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Newsletter  
April 2017

April was the second month in the early Roman calendar and it became the fourth when the Romans started using January as the first month. The Romans called the month Aprilis and depending on whom is asked, April comes from the meaning 'to open,' or from Aphrodite, the goddess of love. In some parts of the world, April is planting time, in other parts, it is the harvest time and in our part, it is umbrella time! April is the first month of the calendar that has 30 days and this year April has 5 weekends, one of which I will be traveling to California (this is again where you feel bad for me).

The May trip has turned into a **Portland and Seattle trip** and is coming together nicely. As usual, our plans will include us dining at top restaurants, staying in 4-star hotels and of course going on great tours. The dates are May 24 - 31<sup>st</sup>. Please see some of the itinerary at the end of this newsletter. Please RSVP ASAP as this trip is approaching rapidly and I need the headcount and I will be limiting this as some of the essential tours have a group size limit.

This week, on Wednesday, March 22<sup>nd</sup>, the **Philharmonia Orchestra of New York** is sold out so we end March this coming Sunday, the 26<sup>th</sup> at a beautiful Italian restaurant **MACHIAVELLI**. Join us as Machiavelli has set up a special **opera night** just for our group. We dined here 2 years ago and 42 showed up!

April starts off on a fun note on Sunday, April 2<sup>nd</sup> with a boozy jazz brunch at **DOCKS SEAFOOD GRILL**. We celebrated the 4<sup>th</sup> of July here with 52 members last year and this time join us for live jazz, brunch and lots of drinks! The brunch includes **unlimited** mimosas and Bloody Marys. The following Wednesday, April 5<sup>th</sup> we will finally get our meal at **PEKING DUCK HOUSE**. This dinner was changed due to the snow in March. Join us as we enjoy a delicious Chinese multi-course meal with of course, Peking Duck! The following Tuesday, April 11<sup>th</sup> join us at **CAFÉ CENTRO** for the 2<sup>nd</sup> night of Passover. There will be Seder books for those interested in doing a Seder, but this will mostly be a regular dinner for those who want amazing French food. The next event is Saturday, April 22<sup>nd</sup> at top rated Italian, **DEGRAZIA**. This is a beautiful, hidden restaurant under the streets of NYC, known and populated mostly by neighborhood foodies and businessmen for lunch. Degrazia is a gorgeous 'old-school' restaurant with always incredible food. The following week join us Tuesday, April 25<sup>th</sup>, at **HIGHLINE BALLROOM for the PRESERVATION HALL JAZZ BAND**. The iconic legendary band has played worldwide and will be in NYC in April. Those who love jazz and NOLA will feel the groove and the music at this amazing entertainment space. Finally, on Sunday, April 30<sup>th</sup>, we head to a new restaurant for our group and for NYC, **GRAMERCY FARMER AND THE FISH**. The restaurant is owned by the farmers and fishermen delivering our food daily! As soon as I entered the space, I knew it was perfect for the group. Modern and simple in setting; yet, delicious and creative in food. For those of us who were lucky enough to enjoy PARDON MY FRENCH, the extremely amazing restaurant we just dined at, Gramercy Farmer and the Fish introduced me to the owners of Pardon My French as there is a familial relationship between these two.

**The following March events are still available for Single Gourmet Members and their guests:**

**Symphonic Storyboards- Philharmonia Orchestra of New York, Lincoln Center- Rose Theatre SOLD OUT**

**Machiavelli- Opera Night Sunday, March 26<sup>th</sup>, 519 Columbus Avenue @85th Street, 5:30pm optional drinks, 6:30pm dinner \$79 3-course w/glass of wine, coffee, tax, tip**



## Docks- Boozy Brunch and Jazz Band

Sunday, April 2<sup>nd</sup>

633 3<sup>rd</sup> Avenue @ 40<sup>th</sup> Street

11:30 meet at the bar, 12:15-2:15pm seating

\$49-Entrée, Unlimited Coffee, Juice, tax & tip

Unlimited Blood Marys/ Mimosas *at the table*

Jazz brunch, mimosas and Bloody Marys with The Single Gourmet sounds like a great way to start a Sunday in April. Last time we had this brunch, 45 show up and it was a perfect combination of jazz, food and drinks. Our entrées are: smoked salmon frittata with caramelized onions, mascarpone, or Maine lobster hash with scallions, caramelized onions and poached eggs, or mushroom kale omlette with goat cheese, or Maryland omlette with crab meat and ricotta, or Irish smoked salmon platter with bagel, onions, lettuce, capers and cream cheese, or Gulf shrimp chilaquiles with corn tortilla, fried eggs, queso fresco, salsa roja, or avocado & burrata toast with fried eggs and a field green salad, or gingered apple French toast, or eggs benedict with Canadian bacon, florentine, or smoked salmon. All entrees include basket of mini muffins, biscuits and a fruit salad, coffee & juice, bloody Marys or mimosas. **Please note:** the *only* drinks included in this meal and that are unlimited at the table, include coffee, juices, mimosas and bloody Marys! All other drinks are pay as you go (soda, cocktails etc)



## Peking Duck House

236 East 53rd St (2nd /3<sup>rd</sup>)

Wednesday, April 5<sup>th</sup>

5:30pm optional drinks, 6:15 pm dinner

\$72- meal, tea, soda, NO wine tax and tip

New date due to the snow in March. Always a fan favorite of our group because their incredible Peking Duck is always on the menu. Our family style meal will be sure to fill you up and leave you hungry

in an hour (a little Chinese-food humor). **Zagat** rated 23, “with its juicy meat and savory, crispy skin, the signature Peking duck carved tableside is a real treat at these old-fashioned Chinese spots.” Our meal includes: barbecued beef, fried pork dumplings, spring roll, Peking duck, prawns w. chili Peking style, ma-la chicken, sliced beef w. orange flavor, sesame scallops, crispy string beans, yang chow fried rice, ice cream and fruits.



## Café Centro- Passover 2<sup>nd</sup> night.

200 Park Avenue @45<sup>th</sup> Street (Metlife)

Tuesday, April 11th

5:45pm optional drinks, 6:30 dinner

\$84 3- course French, gl wine, coffee, tax & tip

What used to be a tradition with the Single Gourmet is back as we celebrate together the 2<sup>nd</sup> night of Passover. This is going to be a nice French meal inspired by the holiday, yet I will not be doing a Seder. If you are keen on doing a full Seder, I will sit you at the same table with others interested, just let me know. If you are not keen on a full Seder and just want a fantastic French meal, join us at this bustling French brasserie with a style that echoes the glamour of Paris in the 1930s. Members can watch executive chef Ted Rozzi prepare French-inspired cuisine in the glass-enclosed display kitchen. A richly elegant Grand Café in the classic Parisian tradition - set in the iconic international style landmark MetLife Building - Café Centro offers a select menu of French favorites with a Mediterranean twist. **Zagat** rated 4.1, saying an “escalator ride from Grand Central, this reliable bistro offers well-prepared French-Mediterranean fare via an efficient crew in comfortable surrounds with an art deco bar and a sidewalk patio.”





### **DeGrazia**

**231 East 50<sup>th</sup> Street, between 2<sup>nd</sup>/3<sup>rd</sup>**

**Saturday, April 22<sup>nd</sup>**

**7:15pm optional drinks, 8pm dinner**

**\$81 3-course Dinner, gl of wine, tax/tip**

A top-rated regional Italian old timer since 1987, **Zagat** 24 for both food and service, "this East Midtowner is a model of old-world elegance, offering first-rate Italian food, expert service and a civilized milieu where one can actually talk....it's worth it for special occasions" and according to Zagat is "definitely a "sleeper hit, a hidden jewel below street level." Our fantastic 3-course meal includes a homemade pasta or salad to start, and choices of pollo ripieno- filled with prosciutto, fontina cheese, spinach and wild mushrooms, salmone alla senape- salmon with baby shrimp and veal scallopine alla salvia- with prosciutto, fontina cheese and spinach. The Chef has studied in multiple provinces of Italy for the best recipes and fine wines. Hidden below street level, in a land marked townhouse, Degrazia aesthetically evokes a forgotten time when a romantic private dinner was a real treat. The entire menu from the pasta to the bread to the dessert, is made fresh in house, just how it is done in Italy. The cocktail bar is a service bar, please **bring cash** to make it easier to serve us.



### **Preservation Hall Band @ Highline Ballroom**

**431 West 16<sup>th</sup> (9<sup>th</sup>/10<sup>th</sup> next to Western Beef)**

**Tuesday, April 25<sup>th</sup>**

**Meet at HBR 7:30pm, 8pm SHOWTIME**

**\$72 Show, 1 Entrée, coffee/soda, tax & tip.**

The **Preservation Hall Jazz Band** derives its name from Preservation Hall a music venue located in the New Orleans' French Quarter. The band has traveled worldwide spreading their mission to bring the world the art form of New Orleans Jazz. Whether performing

at Carnegie Hall or Lincoln Center, for British Royalty, the King of Thailand or for The Single Gourmet, this bands' music embodies a joyful, timeless spirit. Under the auspices of current director, Ben Jaffe, the son of the founders of Preservation Hall Jazz Band, the band continues touring the world. Many of the band's members performed with the pioneers who invented jazz. These founding artists and dozens of others passed on the lessons of their music to a younger generation who now follow in their footsteps like the current lineup. If you love Jazz music and New Orleans, this is the band to hear. Ticket, entrée, and soda/coffee included in price.



### **Gramercy Farmer and The Fish**

**245 Park Avenue South, between 19<sup>th</sup> / 20<sup>th</sup>**

**Sunday, April 30<sup>th</sup>**

**5:30 pm optional drinks, 6:30 pm dinner**

**\$82 3-course dinner, gl of wine, coffee, t/t**

Opened in 2016, Gramercy Farmer & The Fish is New York City's counterpart to Purdy's Farmer & The Fish in North Salem, NY. With food sourced from their five-acre farm in Westchester quickly become a New York hot spot. Their motto is to grow and serve the freshest, most nutrient packed, and sustainable food around. To help close the nutrient cycle from farm to kitchen, they compost pre-consumer food waste and use that material, along with natural rock minerals, to feed the soil ecosystem, which feeds the plants and then us. They even make their own fertilizer with seaweed and unused fish parts! The plants that grow on the farm are reliant on the diverse biology underground, and they go to a great deal of effort to support the soil life and reap the rewards. Many farm-to-table restaurants just purchase their product directly from a farm, but Gramercy Farmer and the Fish actually owns their farm. This is a new restaurant in NYC and is a real treat for the group. A 12oz NY strip from their farm as well as a fish and vegetarian option will be on our menu.

To reserve at any or all the events please go to our website or call us at (646-825-0268), email us at singourmetny@aol.com or mail checks to: The Single Gourmet, c/o Aaron Lefkowitz, 69 west 9th Street Apt #6A, New York, NY 10011.

1. PARDON MY FRENCH- East Village top French	Sun, March 19 <sup>th</sup>	5:30pm	\$73_____
2. NY Philharmonic Storyboards	Wed, Marc 22 <sup>nd</sup>	7:10pm	SOLD OUT
3. Machiavelli- Upper West Side Italian	Sun, March 26 <sup>th</sup>	5:30pm	\$79_____
4. DOCKS BOOZY BRUNCH	Sun, April 2 <sup>nd</sup>	11:30pm	\$49_____
4a-Peking Duck House	Wed, April 5 <sup>th</sup>	5:30pm	\$72_____
5. NY Philharmonic Storyboards Encore	Sat, April 8 <sup>th</sup>	1:00pm	\$55_____
6- CAFÉ CENTRO- Passover	Tue, April 11 <sup>th</sup>	5:30pm	\$84_____
7- DEGRAZIA- Top rated Italian	Sat, April 22 <sup>nd</sup>	7:15pm	\$81_____
8. PRESERVATION HALL JAZZ BAND	Tue, April 25 <sup>th</sup>	7:30pm	\$72_____
9. GRAMERCY FARMER AND THE FISH	Sun, April 30 <sup>th</sup>	5:30pm	\$82_____
10. Portland & Seattle	Please let me know ASAP \$500 nonrefundable deposit due		



## PORTLAND AND SEATTLE

May 24<sup>th</sup> to May 31<sup>st</sup>

(\$4350, 7 nights, airfare, tours, taxes, 4-star hotel and included meals)  
(Deduct \$450 if flying on own and \$450 pp if sharing a room)

We will be visiting Portland and Seattle May 24-31<sup>st</sup> with 4 nights and 3 full days in Portland and 3 nights and 3 days in Seattle. The trip includes 2 meals a day ***except on day of arrival and day of departure.***

Airfare is not booked yet and we could fly from any 1 of the 3 NYC airports including Newark. The hotel in Portland is still be negotiated but I am holding a 4 star downtown hotel at the moment. In Seattle, we are staying in the centrally located, beautiful 4-star boutique Kimpton Hotel Vintage Seattle. This hotel was voted, ***“The Best Hotel in Washington 2017”*** by Travel + Leisure, ***“The Best City Hotels in the Continental US, 2016”*** Travel + Leisure, ***“Best Hotels in Washington”*** by U.S. World & News, Conde Nast Travel in 2015 listed it in their ***“Readers Choice Top 20 Hotels.”*** The hotel is a AAA Four Diamond Award Winner for the last 2 years. There is also a daily hosted wine hour!

**Portland** has always been known as a quirky, fun, foodie and music town with a somewhat “Austin” feel to it. In fact, Portland has the same motto as Austin- ***“Keep Portland Weird.”*** With its vibrant Downtown and eclectic neighborhoods, Portland promises an abundance of activities for almost any traveler. Foodies flock to the artisanal eateries, shoppers find plenty of design-savvy boutiques stocked with everything from designer goodies to outdoor apparel and nature lovers appreciate the wide ranging outdoor environment.

Portland, also known as The City of Roses or Stumptown, is Oregon’s most populous city, and the third largest city in the Pacific Northwest. Whether in the Cultural District Downtown or a transfigured warehouse in the trendy Pearl District, it is easy to see why Lonely Planet in 2017 named Portland ***the 10th best city to travel to IN THE WORLD.*** Portland is known for its large number of microbreweries, enthusiasm for coffee and as one of the most interesting cities in the nation. The New York Times named Portland, ***“The West Coast Capital of Urban Cool.”*** Travel

+ Leisure deemed Portland's Waterfront Loop one of America's Coolest Riverwalks in the World." Food & Wine put Portland on the "U.S. and Canada's Best Places to Eat" list.

Some top things on our Portland itinerary we are working on visiting: Portland's International "Rose Test Garden" which is the oldest, continuously operated public rose garden in the United States with over 10,000 roses; Downtown Portland farmers market- considered one of the world's finest Farmers Markets; Portland's Saturday Market-the nation's largest open-air arts and crafts market; Portland's Japanese Garden- proclaimed as one of the most authentic Japanese gardens outside of Japan, with five separate gardens and an authentic Japanese Tea House; Powell's City of Books- the largest independent bookstore on the planet; the Lan Su Chinese Garden- an authentically built Ming Dynasty style garden with bridges, pavilions and an idyllic lake; Portlandia- America's second largest copper hammered statue (second to the Statue of Liberty); and finally Portland is currently experiencing a food cart revolution as U.S. News & World Report voted Portland's street food scene and sidewalk chefs **#1 in their Top 10 List of World's Best Street Food.**

Restaurants are the last thing I work on when planning trips, but rest assured they will be the top restaurants in both Portland and Seattle. Besides top restaurants, I am planning activities such as food tours, walking tours, bus tours, waterfall tours, winery tours, boat/ferry tours and sites to see, do and visit. As usual, I will keep you busy during the days and fill you up with great food along the way! I will give you free time in the 2 cities to explore on your own and we will be staying in centrally located, 4-star accommodations.

Note: Itinerary and timeline subject to changes as it is not complete. We first take a bus tour through the various parts of the city from downtown Portland to the Pearl District to Nob Hill, and several neighborhoods. Visit all the must-see attractions including the sites of Pioneer Square and learn about the great diversity found in Portland's downtown area, the historical importance it has played in the state's history and the fast-growing culture that exists in the City of Portland. We will learn about many prominent and notable citizens of Oregon. Experience sights of Portland famous Food Carts. Next, we visit the Pittock Mansion, a meticulously preserved architectural landmark that symbolizes Portland's transformation from a small lumber town into a bustling city. We then head over to the International Rose Gardens inside the lush and beautiful Washington Park, featuring some of the most amazing cascade mountain views around. Our last stop is the Lan Su Chinese Garden one of Portland's greatest treasures and most interesting sites to see while visiting Portland. A result of a collaboration between the cities of Portland and Suzhou, the sister city in China's Jiangsu province that's famous for its beautiful Ming Dynasty gardens, Lan Su was built by Chinese artisans from Suzhou and is the most authentic Chinese garden outside of China.

May in Oregon is wine month and the week leading into Memorial Day is a big celebration in wine country! We will be here during one of the region's longest-running events where more than 150 wineries and tasting rooms will host special events, capping off the state-wide celebration of Oregon Wine Month. Taste new wines from your favorite labels, sample from the barrel with winemakers, or savor specialty food pairings and live music. This week is a chance to visit some of the region's smallest producers that are rarely open to the public. Therefore, we will head out of town a wine and waterfall tour, exploring the amazing wineries found in this part of the country during this time of celebration. We start the morning in Oregon's largest state park, Silver Falls. Breathe in the piney scent of an evergreen tree, pick salmonberries, and get gently misted by one of the Park's glistening falls. We spend the afternoon tasting fine wines in the intimate settings of three boutique wineries as we take in the rolling hillsides and serene vineyards of the Willamette Valley.

To spice up history tours and to create many more stops, I like to sometimes add a food history tour into my trips when possible. This walking tour of downtown Portland begins and ends with us stopping at some of the most popular restaurants and famous food trucks in the neighborhood showing us the wide range of Portland's culinary scene, from upscale eateries to casual classics to sweet shops. In between stops, we pass by local attractions and hear about the area's history, how the Pearl District evolved from a warehouse quarter to one of the city's trendiest neighborhoods to how Portland got its name. Total walking distance on this tour is 1.2 miles over 3 hours on flat terrain.



Memorial Weekend launches The Portland Rose Festival. Since 1907 Portland has been celebrating this festival with live music, fireworks and of course Roses. We will have an optional Friday night to watch the fireworks and concert.

**I am happy to announce that we are currently booked at ANDINA the #1 restaurant on TripAdvisor** of 3446 restaurants, in Portland. This restaurant is #2 on Zagat Best Restaurant in Portland list with a 4.7 rating for food. Zagat says, "This lively Pearl District standby remains a favorite, offering a big selection of impeccable, exotic Peruvian dishes including small plates like ceviche to die for and amazing tapas with a knowledgeable staff to help navigate it all; regular live music make for a space that's always hopping, yet even those who find it a bit spendy insist it's totally worth it." The website "USA today 10best.com" says, "One restaurant that appears on everybody's best-of Portland list is Andina. Andina has taken traditional South American cuisine to the level of fine art. Located in the heart of Portland's Pearl District, the neighborhood is comprised of boutique shops, art galleries and old industrial building converted into high-end lofts. Andina has a formal dining room and a more casual bar featuring live, Latin-influenced music every night of the week." Zagat goes onto say, "Though Andina is one of the most expensive restaurants in Portland, most diners agree that the food and attentive service is well worth the cost." Andina is also listed in the essential 38 Portland restaurants. Zagat also lists Andina in Portland's "Best Restaurant Décor," list.

**We are also currently booked at- HIGGINS RESTURANT- A James Beard Award Winner** for Best Chef in Northwest, Chef Greg Higgins has traveled worldwide to share his passion for northwest regional cooking. His recipes and writing have been published in numerous periodicals & books as well as his many television appearances. Chef Higgins brings Farm to Table dining to life. Listed in Portland's Eater- "Best Restaurants to Eat 2017", Listed in Zagat, "Best Restaurants in Downtown Portland," Zagat says, "This "farm-to-table downtown landmark exudes a professional air from its high-quality menu of sustainably sourced Pacific NW cuisine to the knowledgeable staffers; though it can be pricey, patrons feel it's worth it for the pride in preparation and care for the ingredients." And TripAdvisor ranks Higgins # 8 of 3446. Oregon Live lists it in their list of best restaurants in 2016 and they say, "One of the Pacific Northwest's most influential restaurants, Higgins is the eponymous home of chef Greg Higgins, who left a celebrated stint at The Heathman 20 years ago, moved just up the hill, and along the way helped push Portland's farm-to-table movement into the 21st century." Higgins is listed #7 on 38 Portlands Essential Restaurants, "One of Portland's pioneering chefs, Greg Higgins was cultivating relationships between local chefs and farmers long before winning the James Beard Best Chef Northwest award. But today, Higgins is one of downtown's best spots and the service is as close to fine dining as it gets in laid-back Portland. For a more relaxed but still old-school vibe".

Other restaurants to be booked shortly.

**Seattle** is the USA 4<sup>th</sup> fastest growing city, Washington State's largest city and home to a large tech industry, with Microsoft and Amazon headquartered in its metropolitan area. The futuristic Space Needle, a 1962 World's Fair legacy, is its most iconic landmark. Seattle is a world-class city with many wonderful attractions. The Seattle Center, location of the 1962 World's Fair, has become a premier destination for arts, entertainment and leisure activities. The 74-acre campus is home to The Experience Music Project, The Chihuly Garden and Glass Museum, and the Space Needle. Downtown Seattle hosts the Seattle Art Museum, the Seattle Symphony, and Pike Place Market. Historic Pioneer Square is the destination for the Seattle Underground Tour, and is adjacent to Century Link Stadium and Safeco Field. Surrounded by mountains and water, filled with lakes and parks, Seattle's romantic soul is evident from the moment you step foot in the city. Beyond romance, the variety of sights and activities, restaurants and nightspots, shopping venues and attractions are enough of a draw. You can spend your days wandering the streets of Capitol Hill or Pioneer Square, browsing at the original Nordstrom or through the artisan stalls at Pike Place Market, sipping lattes and espressos at any one of the thousands or so coffee carts in the city, while taking in the music scene by night. After all, the city that spawned Nordstrom, grunge music, Microsoft and Starbucks has to have something special going for it!

Travel + Leisure Magazine recently ranked Seattle as being among the "Top Best Cities for Foodies." Seattle's epic climb to national food fame has been broadcast globally with being the host city for Top Chef Season 10, featured on The Layover with Anthony Bourdain, and Bizarre Foods With Andrew Zimmern. With Seattle's unique geographical

surroundings of pristine cold waters and hot desert-like climate, it makes for ideal conditions for fresh seafood, incredible wine grapes, and bountiful fresh produce.

As we always try to do with TSG trips, when we visit a city we will have a bus tour of Seattle with an overview of its unique neighborhoods. We will visit Downtown Seattle and the Seattle waterfront and see sites such as Pioneer Square, Chinatown, the International District, the Seattle Center, Pike Place Market, Olympic & Cascade mountain views, Historic Pioneer Square, the Waterfall Garden Park, Klondike Gold Rush National Historical Park, Lake Washington, the I-90 Floating Bridge, Mercer Island, Puget Sound and much more!

We have a guided food tour with tastings of the world-famous Pike Place Market and we explore the back alleys, narrow corridors, and tiny storefronts in search of the best eats of the market. We will meet the Market's lively characters and hear their memorable stories, see fish fly, cheese being made, and the "original" Starbucks store. By the end, you will know the best places to eat at Pike Place Market!

I have hired Savor Seattle for a few of our food tours. Savor Seattle Food Tours is the #1 food tour in America on TripAdvisor and Yelp! Having been featured in national and international publications and news outlets, including *Bon Appétit*, the Travel Channel, and USA Today. They run the #1 tour in Seattle (out of 143) which is a lively progressive four-course meal exploring four of Seattle's top chefs' restaurants, including several James Beard Award honorees. Each location corresponds to a course – two appetizers, a main, and a dessert. These four chefs have come together to create delicious and unique dishes just for us. The menu for this tour is seafood-centric and each course includes a wine or cocktail pairing. In addition to savoring delectable dishes and drinks, we will also learn about Seattle's rich food history and the local ingredients and expert preparations in each chef's innovative dish. We will also learn about each chef's background, as well as their influences on Seattle's dynamic restaurant culture, and get a sneak peek inside what it takes to operate these high-stakes kitchens and secrets to success! Our tour is led by the foodiest of all of food tour guides having extensive cooking experience and intimately familiar with the latest happenings in the Seattle food scene. Join us for a fun and delicious evening and learn how Seattle has become one of the country's top dining destinations.

Destinations on the #1 tour in Seattle the Dinner Soiree include-**Loulay Restaurant & Bar**- Named for Seattle Celebrity Chef Thierry Rautureau's hometown of Saint Hilaire de Loulay in France, **Loulay Kitchen & Bar** marries the French influence of his upbringing with modern twist and sensibility to provide an accessible dining experience for everyone. **Winner of Seattle Met's 2014 Restaurant of the Year; Sansei Seafood Restaurant & Sushi Bar**, D.K. Kodama - Named one of "America's Best Sushi Bars" by *Bon Appétit*, **Blueacre Seafood**- Chef Kevin Davis - James Beard Semi-Finalist **Zagat- 4.5**, they say, "Kevin Davis has done it again with this Downtown surf 'n' turf spot, putting out delectable fare and expect a sleek, expansive space, professional service and bills that many find a little pricey, but worth it for the quality" **TanakaSan- Iron Chef** Tom Douglas's Asian-American hot spot for dessert. These stops are subject to change but are the current tour stops as of writing this.

Our 3 hour gourmet lunch tour has sit down stops at **ORFEO Restaurant** for Slow-roasted wild boar with grilled polenta & Rosé pairing, **Serious Pie**- Roasted mushroom truffle cheese pizza & margherita pizza, **Cutters Crabhouse**- Crab-stuffed prawn & Sauvignon Blanc pairing, **Chan** Spicy Korean pork slider, braised short rib, & rice beer pairing, **La Buona Tavola Truffle Cafe**- Truffle oil and salt, balsamic vinegar & gourmet treats, **Steelhead Diner** -Razor clam chowder with truffle oil & Viognier pairing, **Von's Gusto bistro**- Wild salmon sour dough pasta & sparkling wine pairing, **Fran's Chocolates**- President Obama and First Lady's favorite chocolates. These stops are subject to change but are the current tour stops as of writing this.

Please note: Dinner is not including May 24<sup>th</sup> our arrival day and I am planning on Amtrak to take us from Portland to Seattle that arrives in Seattle at noon on Sunday May 28<sup>th</sup>.