

edible
SEATTLE
DINING
guide

A curated list of restaurants from Edible Seattle Magazine, emphasizing local ingredients in seasonal menus.

Mobile version of this
guide at edibleseattle.com

Food From 360° For 360 Miles
Our Name Is Our Story



2234 1ST AVE SEATTLE • 206-441-9360 • LOCAL360.ORG

UNION

THE RESTAURANT AT ALDERBROOK

10 E Alderbrook Dr • 360-898-5500 • alderbrookresort.com

DINNER DAILY, BREAKFAST & LUNCH M-F, WEEKEND BRUNCH

The Restaurant at Alderbrook offers a seasonally-driven menu including seafood direct from their beach and ingredients foraged directly from the ground's edible landscape—from mushrooms to maple buds.

WALLA WALLA

THE MARC RESTAURANT

6 West Rose St • 509-525-2200 • marcuswhitmanhotel.com

DINNER DAILY

Sip and savor Modern American dining at the award-winning Marc Restaurant, named "Restaurant of the Year" by the Washington State Wine Commission, with James Beard – recognized Chef Antonio Campollo.

THE VINEYARD LOUNGE

6 West Rose St • 509-525-2200 • marcuswhitmanhotel.com

DINNER DAILY

Relax and enjoy the Valley's best wines by the glass and hand-crafted cocktails featuring local spirits, Pacific Northwest beers and tapas style menu at The Vineyard Lounge.

WHIDBEY ISLAND

PRIMA BISTRO

201 1/2 First St, Langley, Whidbey Island

360-221-4060 • primabistro.com

LUNCH & DINNER DAILY

French inspired Northwest eats using as much island grown and produced as possible. Outdoor deck seating when the weather permits, and beautiful view of Saratoga Passage in any weather!

WOODINVILLE

THE BARKING FROG

14580 NE 145th St. • 425-424-2999 • willowslodge.com

DINNER DAILY, BREAKFAST & LUNCH M-F, WEEKEND BRUNCH

Executive Chef Bobby Moore's relationships with farmers, food artisans and foragers inspire a talented culinary team that draws on its mastery of both modern and classic techniques to bring out the best in fresh, local ingredients.

THE HERBFARM

14590 NE 145th St

425-485-5300 • theherbfarm.com

DINNER TH-SU, ONE SEATING PER NIGHT

The Herbfarm offers you a romantic nine-course dining experience rich in the heritage and food bounty of the Pacific Northwest. Vegetables, fruits, eggs and pork are grown on the restaurant's own farm. Dinner begins with a tour of the 25,000-bottle wine cellar and cutting gardens.



Edible Seattle is the only magazine devoted exclusively to food in the Puget Sound region. Explore recipes, articles and a mobile version of the Dining Guide at our website, edibleseattle.com.