



Media Kit

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# Orchard Kitchen Restaurant

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## About Us

Established in 2015, Orchard Kitchen restaurant is the realization of Chef Vincent Nattress' and his wine-maven wife Tyla Jones Nattress' dream to create a food hub in the Puget sound. They wanted a place where they could raise their daughters and offer their community a unique food and dining experience. In this spirit they have created an inviting, convivial restaurant that consistently exceeds expectations, leaving guests feeling as if they have enjoyed a great dinner party.

Vincent is an accomplished chef. He has been Executive Chef at Meadowood Napa Valley and opened, with his wife Tyla, Roux Restaurant in St. Helena, California. Roux garnered much critical attention, including selection as one of the San Francisco Chronicle's Top 10 New Restaurants and Top 100 Bay Area restaurants overall.

Tyla's forte is understanding how food and wines interact. She has capitalized on her science background by working stints in the Lab at Robert Mondavi Winery as well as at Miner Family Winery and Stag's Leap Wine Cellars. She also worked in Stag's Leap's very demanding special events department coordinating and executing events for their discerning clientele. For Tyla, wine pairing is child's play and service is like breathing.

## A Labor of Love

Vincent and Tyla met in the Napa Valley and married in 2000. In 2009, with two daughters in tow, they left Napa in search of a place to call their own in the Pacific Northwest. Now their restaurant, Orchard Kitchen, sits in the middle of their five-acre property they call the Orchard Farm. On Bayview Road in Langley, Washington, the farm provides much of the food that guests find on their plates. The restaurant and farm are the fulfillment of the Nattress' dreams.



## Concept

Orchard Kitchen restaurant designs each week's menu around what is locally in season and available. Our dinner menu changes each week; our wine list is ever-evolving. In summer months, our farm provides almost 100% of the produce on our menu. Every morning you'll find Savannah Reid, our head farmer, hand-picking the season's best for that night's dinner. Our Farm Stand provides fresh produce and veggie starts during the growing season. In winter months, we offer cooking classes. We also host private events year-round.

## Style (pre-pandemic)

Warm and friendly hospitality. Dinners in the field. Open air. Waves of food. Wine flights and highly curated list. Service and cuisine supported by a foundation of fine dining principles and fundamentals.

## Contact

5574 Bayview Road  
Langley WA 98260

360-321-1417  
info@orchardkitchen.com

## Hours

**FALL-SPRING 2021 | October-June**  
TBA

**SUMMER HOURS | July - September**  
Thursday - Sunday, dinner at 6:00 PM

## Seating

14 seats on upper outdoor patio (summer only)  
26 seats on upper outdoor patio (summer only)  
20 seats inside (only used in summer for inclement weather)  
40 seats in the barn (only used in summer for inclement weather)

## Attire

“Outdoor Fancy”

## Media

Vincent & Tyla Nattress  
360-321-1417  
info@orchardkitchen.com





## Vincent on Food and Cooking

### **Do you have a favorite meal?**

No. Food should, like music, theater, literature and art, bring many different, interesting and diverse experiences to your life. Ode to Joy is an amazing piece of music, but sometimes I need Leonard Cohen, The Avett Brothers or Bag Pipes!

So my "favorite" meal is the meal of the moment. It's fresh, seasonal and local. It's street food in Bangkok, a crab feast on Whidbey in July, a pig roast on the farm, making freshly ground burgers with my daughters, prime rib at Christmas and fresh asparagus with morels in spring.

What are the constants? It's sourced and prepared with attention to detail. The ingredients are the best available. It's consumed with people whose company I enjoy greatly.

### **What is your best food memory?**

I'm glad to say there are many. Maybe fishing and foraging with my family as a kid? Spending a summer cooking in France? Cooking many times with and for Jacques Pépin? Being a mentor to many young cooks to the point where I've become the "voice in their head?" Having a guest tell me that the meal we just prepared for them was one of the best they have ever had? Last night a young woman said "I don't know if I can live in a world where I never have that sauce again". That was pretty amazing.

### **How would you define your culinary style?**

I think about food like a winemaker—see the beauty and potential of the ingredients and bring that to the plate without getting in the way. More and more I listen to what the ingredients are telling me they want to become.





**You've written a beautiful "Ode to Joe Birnbaum." Who or what else has influenced your culinary style most?**

My mom was an adventurous cook. My dad taught me how to sharpen knives and butcher fish. Those foundations were a great start. Working in Provence for four months was definitely formative. Working for Warren and Barbara Winiarski at Stag's Leap Wine Cellars was a great experience; they had very high standards and yet gave me a lot of freedom to try new things. Working on two TV series and two books with Jacques Pépin and his dear friend Claud was an amazing learning experience. Jacques is the master. I have worked with so many "Guest Chefs" in Napa, hosting them in my kitchens at wineries and at Meadowood, and that has allowed me to see a lot of different things.

**What personal quirks does your team tease you about?**

I'm pretty demanding. I sometimes throw their prep away if it doesn't meet muster. The two things I probably say more than anything else? One: Did you taste it? Did you taste it? Did you taste it? And two: I make them use math to figure out recipe sizing and how much to prepare. They've heard me say "Math is our friend" way too often.

**Is there a food you hate?**

Fake, processed, non-food. In other words, about 95% of what Americans eat, and that's not an exaggeration. It's not food. It shouldn't be called food. And it's killing us.



**ZAGAT**



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MEDIA DARLINGS OF TOMORROW, CHEFS WHO HAVE HIT THEIR STRIDE AND AMAZING FOOD IN UNEXPECTED SPOTS



## Tyla on Wine and Service

### **Do you have a favorite wine and food pairing?**

First, there is the “feel good” wine pairing—a perfect steak with an equally perfect “big” red that is just enjoyable. Not my inner wine geek’s favorite, but it’s a pairing that causes guests to light up with joy.

Then there’s the pairing that really gets me. It’s the combination of a wine that is really weird when you try it without food, but that starts to “sing” when matched with the proper dish. It’s this headier combination, the kind that makes you think about each component of the dish and each layer of the wine, that is my personal favorite.

### **Tell us what you mean by anticipatory service.**

It’s knowing what a guest needs before they realize they want it. It’s more than setting the table with the clean napkin, the right silverware and glassware. It’s keeping their water glass full. Getting them more butter before the first butter is gone. Asking if they would like another glass of wine just after the last sip of the previous wine. It’s folding the napkin and adjusting the seat for them to arrive back at the table. It’s all the things that a guest doesn’t know they need so they might not really ever “notice” the service but they will know they were “taken care of”. The server’s job isn’t really to be seen but to provide.



**How did you become interested in wine?**

Around the holidays, I would spend time with both of my families. I had two Christmas celebrations. The first, with my mom, was all about presents. The second, with my dad, was all about the meal. As a kid the presents were always what I looked forward to but as I matured I realized that the table was where the interesting stories were told. My dad's sister and her husband traveled to France often and they would bring home wine and stories from their adventures. We would spend lots of time in the kitchen creating the meal and then equal time sitting down to enjoy the meal together. Many beautiful and foreign wines were opened and enjoyed with dinner. I wasn't able to partake in all of them but they were still talked about and I discovered how rich and complex the wines were because of the stories surrounding them. I was intrigued and wanted to learn more.

**How has increasing wine knowledge by guests affected your wine service?**

I try to meet them "where they are". If they know a lot about wine, I don't try to change their mind. Rather, I direct them to a wine on my list they might enjoy. Or I find them a diamond in the rough—a wine they might not know about but should.

**What is the most important thing a guest can do to help you choose a wine?**

Tell me what they like to drink at home.

**What personal quirks does your team tease you about?**

I'm a mom as well as a restaurant manager. They call me the "Momager". My attention is scattered sometimes. I wear many hats.

**Is there one food that you're secretly obsessed with having at home?**

At home I would eat fried chicken all the time or braised rabbit with gnocchi. When I'm out, I'm obsessed with dumplings.

**Media Inquiries**

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info@orchardkitchen.com



# Farm Stand

AS THE CURRENT STEWARDS OF THIS LAND, WE STRIVE TO PRODUCE GOOD FOOD FOR OUR FAMILY AND COMMUNITY. WE HOPE YOU ENJOY OUR ORGANICALLY-GROWN PRODUCE, HERE OR AT ORCHARD KITCHEN, OUR RESTAURANT LOCATED JUST DOWN THE HILL.

-THE NATTRESSES

[www.orchardkitchen.com](http://www.orchardkitchen.com)

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Spring 2015  
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VEGGIE STARTS + FRESH PRODUCE  
please say hi to Savannah!  
She is our new farmer. We are so excited!  
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