



DINNER

CHAPTER I - A NEW BEGINNING

BEEF JERKY 14 *

HORSERADISH CREAM, BEEF CHIPS

ROOT FRUIT AND CHEESE 18

DAILY CHEESES, RYE, TARRAGON,
CHAMPAGNE VINAIGRETTE

MUSUBI*~ 12

SMOKED PINEAPPLE, SEAWEED, HAM BROTH, PUFFED RICE

BUTTER LETTUCE SALAD *^~ 13

CHEVIL, PICKLED MUSTARD SEEDS,
SMOKED SHALLOT VINAIGRETTE

RABBIT*~ 12

FERMENTED BEET, BANYULS, RED CABBAGE

FOIE AND COCONUT* 15

FOIE TORCHON, COCONUT SNOW, MALDON SEA SALT

TOMBO POKE*~19

CHILI, ONION, GINGER, SESAME, SEAWEED, PICKLED THINGS

CHICHARRONES *~ 15

ASSORTED FLAVORS, SWEET FERMENTED CHILI

ROASTED CRUDITE*~ 14

ROOT VEGETABLES, OLIVE TAPENADE, POTATO CHIPS,
FRIED GREENS

SMOKEHOUSE COLLECTION 30

A SELECTION FROM OUR APPLE WOOD SMOKED SEAFOOD
AND VEGETABLES SERVED WITH ACCOUTREMENTS

CHAPTER II - MAIN

LOW TIDE *~ 34

BLACK COD, SMOKED CLAM, SMOKED MUSSEL,
WALNUT, LEEK, BELUGA LENTILS, SHALLOT

BOOKSTORE BURGER 19

ALL NATURAL GROUND WAGYU, AMERICAN CHEESE,
SECRET SAUCE, LETTUCE, SESAME BUN, SEASONED
FRIES

BACON 3, EGG 3

PARSNIP 20

PINE NUT MILK, SALSA VERDE, BLACK TRUFFLE
BRIOCHE CRUMBLE, VALDEON BLUE CHEESE

KING OYSTER MUSHROOM* 19

SALSIFY, CHICHARRONES CRUMB, JUNIPER MILK,
HAZELNUT

CHAPTER III - A TIME TO SHARE

DRAKE AND FUTURE 75

MUSCOVY DRAKE DUCK , CRISPED BREAST AND
CONFIT LEG, POMMES ANNA, GREEN BEAN
CASSEROLE

PRIME RIB* 85

BEEF JUS, HORSERADISH CREAM, BRUSSELS SPROUTS

CHILI CRAB~ 75

DUNGENESS CRAB, CITRUS SALAD, WILD RICE

*gluten free

^ vegan

~ non dairy



ERIC RIVERA

EXECUTIVE CHEF

STORY

Olympia, Washington, native Eric Rivera started his career in business. But cooking was always his passion, and he wasn't afraid to hustle to get where he is today: breaking new ground as Executive Chef at Seattle's Bookstore Bar & Café.

His journey to Bookstore Bar & cafe has taken many noteworthy twists and turns, including a three-plus year stint at Alinea restaurant in Chicago, where he was Director of Culinary Research Operations working alongside chef-owner Grant Achatz. After that he moved on to Seattle's Huxley Wallace Collective, where he opened the Thompson Hotel Seattle, plus four restaurants, in just one year with Josh Henderson.

Eric, a graduate of the culinary school at the Art Institute of Seattle, traces cooking back to when he was a small child. Growing up in a Puerto Rican family that celebrated food, Eric often cooked with his grandfather. Despite his early connection with the kitchen, Eric pursued jobs in mortgage and insurance. But eventually he found himself drawn back to food.

Grassroots tactics led him to his first job: Eric knocked on doors for jobs when he was beginning culinary school. "I would walk into restaurants wearing a suit and holding my resume. Nothing came of it," Eric explains. "But when I finally took off the suit and simplified my resume to say only, 'Culinary Student' then people started paying attention. I got my first job."

Starting in the kitchen at Seastar in Seattle, Eric moved on to Blueacre Seafood, where he eventually became sous chef while still in school. When the opportunities at Alinea and Huxley Wallace Collective presented themselves, Eric seized them.

Now, in his new job at Bookstore Bar & Cafe, Eric plays to his guests' sense of discovery. "It's an exploration of the whole flavor spectrum, where you can go from sweet to savory to sour in one bite," he says. "We have all these great local ingredients at our disposal, and we'll be highlighting flavors of the Pacific Northwest – but in a way that will feel fresh and new to locals and visitors alike."

The Washington State Department of Health wants you to know that meats, poultry, eggs, seafood and shellfish that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 4% surcharge will be added to your check to help offset costs associated with Seattle's Minimum Wage Ordinance. The entire surcharge will be retained by the hotel and no portion will be distributed as a tip or gratuity to the hotel's staff. As always, if you wish to provide a voluntary tip or gratuity for services rendered, any such tip or gratuity will be distributed to staff members.



THE BOOKSTORE

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BAR & CAFÉ

DINNER