but you don't know exactly how to cook it – and you don't want to always live in restaurants – this is perfect."