

## 2012 MBA CSC Annual U.S. Conference

June 19-22, 2012 | The Grand Hyatt | Seattle, WA



### MBA CSC DINE-AROUND RESTAURANTS

*Urbane*—1639 8th Avenue (1-2 blocks)—reservation for 20

Contemporary Northwest—Urbane is fashionable, modern, and unique to Seattle. Menus and décor are inspired by the culinary spoils of the Pacific Northwest, working with local farmers to ensure quality. The lounge has become a favorite for happy hour, where mixologists create one-of-a-kind specialty and classic cocktails. May have a limited menu with our group size. \$20-30. <http://www.urbaneseattle.com/>

*Blue Acre Seafood*—1700 7th Avenue (1-2 blocks)—reservation for 20 at 7pm

Seafood—One of the top modern American seafood restaurants in the city. Upscale without being pretentious; the chef is one of the best in the city. It also has one of the best oyster bars in town, and the chef's crab cake was rated best in Seattle. \$18-39. <http://blueacreseafood.com/>

*Dragonfish Asian Café*—722 Pine Street (1-2 blocks)—reservation for 20 at 7pm

Pan Asian—ESCAPE into the exotic world of the Far East with the inventive Pan Asian cuisine. An exhibition kitchen, features hand-crafted sushi rolls, fiery woks, and sizzling grills. \$10-15  
<http://dragonfishcafe.com/sea/>

*Gordon Biersch*—600 Pine Street #401 (1-2 blocks)—reservation for 20 at 7pm

Pub—Fresh, handcrafted beer and premium, made-from-scratch food, all served up in a friendly and fun atmosphere. This is a casual inexpensive place to grab some hearty American food and homemade beer. \$16+. <http://www.gordonbiersch.com/locations/seattle-wa>

*Tap House Grill*—1506 8th Avenue (1-2 blocks)—reservation for 20 at 7pm

Pub—160 beers on tap, “giving beer the respect it deserves”. There’s also a great grill menu of Northwest influenced cuisine. The Grill also offers a billiards room with regulation size tables at hourly rates. \$12-30.  
<http://taphousegrill.com/>

*Tango Tapas*—1100 Pike Street (1-2 blocks)—reservation for 20 at 8pm

Spanish—Tango Restaurant and Lounge serves Latin inspired cuisine and cocktails in a fun, sophisticated 1908 brick building on the cusp of Capitol Hill. Tango is a family owned restaurant that prides itself on great paella, ceviche and mojitos. \$25+. <http://www.tangorestaurant.com/>

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*Red Fin*—312 Stewart Street (2 blocks)—reservation for 20 at 7pm

Pan Asian/Sushi—Located in the Hotel Max in downtown Seattle, Redfin offers an extensive array of sushi and sushi rolls. They feature a Japanese fusion menu with traditional Japanese ingredients presented in a contemporary style, including an inventive non-sushi menu to avoid raw fish. <http://www.redfinseattle.com/>

*Barolo*—1940 Westlake Avenue (1-2 blocks)—reservation for 10-20 at 7:30pm

Northern Italian—It's where tradition and innovation merge in modern comfort; Italian ancestry and family spirit, featuring an extensive antipasti selection, house-made pastas, grilled meats and seafood. Don't expect red sauces or lasagna, but their veal, risotto, and rabbit pasta are excellent. They also have a great wine list. \$17-38. <http://baroloseattle.com/index2.html>

*Fox Sports Grill*—1522 6th Avenue (1-2 blocks)—no reservation

Contemporary—The Grill invites guests to relax in a socially comfortable atmosphere where a contemporary American menu, diverse specialty drink and wine list, coupled with sports and entertainment viewing, offers something for everyone. \$11-28. <http://www.foxsportsgrill.com/Locations/Seattle/seattle.html>

*Andaluca*—407 Olive Way (3-5 blocks)—reservation for 12 at 6:30pm

Pan-Mediterranean—Resonating with the romance of the Mediterranean, Andaluca's menu offers a selection of sharable plates and pintxos as well as seasonal salads and Northwest entrees like cabrales crusted beef tenderloin or Spanish paella. \$26+. <http://www.andaluca.com/>

*Wild Ginger*—1401 Third Avenue (3-5 blocks)—reservation for 14 at 7:15pm

Pan Asian—Most popular restaurant in Seattle. The food spans the Eastern Pacific Rim from China to Indonesia and Malaysia to Vietnam. Offers traditional dishes from house-made ingredients like fresh coconut milk, spicy chili, delicate egg noodles and pungent oyster sauce. Serves as a great introduction to Pan-Asian cuisine with its very Western fine dining preparation. \$18+. <http://www.wildginger.net/>

*Dahlia Lounge*—2001 4th Avenue (3-5 blocks)—reservation for 14 at 7:30pm

Seafood—Seafood kitchen of Seattle's most famous celebrity chef, Tom Douglas, just featured on Iron Chef, where he won. Dahlia Lounge has a fun atmosphere, and the food is tasty. The quintessential Seattle experience, Dahlia Lounge has been at the epicenter of Seattle's local, sustainable and organic food movement. \$27+. <http://tomdouglas.com/index.php?page=dahlia-lounge>

*Seastar Seafood*—2121 Terry Avenue #108 (3-5 blocks)—reservation for 10+ at 7pm

Seafood—Fresh seafood with artful presentation and a fusion of the flavors of the Pacific Rim. Seattle Magazine's best seafood restaurant in Seattle in 2010 and 2011. [seafood restaurant in Seattle](#), which was recently confirmed by vote again for 2011. \$21+. <http://seastarrestaurant.com/>

*Tavolata*—2323 Second Avenue (walk)—reservation for 20 at 8:45pm

Italian—Tavolata is all about pasta—from Rigatoni to Casarecce, Conchiglie to Linguini—freshly extruded daily. May have a limited menu for our large group. \$22-32. <http://ethanstowellrestaurants.com/tavolata/>

*Palace Kitchen*—2030 Fifth Avenue (walk)—reservation for 20 at 6:30pm

Northwest/American—The bustling bar scene and open kitchen with applewood burning grill set the mood at Palace Kitchen. The kitchen serves appetizers and full dinners from happy hour to 1am. \$15-28. <http://tomdouglas.com/index.php?page=palace-kitchen>

*Etta's Seafood*—2020 Western Avenue (steep walk)—reservation for 20 at 6:30pm  
Seafood/Northwest American— Etta's big plate glass windows look out on the bustle of the Pike Place Market. This proximity inspires a seasonal, market driven seafood menu anchored by Tom's fresh Dungeness crab cakes and tuna sashimi salad with green onion pancakes. \$15-30.  
<http://tomdouglas.com/index.php?page=ettas>

*Pink Door*—1919 Post Alley at Pike Place Market (steep walk)—no reservation  
Italian-American—Many of the delicious, uncomplicated offerings derive from La Padrona's family recipes, drawn upon the freshness of the season from farms here in the Northwest. Whenever possible, food is spun from small, preferably organic sources, harvested in a sustainable manner. \$16-33. <http://thepinkdoor.net/>

*Aqua*—2801 Alaskan Way, Pier 70 (cab ride)—reservation for 10 at 7pm  
Seafood—Big, grand seafood house on the waterfront. Unlike the other restaurants that line the piers in Downtown Seattle, the cuisine at Aqua by El Gaucho outdoes the view. Executive Chef Steve Cain offers fresh daily selections of fish and 28-Day Dry-Aged Certified Angus Beef Steaks are prepared on an open-pit charcoal grill in the exhibition kitchen. \$32+. <http://elgaucho.com/Aqua-by-El-Gaucho.html>

*Chandler's Crab House*—901 Fairview Avenue North (cab ride)—reservation for 14 at 7pm  
Seafood— This is the best place to get crab in Seattle. It's a great, upscale seafood house on the shore of Lake Union. \$31+. <http://www.schwartzbros.com/chandlers.cfm>

*Quinn's*—1001 E Pike Street (cab ride)—reservation for 10 at 6:30pm sharp  
Pub—Features a bold take on casual dining, and was rated 'Best Pub' in the United States by Bon Appetite Magazine. Their menu features braised ox tail, beef marrow, and a mean burger. \$13+.  
<http://www.quinnspubseattle.com/>

*Cuoco*—310 Terry Avenue North (cab ride)—reservation for 20 at 6:30pm  
Italian—"Cuoco" is the Italian word for "cook", and the inspiration for showing off the chefs in an open kitchen. Fresh pastas, savory vegetables and other hearty entrees, created by chef Stuart Lane. \$12-24+.  
<http://cuoco-seattle.com/index.php?page=contact>

*Poppy*—622 Broadway East (cab ride)—no reservation  
Northwest—Jerry Traunfeld's capitol hill restaurant brings a new style of dining to the northwest. His inspiration comes from the "thali," a platter served to each guest holding a variety of small dishes. Highlighting seasonal ingredients, fresh herbs, and spices, it's a modern northwest tasting menu served all at once. \$22-32. <http://poppyseattle.com/>