



DINNER

CHAPTER I - A NEW BEGINNING

SAVORY PANCAKE 17

SMOKED SALMON, CURED SALMON ROE, SWEET POTATO, CARAMELIZED ONION, SECRET SAUCE, KEWPIE, TOGARASHI

ROOT FRUIT AND CHEESE 18 ~

BABY BEETS, DARK LETTUCES, RYE CROUTONS, BEET VINAIGRETTE

SMOKED CLAM & MUSSEL DIP 16 *

RHUBARB CHIMICHURRI, KEWPIE, SPROUTED POTATO CHIPS

BOK CHOY 14 ~ *

FENNEL VINAIGRETTE, PISTACHIOS, ROASTED PEARL ONIONS, LETTUCES

BUTTER & ASH 17

MUSHROOM ASH, MOREL BUTTER, COLUMBIA CITY BAKERY ROLLS

CHICHARRONES 15 ~ *

FERMENTED CHILI SAUCE, MISO & CHILI SAUCES

ASPARAGUS 14 *^

SPINACH, WHITE PEPPERCORN MISO, ASPARAGUS MOUSSE, PEAS, PEA TENDRILS

SMOKEHOUSE COLLECTION 30

SMOKED FRUIT, SMOKED SEAFOOD, SMOKED VEGETABLES, HORSERADISH CREAM, INTENSE SAUCE

CHAPTER II - MAIN

LOW TIDE 35

COD, SMOKED MUSSEL, SMOKED CLAM, WALNUT, LEEK, SHALLOT, LENTIL, FERMENTED EGGPLANT

RICHARD'S BURGER 19

GROUND WAGYU PATTIES, SECRET SAUCE, AMERICAN CHEESE, ICEBERG LETTUCE, COLUMBIA CITY BAKERY SESAME BUN, SEASONED JOJOS

BACON 3, EGG 3

TINGLY DUCK 27 ~ *

CURED DUCK BREAST, DUCK LEG RILLETTE, SZECHUAN PEPPER OIL, APPLE, DARK LETTUCES

CURRY 25

DARK VADOUVAN CURRY, CHICKEN THIGH, PANEER, MIZUNA, MACHE, FLATBREAD

FLANK STEAK 26 *

GRILLED FLANK STEAK, SAFFRON RICE & BEANS, CILANTRO SALAD, TOSTONES

CHAPTER III – CHEF'S TASTING

65 PER PERSON

ALWAYS CHANGING, ALWAYS PERSONAL, ALWAYS A DIFFERENT STORY TO EXPERIENCE

^ vegan ~ non dairy *gluten free

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.



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 BOOKSTORE

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BAR & CAFÉ

DINNER

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.