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Memoir recounts Trump fixation on loyalty, prostitute allegations

**FIRED FBI DIRECTOR'S
TELL-ALL BOOK DETAILS
PRIVATE INTERACTIONS**

Presidency a 'forest fire'

By **PHILIP RUCKER**
The Washington Post

The nation's intelligence chiefs had just finished briefing Donald Trump on Russia's interference in the 2016 election when FBI Director James Comey stayed behind to

discuss some especially sensitive material: a "widely circulated" intelligence dossier contained unconfirmed allegations that Russians had filmed Trump interacting with prostitutes in Moscow in 2013.

The president-elect quickly inter-

rupted the FBI director. According to Comey's account in a new memoir, Trump "strongly denied the allegations, asking — rhetorically, I assumed — whether he seemed like a guy who needed the service of prostitutes. He then began discussing cases where women had accused him of sexual assault, a subject I had not raised. He mentioned a number of women, and seemed to have memorized their allegations."

The January 2017 conversation at Trump Tower in Manhattan "tee-



Donald Trump

James Comey

tered toward disaster" — until "I pulled the tool from my bag: 'We are not investigating you, sir.' That See > **COMEY**,

Mountaineer Jim Whittaker's plea of 'No child left indoors' became rallying cry

Interior backs off tripling park fees



STEVE RINGMAN / THE SEATTLE TIMES

The Hurricane Ridge visitors center at Olympic National Park with the Olympic Mountains in the background. National park entrance fees will increase about \$5.

The Seattle Times

weekend plus

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COVER STORY

THE \$200 MARTINI: *Meet Frolik's 'Millionaires Menu'*



DEAN RUTZ / THE SEATTLE TIMES

The "Best Martini Ever" is a \$200 cocktail at Frolik.

By TAN VINH
Seattle Times staff reporter

In the beginning, which is to say 11 years ago, the craft-cocktail renaissance hit Seattle.

One unsuspecting patron, not privy to this new world order, ordered a fancy gin martini at Liberty on Capitol Hill and was floored, absolutely floored, when she got her bill: \$11. Shaking her head, she blamed "Microsoft money" for the inflated price. The sage barman didn't even look up. One day, in this tech town, he replied, "your cocktail will cost 10 times more, and no one will even blink."

We have arrived. Allow me to introduce the "Millionaires Menu" at Frolik rooftop bar downtown, a menu from which I suspect no self-respecting millionaire would actually order. But never mind that.

On the Millionaires Menu, a margarita costs \$128, a rum old-fashioned goes for \$150 and a martini, \$200.

Until this, the most expensive martini I knew of in Seattle was at Canlis, which charges \$32 for an "ultra-premium vodka" martini.

Frolik is only the latest bar to charge the kind of prices that would buy you dinner *with* booze in smaller cities.

Last May, the cocktail bar Alche-



DEAN RUTZ / THE SEATTLE TIMES

Bar manager Chris Blakeslee makes a drink off Frolik's "Millionaires Menu."

my debuted in West Seattle with a namesake cocktail that cost \$50. Hardly anyone batted an eye. That cocktail was presented as "Shrouded in mystery. Only for the adventurous." Sure, if that's how you want to shill an overworked Manhattan. That drink contained rye, cardamaro (a wine-based amaro that tastes like sweet vermouth), Carpano (which is vermouth), Crème de cacao and "house Madagascar whole vanilla bean bitters."

Two years ago, another downtown rooftop bar, The Nest, rolled out a \$150 cocktail, The Flamingo Punch, served in a bowl shaped like

— wait for it — a flamingo. The punch — Absolut Elyx, rum, cognac, pineapple, lime, rooibos honey syrup — comes with a description that reads like an Evite: "Minimum of four required to partake. Bring some friends and your favorite Instagram filters."

The Flamingo Punch didn't cause outrage because, ironically, anyone who did the math could see it's great for cheapskates: your group can nurse at least eight drinks out of that bowl while soaking in the panoramic view and the sunset over Elliott Bay.

Then there's the cocktail temple Canon. On the 13th page of Canon's

menu is a section devoted to "vintage" cocktails, priced between \$205 and \$650. Its \$495 Champs Elysees cocktail is made with Courvoisier and chartreuse bottles from 1935. (The lemon juice, mercifully, isn't vintage.)

Formulas for booze have changed over the century. That's why bartenders tweak pre-Prohibition and World War II-era drink recipes to adapt to modern-day gins and whiskeys.

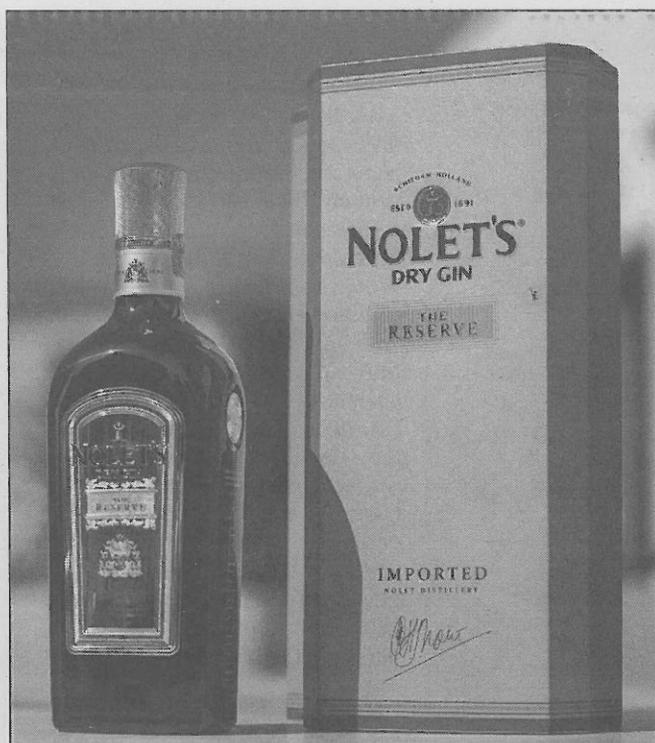
That Canon menu differs from Frolik's in that it's a nerd-out list geared toward cocktail geeks, studious bartenders and history buffs

who want to sample cocktails that are historically accurate as the originators had envisioned.

Frolik holds no such lofty goals. Its drink menu would make economist Thorstein Veblen proud — he who coined the term "conspicuous consumption." That's what these expensive cocktails are in the most literal sense, drinks not so much for enjoying as for braying about in Seattle's new Gilded Age.

In forming the cocktail menu (there's also a separate drink list with pedestrian prices), Frolik management wanted to feature "the

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DEAN RUTZ / THE SEATTLE TIMES

The Nolet's Dry Gin Reserve is what adds to the price of Frolik's martini, which goes for \$200 a glass.

< Cocktails

FROM D3

most expensive gin" in its signature martini. That led to a 2.5-ounce pour of Nolet's Reserve Gin, which retails for \$700 a bottle. The \$200 cocktail is named "Best Martini Ever."

Bars these days often boast top-shelf liquor with thousand-dollar bottles and rare whiskeys. In Seattle, many dives even carry a couple of cult bourbons in the \$400 range. Traditionally, these expensive pours are served neat or on the rocks or with a glass of water on the side. The point is not to dilute them so the drinker can appreciate the craftsmanship of, say, a \$300 shot of single malt in its pure form.

Frolik breaks away from convention by serving top-shelf liquor in cocktails, reasoning that these boozy pours are more palatable and less intimidating for the mainstream when served in mixed drinks.

The menu includes one cocktail made with Hennessy Paradis Rare cognac, which retails for \$1,200 a bottle.

The \$150 rum old-fashioned featured 2 ounces

of Don Pancho's 30-year rum (bottle retails for about \$500). Its \$128 margarita features 2 ounces of Patrón Gran Piedra Extra Añejo (bottle retails for about \$400) and an ounce of premium Grand Marnier Centenaire (a bottle is about \$200).

"They are in cocktails that people will recognize," said bar manager Chris Blakeslee.

Despite the hefty price tag, management remained adamant these cocktails aren't tailored for the expense-account suits or the Tesla-Model-3 demographic.

"I think it's for people who just want to try something extravagant, something unique, something special," Blakeslee said. "It is not completely out of reach" for customers who aren't "in the high-income bracket."

When I balked at the price tag — a cognac cocktail costs \$280 — the bar staff suggested a more affordable drink, a "Masterpiece Manhattan," made with 2 ounces of Jim Beam Distiller's Masterpiece bourbon.

Relatively speaking, it is cheaper. That Manhattan costs only \$76.

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RESTAURANT LISTINGS

Central Seattle

Morfire \$\$ ★★
THAI This cheery little bar and restaurant does a fine job of guiding novices through the how-to of Asian hot pot, where diners cook their choice of raw ingredients at the table in a pot of bubbling broth. You can tailor the experience to vegan, vegetarian and gluten-free needs. Sauces and broths deliberately start out mild, but heat can be ramped up on request. Fully assembled soup bowls and stir-fries are also available. The kitchen seeks out high-quality, sustainably raised proteins and produce. Reviewed 4/6/18 by Providence Cicero. 1806 12th Ave., (Capitol Hill) Seattle (206-829-8293 or morfireseattle.com).

Chávez \$\$/\$\$\$ ★★★
MEXICAN The menu at this compact taqueria is a pared-down version of the Capitol Hill original. Recommended: meaty braised beef (deshebrada) tacos or fish tacos made with the daily catch. Do add house-made chorizo to the seven-cheese queso fundido. Seating is all bar-height. Reviewed 3/30/18 by Providence Cicero. 2001 Western Ave., (Pike Place Market) Seattle (206-485-7322 or Chavezrestaurants.com).

Mercato Stellina \$\$/\$\$\$ ★★★
ITALIAN The pasta is so fresh you can watch it being made through viewing windows into the pastificio. Pizzas are just as meticulously constructed on a flavorful crust, often with seasonal ingredients. Start with a bountiful salad or tender grilled octopus. When weather permits, sip a grapefruit Negroni on the courtyard patio. Reviewed 3/30/18 by Providence Cicero. 2001 Western Ave., (Pike Place Market) Seattle (206-485-7356 or mercatostellina.com).

Le Messe \$\$\$ ★★★
ITALIAN Pasta anchors a brief, seasonal menu that anyone who frequents chef Brian Clevenger's other restaurants, Vendemmia and Raccolto, will find familiar. Cappalatti, cavatelli and gemelli are among the excellent house-made noodles. Small plates lean toward vegetables and seafood. A killer roast chicken is among the large plates. The kitchen is the focal point of the sleek, triangular space. Its six-seat chef's counter is for walk-ins only. Reviewed 3/16/18 by Providence Cicero. 1823 Eastlake Ave. E., (Eastlake) Seattle (206-402-6106 or lemesseattle.com).

Pintxo \$\$\$ ★★
SPANISH In 2017, Cory and Amanda Chigbrow found a more spacious home for their long-standing Belltown tapas bar and restaurant. Candles twinkle on tables and there are nooks and alcoves aplenty for enjoying some two-dozen tapas — from olives, cheeses and charcuterie to meat, seafood and vegetables — that follow fairly traditional lines. Everything is presented with panache. Reviewed

3/9/18 by Providence Cicero. 2219 Fourth Ave., (Belltown) Seattle (206-441-4042 or pintxoseattle.com).

Jerk Shack \$\$\$ ★★★
CARIBBEAN Trey Lamont of Papa Bois food-truck fame goes brick-and-mortar here. If the mango-yellow walls, turquoise benches and Technicolor art don't warm you up, the cordial service and Caribbean-inspired food and drink definitely will. Jerk fried chicken is the house specialty, but ribs, steak and seafood are worth a try. Portions are mostly built for two. Add sides (green plantains, sweet potato cornbread, jerk mac 'n' cheese) and you've got a feast. Make sure it ends with coconut caramel bread pudding. 2510 First Ave., (Belltown) Seattle (206-441-7817 or jerkshackseattle.com).

North End

Gather Kitchen & Bar \$\$\$★ ★★
CONTEMPORARY AMERICAN The menu is a bit all over the map, and like the décor, it does not blaze any new trails in the gastronomic forest. But recommended dishes include a grilled rib-eye and squid ink spaghetti with garbanzos and octopus. Small plates such as lamb tartare, mussels steamed in red curry and fried cauliflower with buffalo sauce and blue cheese mousse are \$3 off at happy hour, a deal that isn't just limited to the seven seats at the bar. Reviewed 2/16/18 by Providence Cicero. 5602 22nd Ave. N.W., (Ballard) Seattle (206-420-4670 or gatherkitchenandbar.com).

Kamonegi \$\$\$ ★★★
JAPANESE Chef Mutsuko Soma's showcases handmade soba noodles and tempura in this intimate, zig-zaggy space. Expect a striking balance of textures, precisely tuned flavors and often surprising juxtapositions. The soba's remarkable agility and toasty buckwheat notes show best when you have them dry (seiro), dipped into a separate bowl of broth flavored with various kinds of dried bonito, but they are also wonderful nanban style, afloat in steaming broth with duck, clams or curried vegetables. Tempura might include parsnip with truffle salt, or satsuma yam with honey and gorgonzola. Chawanmushi, tsukemono, foie gras "tofu" and other inventive small plates round out the seasonal menu. Reviewed 1/19/18 by Providence Cicero. 1054 N. 39th St., (Wallingford) Seattle (206-632-0185 or kamonegiseattle.com).

Joli \$\$\$ ★★
CONTEMPORARY AMERICAN The menu leans a little Italian, a little French and a little vegetarian. The kitchen's best efforts include house-made focaccia with olives, dainty ricotta cavatelli with rabbit and mussels steamed with sweet fennel and smoked potatoes in garlic cream sauce. Gauzy lighting and contemplative art soften the restaurant's austere urban-industrial look. Excellent cocktails make any hour a potential happy hour.

Reviewed 1/12/18 by Providence Cicero. 618 N.W. 65th St., (Ballard) Seattle (206-420-7259 or joliseattle.com).

Kokkaku \$\$\$★ ★★
CONTEMPORARY JAPANESE The name means "skeleton" in Japanese and there is indeed something of a bare-bones aura about this meat-focused restaurant. It doesn't have much curb appeal and, with foie gras and wagyu (including Japanese A5) on the menu, it's not a cheap ticket, but ardent carnivores will want to seek it out. Grilled wagyu is offered by the ounce. The miso-braised beef rib bone is brazenly delicious. Pork tonkatsu, shoyu-brined duck breast, braised chicken, seafood and vegetables round out the menu. Reviewed 12/15/17 by Providence Cicero. 2208 N. 45th St., (Wallingford) Seattle (206-588-1568 or kokkakuseattle.com).

Pablo y Pablo \$\$\$ ★★
MEXICAN Embellishments abound at this snug, relaxed cantina. A red chrysanthemum floats across a cachaca cocktail. You can smother your lunch burrito with salsas and cheese; top a salad with chicken or grilled prawns; add meat or mushrooms to your nachos. Definitely get the nachos. Also recommended: pork carnitas, rock fish ceviche, chicken enchiladas and chilaquiles. Tacos venture into unconventional territory, not always with success, but they are built on very good house-made corn tortillas. Don't forget sides such as spiced beans and escabeche slaw, and don't leave without some ancho-smoked salted chocolate caramels. Reviewed 12/1/17 by Providence Cicero. 1605 N. 34th St., (Wallingford) Seattle (206-973-3505 or pablo.com).

South End

Ciudad \$\$\$ ★★ ★
ECLECTIC A fun collaboration between restaurateur Marcus Lalario (Li'l Woody's, Fat's Chicken & Waffles) and chef Matt Dillon (Sitka & Spruce and more) that takes inspiration from anywhere in the world where food is cooked over charcoal, which is just about everywhere. Grilled meats, seafood and vegetables fill flatbread sandwiches at lunch. After 5 p.m. those items anchor a larger menu of communal plates. Reviewed 9/30/16 by Providence Cicero. 6118 12th Ave. S., (Georgetown) Seattle (206-717-2984 or ciudadseattle.com).

Super Six \$\$\$ ★★ ★
HAWAIIAN/KOREAN A member of the Marination family, this full-service restaurant and bar has a more ambitious menu, venturing beyond tacos, sliders and rice bowls, while still exploring the multi-Asian influences on native Hawaiian cuisine. Recommended dishes include shoyu ahi poke, fried chicken wings, pork ssam and roasted squash with mango-chile glaze. Don't leave without a malasada, hot-from-the-fryer, sugar-dusted doughnut puffs available from breakfast through dinner. Breakfast, lunch and dinner daily. Re-

viewed 12/11/15 by Providence Cicero. 3714 S. Hudson St. (206-420-4200 or supersixseattle.com).

West

Raccolto \$\$\$
ITALIAN Chef Brian Clevenger low-up to Madrona's Vendemmia has the same relaxed vibe, clean-lined, natural look. The level space allows for a cozy zanine. The ground floor has a small bar across from the kitchen. Fresh pastas are the standout dishes, along with food, but there is also a perfectly terrific steak. Family-style is common and encourage personable staff that rolls whatever customers want. Reviewed 3/10/17 by Providence Cicero. 4147 California Ave. West Seattle (206-397-3779 or coltoseattle.com).

New Luck Toy \$\$\$
CHINESE AMERICAN This spot to dive-bardom with beaded tins, Skee Ball, a karaoke and a jukebox. The drinks toward frozen and tropical tions. The menu (developed by Ma'ono's Mark Fuller) covers essentials — noodles, dumplings, egg rolls, pork, beef, chicken, shrimp and tofu — but, with more than 18 items, offers a fraction of the options you'd find at a typical Chinese restaurant, which is definitely not takeout; no reservations; under 21 admitted. Reviewed 2/3/17 by Providence Cicero. California Ave. S.W., West Seattle (206-971-0698 or newlucktoy.com).

East

Minamoto \$\$\$/\$\$\$
JAPANESE The sushi bar is a feast for omakase, a cavalcade of delicious and pristine ingredients at the luxury price of \$150. But don't need a second mortgage to frequent this serene, hand-appointed restaurant to enjoy food presented with simple elegance. Nigiri, maki, sashimi, yaki, ramen and more are the affordable teishoku lunch (think Blue Plate Specials) Tuesday-Friday. A budget dinner carte might include the "ful Alaska Roll" lavished with king salmon; grilled maitake mushrooms anointed with truffle oil; and luxurious lobes of Saikou black cod. Reviewed 9/8/17 by Providence Cicero. 11011 N. Ninth St., Bellevue (425-991-1111 or minamotowa.com).

Kathakali \$\$\$
INDIAN The owners of Aaha Snoualmie focus here on the culture of Kerala in South India. Come for creatively prepared dosas, as well as complex, curries made with vegetables, meat and seafood. Round out the meal with starters like chive vada (whole shrimp embedded in lentil and rice fritters), a side of rice biryani and house-baked — the Malabar parotta is especially good. Reviewed 8/11/17 by Providence Cicero. 11451 9th N.E., Kirkland (425-821-8188 or kathakali-juanita.com).