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HOME COOKING

TOP CHEF CHAMP
BROOKE WILLIAMSON,
AND NICK ROBERTS

HERE & NOW»

pantheon of restaurateurs. (She makes sure to note that the similar-sounding Boat Street Kitchen & Bistro, owned by Susan Kaplan, is still going strong.)

Now seasoned and self-assured, Erickson has helped put Seattle's restaurant scene on the map. Her 2016 James Beard win came after being a semifinalist or finalist in 2009, 2012, 2013, 2014 and 2015, and she is also listed in "Best Chefs America," an honor based in part on nominations by U.S. chef peers. Last year a *Bon Appétit* writer described Erickson as becoming a culinary doyenne, such as M.F.K. Fisher, Elizabeth David and Julia Child, for his generation.

Erickson's new French-style steakhouse, Bateau, which dry-ages beef that her restaurant group raises, garnered the first four-star review ever doled out by *Seattle Times* restaurant critic Providence Cicero. Erickson's 2014 cookbook, *A Boat, a Whale & a Walrus*, reflecting her love for seasonal Northwest dishes and French fare, has been well-received by colleagues and consumers.

Her art background influenced how she wanted the cookbook to look and feel, she says, and allowed her to communicate her vision to local artist and friend Jeffrey Mitchell, who did all of the artwork in the book.

Erickson says her art training also influences her restaurants and her food. "I look at everything through the eyes of someone who learned to see the world as an artist. I doubt I'd have the same success in the food world if I did not have the fine-arts education."

These days, diners' expectations of her food are higher than ever in a city with a growing number of excellent chefs—and she likes that. "Being in the restaurant business is like being on a sports team," she says. "I cherish the camaraderie of my fellow cooks as we rely on each other and work hard to have great moments. And feeding people, in general, is rewarding. People come to my restaurants to celebrate big moments in their lives. I think providing them with memorable meals is a lucky thing to get to do." ❧

Megan Hill is a food and travel writer in Seattle.

TAKING IT TO A HIGHER LEVEL

Here are a few of the many options for summer outdoor drinks and dining above street level.



Anthony's Pier 66, Seattle Waterfront (anthonys.com): The restaurant's outside deck on the second floor provides a water-and-mountain panorama that's even more spectacular than the view from the first-level outdoor patio. Anthony's specializes in the freshest of seafood.

Daniel's Broiler, Bellevue (schwartzbros.com): From an outdoor deck on the 21st floor of Bellevue Place's Bank of America building, admire a vista of downtown Bellevue, Lake Washington and the Seattle skyline. Daniel's serves prime steaks, and fine spirits from around the world.



Frolik's Italian Afternoon (Aperol, Cava sparkling Rosé, soda, orange slice).

Frolik Kitchen + Cocktails, downtown Seattle (frolik.motifseattle.com):

At Frolik's lively fifth-floor outdoor patio at Motif Seattle, A Destination Hotel, pair your Northwest wine, craft beer, cocktails and bites (ranging from cured

meats to a goat-cheese fritter) with a beanbag-toss game and views of the architecture of nearby high-rises.

Mbar, South Lake Union (mbarseattle.com): Enjoy the view of Lake Union and the Space Needle from the 14th-floor outdoor deck of the 400 Fairview Building, while savoring excellent Europe- and Middle East-influenced fare.

The Nest, downtown Seattle (thompsonhotels.com/hotels/seattle/thompson-seattle/restaurant-bars/the-nest): The 12th-floor rooftop bar, lounge and terrace at Thompson Seattle provides rave-worthy water and mountain views to enjoy with creative cocktails, and snacks such as pork-belly skewers and poke.

Terra Plata, Capitol Hill (terraplata.com): The second-floor rooftop dining area is surrounded by the restaurant's garden. Located at hip Melrose Market, the restaurant serves "earth-to-plate" meals that reflect the name "terra plata."



Water's Table, Renton (lakewashington.regency.hyatt.com): A deck, shown above, on the second floor of this new restaurant, which is at the also-new Hyatt Regency Lake Washington at Seattle's Southport, provides marvelous views of the lake to accompany Asian-inspired dishes.

—Michele Andrus Dill