

# Seattle Post-Intelligencer

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## On Dining: Despite its name, Urbane won't forget the farmer

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SPECIAL TO THE P-I

The restaurant in Olive 8 condos (1816 Eighth Ave.) has taken a name that conjures images of cosmopolitan style, but its menu will showcase a connection to area farms and local producers when it opens in December.

Chef Brent Martin is designing his dishes for *Urbane* with a farm-to-plate experience in mind. Among the celebrated sources: Willie Green Farms, Beecher's Cheeses, Salumi Artesian Cured Meats.

The wine list will be exclusively Pacific Northwest selections. And, here's an earth-friendly development: The restaurant won't serve bottled water, but will offer diners the option of sparkling or stilled aqua purified in-house and poured from reusable carafes.

The commitment to what seems to be the mantra at more restaurants -- local/sustainable -- won't limit Martin's ability to dabble in global flavors, though. He has been working with the tastemakers at World Spice Merchants to round up interesting, unusual ingredients such as cinnamon and nutmeg from Africa and Indian garam masala.

While the menu is still a work in progress, there are a few dishes that are locked in. Walla Walla's Thundering Hooves' pasture-finished bone-in rib-eye will wear a crown of Walla Walla onion rings. A butternut squash hash will accompany the pan-seared wild Arctic char. And, for dessert, Mount Rainier honey will be folded into an ice cream used to top a toffee pudding.

The New Zealand native also has given considerable thought to the kids' menu, looking for healthful alternatives to the typical junk food. That means offering raw veggies as an option and nudging traditional beef and pork hot dogs to the side in favor of leaner turkey dogs. Chicken nuggets will be made from fresh, not frozen, free-range poultry.

In addition to breakfast, lunch and dinner at Urbane, Olive 8 will be home to a coffee-wine bar where customers will have the option of ordering snackable items or more substantial fare from the restaurant's full menu.

### **ART is getting close**

Kerry Sear officially has moved into the soon-to-debut *ART Restaurant and Lounge* at the Four Seasons (99 Union St.), with the spectacular space set to make a big splash Oct. 27. In the meantime, *Cascadia* (2328 First Ave.) is still open, as Sear keeps his fingers crossed on selling his 10-year-old restaurant.

Gearing up for the new venture involves fine-tuning the menu, which the chef promises will be a fresh, simple approach with the focus on letting the flavor of the quality ingredients shine. So far, there's no

signature dish.

"We're going to let the guests decide what the signature dish will be," said Sear.

The sleek, modern dining room is a dramatic departure from the formal setting for which The Four Seasons is famous. There won't even be -- gasp! -- white linen tablecloths. With several different dining zones throughout ART -- from the bar to a private room for up to 20 -- guests will have a variety of options.

You'll find me at the counter, where Sear described the setup as something akin to a perpetual cooking demo.

I'm also looking forward to watching what happens to Cascadia. Hope the new owners keep the Alpine martini tradition afloat!

## **ONLINE**

[olive8.com](http://olive8.com)

[fourseasons.com/seattle](http://fourseasons.com/seattle)

[cascadiarestaurant.com](http://cascadiarestaurant.com)

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