

# Northwest palate

FOOD, WINE & TRAVEL OF THE PACIFIC NORTHWEST

## The Local Vine **2520 2nd Avenue, Seattle, WA, 206-441-6000, [www.thelocalvine.com](http://www.thelocalvine.com)**

It's hard to say which is the most unusual facet of this new Belltown wine bar. Inspired by coffeehouse culture, owners Sarah Munson and Allison Nelson made their place a spot to hang around in (not the norm in move-'em-in-move-'em-out Belltown), and so they have comfortable furniture, soft lighting, and even free WiFi for their customers. While much wine bar food seems to be an afterthought, at The

Local Vine the victuals come from the kitchen of noted Crush Chef Jason Wilson. And while you can usually count on wine bars to have sips that spark interest, the by-the-glass offerings here include an almost-unheard-of \$480 pour of Screaming Eagle.

The wine list hovers around 100 wines by the glass, and on any given day there will be 30-40 from the Pacific Northwest. Cayuse, Leonetti, and Quilceda Creek bottles top the locally made price chart, but there are also under-\$10

sips like an A to Z Oregon Pinot Gris and a Bergevin Lane Chardonnay/Viognier blend called Calico White. Wines are listed by color, and the owners want their tongue-in-cheek descriptions, such as a "boisterous" white and a "bombshell" red, to make the wine less intimidating to novice sippers.

The dishes that complement the wines are au courant and delicious. The succulent prawns with chorizo play nicely with fuller-bodied, fruity wines; Wagyu flank steak over blue cheese potatoes smiles at the complex reds, and pork tenderloin over homemade creamed corn would pair equally well with Rieslings, Gewürztraminers, or lighter red wines. Open daily from 1pm to 2am.

—Alicia Comstock Arter



Enjoy a fruity white wine with these prawns at Seattle's Local Vine.

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