

Northwest palate

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Terrace restaurant at
Mission Hill Family Estate



The glitzy interior at Urbane belies its steadfast commitment to farm-to-table cuisine.

COURTESY URBANE/JAGGAANT SOURCE/PA PHOTO

Urbane

1639 8th Ave., Seattle, WA
206-676-4600, urbaneseattle.com

★ WA Located in the heart of downtown Seattle at the Hyatt at Olive 8, Urbane is in the vanguard of sustainably minded hotel restaurants. Behind its modern exterior, with steely blue lighting and glass sculptures, lies a farm-to-table restaurant that sources the majority of its ingredients from within a 200-mile radius.

What isn't grown near or afar comes from above. The LEED-certified building is the first hotel of its kind in Seattle, boasting a pesticide- and chemical-free living roof—the largest in the city. The rooftop garden is home to more than 24,000 plants that not only supply fresh herbs and vegetables to the restaurant, but also drink up most of the rainwater, reducing runoff into storm drains and keeping the building temperate, thus lowering energy costs.

Executive Chef Brent Martin's menu features local seafood, meats, and produce at every time of day. For breakfast, dig into a generous stack of fluffy ricotta pancakes topped with fresh fruit, or a hearty plate of steak and eggs featuring tender sirloin beef from Idaho's Snake River Farms.

Lunchtime standouts are of the tried and true soup-and-sandwich variety. Start off with a cup of silky cauliflower purée then chow down on a butter-milk fried chicken sandwich or an open-faced crab cake affair for a

satisfying mid-day break.

For dinner, the Painted Hills rib-eye steak arrived perfectly cooked to order with an intense reduction of pan juices, grilled pears, and a dollop of melted blue cheese from Washington's Quilliscut Cheese Company. A bottle of 14 Hands Merlot, also from Washington, paired spectacularly and affordably. The exclusively Northwest-focused wine cellar has many bottles under \$40, as well as spendier premium vintages from Col Solare, Leonetti, and Woodward Canyon.

Urbane's happy hour has become a favorite, especially when in a hurry to make a

movie or theater performance nearby. An ample assortment of small plates—all \$8 or less—offers choices galore, from oysters on the half shell and lovely steamed clams in a mint, bacon, and jalapeño broth, to Beecher's cheese platter, Salumi cured meats, and much more.

Urbane eschews bottled water, instead opting for an eco-friendly Natura water system, which thrice-purifies city water then seals it in reusable glass bottles in both still and sparkling choices. No plastic, no waste, no extra charge. And that's quite refreshing.

Hours: Open daily for breakfast, lunch, and dinner, with two happy hours from 4–6pm and 10pm–midnight.

—Myra Kohn

Olympic Provisions

107 SE Washington St., Portland, OR
503-954-3663, olympicprovisions.com

★ OR Situated just this side of the train tracks in Portland's lower southeast industrial district, Olympic Provisions lies off the beaten path. Construction of the north-south MAX train line along McLoughlin Boulevard (Highway 99E) impedes the way, and parking in the neighborhood is scarce, with dockworkers standing guard over thirty-minute loading zones like Cerberus at



Two pork hindquarters are better than one, says chef Jason Barwikowski at Olympic Provisions, home to Oregon's first USDA-certified meat-curing operation.

DAVID LANTHAN REAMER PHOTO