

THE RESOLUTION ISSUE

# City Arts

THIS YEAR...

SEATTLE  
JANUARY 2010

**SAY  
FAREWELL  
TO AN OLD  
FRIEND**  
ELLIOT BAY  
BOOK  
COMPANY  
IS MOVING

**EAT  
DINNER  
WITH A  
STRANGER**  
THE TABLE  
MATTERS

**THEY  
WILL WRITE  
THE PERFECT  
POP SONG**

**GRAND HALLWAY** HAS PLANS FOR THE NEW YEAR

## COOKIN' AND EDEN

Peter Gabriel's "Blood of Eden" inspires complicated, but delicious, relationships.

by Jay Friedman | photography by Rina Jordan

This month's Dish-Off features Urbane, a glistening restaurant in the new Hyatt at Olive 8 hotel, and Volunteer Park Café, a neighborhood meeting place in a building that's more than one hundred years old. Moreover, it's a chef's battle of the sexes, as Urbane's Savuthy "T" Dye and VPC's Ericka Burke must each create one dish interpreting Peter Gabriel's "Blood of Eden," a song chosen for this month's competition by *City Arts'* Best Chef of 2009, Kerry Sear. Sear noted the song's gorgeous melody, though its melancholy message, like much of the 1992 album *Us* on which it is found, seems to reflect Gabriel's failed relationship and divorce. "I'll be interested to see how chefs interpret the gender messages," he told *City Arts*.



### Urbane Rabbit Three Ways

"I did a rather straightforward, literal interpretation of the song," T explains, playing on "blood" and "Eden." He really wanted to prepare snake for the Eden theme, but instead chose rabbit because of its prevalence in gardens and free-spirit nature. A delightful rabbit crêpinette sits on a salad of apple and quince — both believed by different camps to be the forbidden fruit of Eden. Next to that is rabbit loin

with luscious potato puree, surrounded by a rich rabbit reduction sauce of liver and blood, in tribute to the theme. Finally, reflecting T's free spirit, there's a crown rack of rabbit (as always, the meat closest to the bone is well worth the fuss) atop offal bread pudding, with scattered rabbit kidneys and hearts. It's my favorite part of the plate — my "moment of bliss," as Gabriel sings.

**Urbane**  
1639 8th Ave.  
206.676.4600  
urbaneSeattle.com



### Volunteer Park Café Seafood Two Ways

For her dish, Burke looked deep into the song and interpreted it as "the struggle for unity," she says, "a battle to reach one another in the face of the natural ebb and flow in any relationship." I sense this struggle in her seafood presentation. "Men are hot and women are cold," Burke asserts. She captures this idea with two separate and seemingly distant components on the plate: the pan-seared halibut and Louisiana prawns with saffron béarnaise

are male, while the chilled white anchovies with lentil salad, Kushi oysters and tobiko are female. But on closer look, "unions" of twos are evident; the prawns are intertwined, as are the anchovies, which frame and support the lentil salad and the pair of oysters. Furthermore, the hot and cold components complement each other well, giving me hope for unity while also being thoroughly delicious.

**Volunteer Park Café**  
1501 17th Ave. E.  
206.328.3155  
alwaysfreshgoodness.com