

HOLIDAY PARTIES | WINES FOR THANKSGIVING

SEATTLE

METROPOLITAN

BEST NEW RESTAURANTS

Plus 15 Legendary Dishes

ETTA'S CRAB CAKES The first in town.



Etta's Seafood Crab Cakes

DUNGENESS CRAB CAKES, PAN-SAUTÉED, SERVED WITH GREEN COCKTAIL SAUCE, FRENCH FRIES, AND A SEASONAL VEGETABLE

"I first learned how to make crab cakes at the Hotel DuPont in Wilmington, Delaware—but that's certainly not the first time I ate them—no, no, no," says Tom Douglas, the busiest restaurateur in Seattle and architect of its finest crab cake. "From the boardwalk to the

boardroom crab cakes rule the mid-Atlantic menu. Reputations are at stake. Careers can blossom or die with the simplest critique of a chef's crab cakes. When I arrived in Seattle during the fall of '77 there wasn't a crab cake to be had in this town, so I seized the opportunity. Of course I transitioned from my Chesapeake Blue crab to meaty Dungeness, but I never forgot my 'cheap' white breadcrumb roots. My cakes have a crispy butter-crumbs surface and creamy, herb-laced centers, heavy on the crab." *Etta's Seafood, 2020 Western Ave, Pike Place Market, 206-443-6000; www.tomdouglas.com*