

Gifts in Living **COLOR**

# Seattle **Met**

**So. Many.  
Great.  
Restaurants.**

**43 NEW  
FAVORITES  
(AND OUR  
100 VERY  
BEST  
ONLINE)**

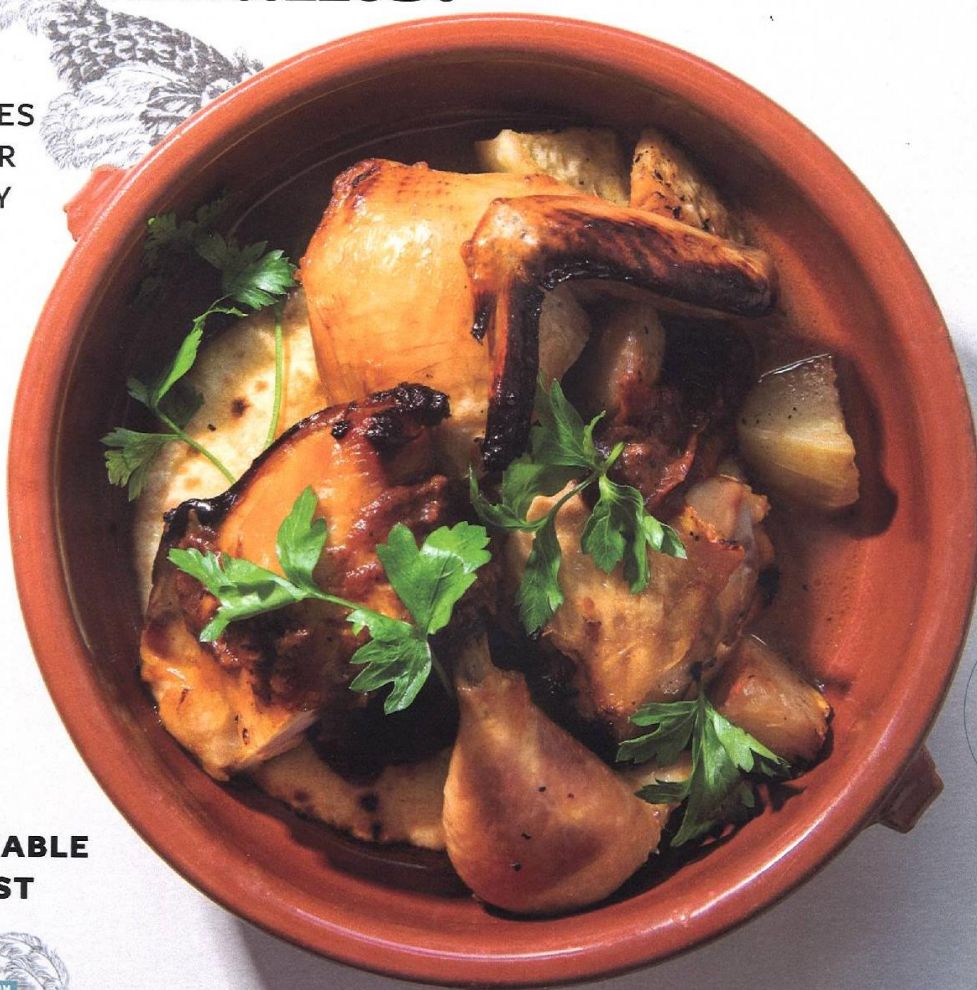
**+  
ALKI'S  
REMARKABLE  
NEW NEST**

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#WallpaperGoals

**THIS IS OUR  
RESTAURANT OF  
THE YEAR**



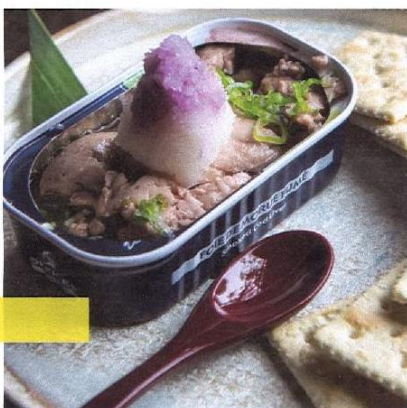
**Seattle's  
New  
Restaurant**

**RUSH**

**THE THRILL  
OF DISCOVERY.  
A SURGE OF  
GREAT  
NEW SPOTS.**

**By Rosin Saez and Allecia Vermillion**

Photographs by Sarah Flotard



Clockwise: coffee at Hood Famous; cocktails at Ben Paris; soft serve from Homer; Hanniyatou's sake and snacks.

The restaurant industry is no less tumultuous, but after a few head-scratching years, Seattle chefs new and old delivered a profusion of great places to eat over these past 12 months. What does this mean for diners? Omakases in alleyways, and pizza in a glass bubble. Better-than-decent bagels. But mostly, a restaurant scene with a restored sense of adventure.

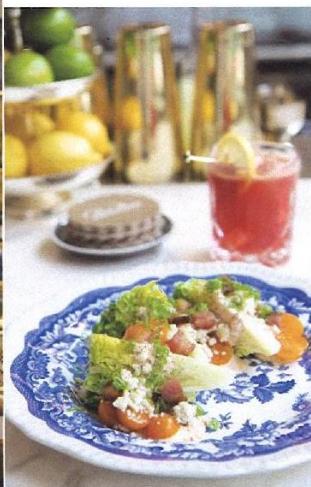
# THE GROWN-UP NIGHT OUT

## Ben Paris

Downtown's hotel boom has brought an attendant glut of new hotel restaurants. Some are good, others forgettable, and then there's this tall, bright, and handsome dining room that borrowed its name from a colorful Seattle restaurateur of a bygone era. Transom windows and brass accents evoke a midcentury urban train station (the kind with a giant back bar) and the food matches the aesthetics: Americana comfort food, calibrated to modern-day sensibilities. Peppery bacon could be a stand-alone snack; instead it populates an action-packed wedge salad. Sesame honey adds surprise to classic fried chicken, and you gotta appreciate the server who gently nudges you away from your professed dessert order, and toward a majestic layered carrot cake. Ben Paris feels like a great Seattle restaurant that happens to be in a hotel; we're still not over the custom wallpaper in both dining room and lobby, in patterns replete with civic talismans, like dunge-ness crabs and weed pipes. [benparis.com](http://benparis.com)

Ben Paris serves fried chicken and wedge salads in one handsome room.





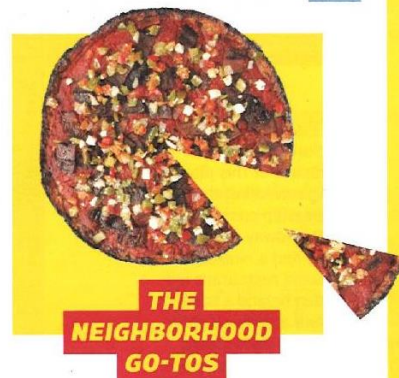
Samara's  
smoky  
duck pate.

## SAMARA

On its striking surface, this Sunset Hill corner spot is a pleasant new neighborhood restaurant. Except, wait—the wood grill fires nothing but liberty ducks and heritage mangalitsa, plus vegetable dishes so cleverly rife with texture, you'd expect to see twice as many hands at work in Eric Anderson's open kitchen. Order the bread and you get four different types, all housemade. Exceedingly attentive servers explain the prep on the crispy chicken skins and suggest wine to pair with the menu's smash hit: buttery dungeness crab layered atop a patty of carefully charred rice. Anderson, an alum of Palace Kitchen, set up his wood-paneled dining room in a mellow residential enclave in the city's northwest corner, but this is food worth a trip across town. [samaraseattle.com](http://samaraseattle.com)

Seattle's  
New  
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Rush

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## Windy City Pie

In four years this tribute to Chicago-style pizza graduated from clandestine parking lot transactions to an Interbay counter, and now a neighborhood restaurant on Phinney Ridge, the kind with roomy wood booths and a bar that serves solid cocktails and draft pours of Goose Island Bourbon County stout—one of owner Dave Lichterman's many small tributes to his former hometown of Chicago. The biggest, obviously, is the pizza: deep of dish and circled with a corona of crispy cheese. Ordering your pie online before dining at a casual neighborhood hangout seems a rather cumbersome step, but Windy City's legion of fans knows it helps pace the meal, which diners can round out with a competent kale caesar or salad of marinated beets. [windycitypie.com](http://windycitypie.com)

## GH Pasta

Brian Clevenger set aside his usual predilection for cloth napkins and proper chairs to give Denny Regrade's badged lunch brigade some of the most legitimately accomplished pasta to inhabit a compostable bowl. Sure, GH Pasta has some stools and counter seating, but this pocket on Sixth Avenue is essentially just takeout: less precious iterations of comfort bucatini and the bolognese (here made with lamb and damn near unmissable) that built Clevenger's full-service restaurants. There's no accounting for your office productivity after you polish off his cacio e pepe riff, which puts black truffle on equal flavor footing with black pepper. Still, GH Pasta is a nice reminder that Seattle's exploding fast-casual universe need not be a creative wasteland. [ghpastaseattle.com](http://ghpastaseattle.com)