

## WHAT'S HAPPENING

SEATTLE POST-INTELLIGENCER OCTOBER 26 - NOVEMBER 1, 2007

# Wine

**THE LOCAL VINE, 2250 Second Ave.;  
206-441-6000; thelocalvine.com**

Food: ★★½; Service: ★★; Ambience: ★★½

The latest watering hole in Belltown takes the art of matching food and wine to a new level. At Local Vine, opened in July by a couple of women with Harvard M.B.A.'s, an eclectic collection of varietals is grouped under whimsical headings such as "bombshell" and "boisterous." The list of "things to eat" includes an assortment of appetizer-esque dishes that range from "light and crisp" to "rich and bold." With each dish is a suggested wine category, which requires some cross-referencing. The cheese combo is a good place to start (or end, if you prefer cheese for dessert). Other fine food choices that prove nothing goes better with wine than cheese include the Wagyu flank steak and blue cheese potatoes and the macaroni and

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cheese carbonara. Service can be a little harried and the seating is downright awkward. Still, it's good to see this ambitious Vine take root: Lunch, dinner, open daily. Beer and wine. Major credit cards accepted. No barriers. Street parking. \$\$\$ (10/5/2007; L.K.)