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## Chef Tom Douglas' Seattle

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A Seattle resident since 1977, Tom Douglas made his name at his flagship restaurant, *Dahlia Lounge* (206-682-4142, [www](http://www.tomdouglas.com)

[.tomdouglas.com](http://www.tomdouglas.com)), as well as *Palace Kitchen*, *Etta's*, *Lola*, and *Serious Pie*. He is the recipient of the 1994 James Beard Award for Best Northwest Chef, and the James Beard Foundation named *Tom Douglas' Seattle Kitchen* the Best American Cookbook in 2001. Additionally, Douglas battled Chef Masaharu Morimoto in a salmon-centric episode of *Iron Chef America*—and won. Here, Douglas takes us on a taste tour of his city.

**How would you spend the perfect Seattle afternoon?** I would stop for lunch at the *Pink Door* (206-443-3241, [www.thepinkdoor.net](http://www.thepinkdoor.net)) and order the *Lasagna Pink Door* made with fresh spinach pasta, which my wife and I had for our wedding reception 24 years ago—it's still on the menu.

**What's the first place you take an out-of-town visitor and why?** The *Pike Place Market* is a neighborhood unto itself. It has a senior center, a childcare center, a dentist, doctors, and low- to high-income housing. There are flower shops and organic shops and anything from doughnuts to the finest Italian deli in the city. When I take vacations in Europe, it's the same kind of thing that I search for—and here's one right in my backyard.

**What's the one best thing to eat here?** I couldn't limit it to one thing. Seattle's proximity to the Pacific Rim means its cuisine is heavily influenced by Asian cooking styles, and there are many great places to sample it. The pork dumplings at *Szechuan Noodle Bowl* (206-623-4198) are delicious. The beef noodle soup at *Pho Bac* (206-621-0532) is awesome. And don't forget the pan-fried rice noodles with beef and stirred egg at *663 Bistro* (206-667-8760) in Chinatown.