

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  
BUFFETS (YES, BUFFETS!)  
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RESTAURANTS  
WORTH EVERY PENNY

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# BEST HAPPY HOUR BITES

It seems as if it might be illegal these days to open a restaurant and not have a happy hour. Many restaurants now have two—one early, one late. We narrowed down our favorite happy hours by zeroing in on the single thing you absolutely must order. Cheers!

## Cheese-o-rific

Calling the cheese buffet at **ART RESTAURANT AND LOUNGE** extensive doesn't do it justice. Served daily in the lounge from 4:30 to 10 p.m., it presents as many as two dozen local and international cheeses, with fruit and nut accompaniments, for \$18. That may not seem like such a bargain—until you see the presentation. *Happy hour 4–7 p.m. Sun.–Thu.*

## Get piggy with it

The grilled, house-made pork sausage at Matt Janke and Jill Buchanan's new **LECOSHO** on the Harbor Steps downtown comes whole, resting on a bed of savory lentils. Halves of a creamy soft-boiled egg round out this tasty \$7 plate. *3–6 p.m. daily; 10 p.m.–1 a.m. Sun.–Thu.; 11 p.m.–1 a.m. Fri.–Sat.*

## Norse legend

It's shocking that there aren't more trendy Scandinavian restaurants in Seattle. The **COPPER GATE**, tucked away in Ballard, fills the void well, anchored with tacky-chic vintage pinup pictures and a bar in the shape of a Viking ship's hull. Everything on the food and cocktails menu is \$2 off during happy hour. Must-have dishes—Swedish meatballs with celeriac-potato purée and lingonberry preserve (\$6) and the dilled pommes frites with curried ketchup (\$4)—taste best washed down with a cucumber cocktail (\$5). *5–7 p.m. daily*

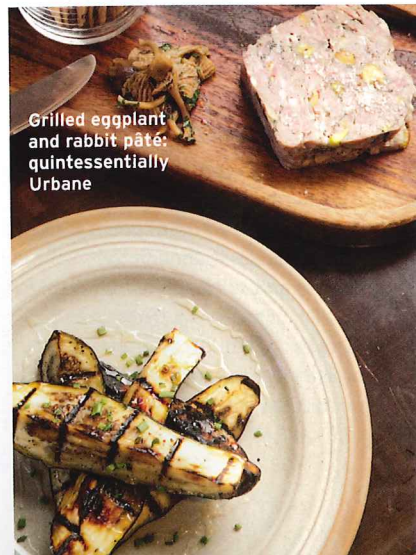
## Urbane renewal

At downtown's swank, stylish **URBANE RESTAURANT & BAR**, happy hour draws a crowd of put-together professionals who

recover from a hard day at the office by noshing spears of grilled eggplant in aromatic truffle honey (\$4), and chunky rabbit pâté with mustard dipping sauce (\$4). *4–6 p.m. and 10 p.m.–midnight daily*

## Second to naan

The meat ingredient changes nightly, so it may be wise to check in advance, because the duck naanwich at **POPPY** (\$6) is a carnivore's delight: Tender, rosy-pink slices of seared duck are folded into chef Jerry Traunfeld's airy South Asian-style flatbread, which artfully straddles the line



Grilled eggplant and rabbit pâté: quintessentially Urbane