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long and parking is scarce. The move is to show for a weekend lunch.201 N 36th St, Seattle, WA 98103(206) 420-4665Visit WebsiteOpen for: Dinner seven days a week.Over the last decade and a half, chefs Rachel Yang and Seif Chirwe have built Joule into one of Seattle's most respected Korean restaurants, and the tight, seasonal menu routinely has intriguing items like kung pao squash and Muscovy duck. But if you come here you're probably getting the kalbi short rib steak. Tender, adorned with a slightly sweet marinade, served on a bed of grilled kimchi this is one of Seattle's best steaks, and somewhat its still under \$40. Dont forget to look at the creative cocktail menu.If you drive: Dining at Joule is relaxing, finding street parking on Stone Way is not. There are nearby lots, however.3506 Stone Way N, Seattle, WA 98103(206) 632-5685Visit WebsiteOpen for: Lunch and dinner on weekdays, dinner only on weekends.Price range: \$\$Youll probably come to Tivoli for the pizzas New Yorkstyle dough, foldable with a moreish tang, the crust is the star whether you get plain cheese or one of the rotating seasonal specials. But Tivoli has a secret second life as a small plates restaurant, with dishes like wood-fired rainbow carrots, sweet and charred, with a zingy horseradish cream. You can also stop in for lunch: get the mortadella sandwich, served with fluffy ricotta on fresh focaccia. (Its the Saint Bread crew, led by Yasuaki Saito, running things, so you know everything bread-related is on point.) Theres even a happy hour on weekdays from 3 to 5 p.m. where you can get vermouth for \$5. Check it out, youll go away happy.If you drive: If you get takeout here you can usually find short-term parking, but there arent many spaces to be had on this stretch of 34th. Take the bus, or prepare to circle the block.730 N 34th St, Seattle, WA 98103206-535-6054Visit WebsiteOpen for: Dinner Mondays to Fridays (reservations strongly encouraged).Price range: \$\$\$Canlis is the most famous restaurant in Seattle, and maybe the most important. Its what people think fine dining is supposed to be: valet parking, a panoramic view over Lake Union, servers appearing at your elbow with elegantly cured carafes of wine. The words amuse bouche will come up. Youll spend an entire evening inhabiting the world of people who go to restaurants like these, a world that somehow now includes you. Canlis has such clout that its website dares to tell notoriously casual Seattleites, Were a very dressy restaurant. We recommend a suit or sport coat for men, and ask that no T-shirts, shorts, hats, or casual attire of any kind be worn. At the moment, Canlis is in a transition period, with celebrated executive chef Aisha Ibrahim leaving, (Co-owner Brian Canlis departed as well; now his brother Mark is the sole owner.) So its hard to say much about what the food will be like in the future. (The menu stay will the same until the new chef takes over in late spring or early summer.) But whoever is in the kitchen, Canlis is still Canlis.Good for: The first fine dining experience of your life.2576 Aurora Ave N, Seattle, WA 98109(206) 283-3313Visit WebsiteOpen for: Lunch and dinner Tuesdays through SaturdaysPrice range: \$\$When Taurus Ox opened in 2019, Laotian cuisine was a rarity in Seattle, so thank owners Khampaeng Panyathong and Jenessa Sneva for introducing the city to dishes like thom khem (caramelized pork belly) and chicken laap (a salad with minced chicken). Dont miss the Lao pork sausage, fragrant with lemongrass and lime leaf, or the jaew, a tomato-y, somewhat spicy sauce comparable to salsa or chutney. For another rare treat, pair it with a locally made sato, or Laotian rice wine, from Village Ghost.Best for: A casual lunch or dinner.Open for: Dinner only on Tuesdays, lunch and dinner Wednesdays through Saturdays (hours vary by location).Price range: \$Spice Waala, which has opened three locations since starting as a pop-up in 2018, deserves to be in the pantheon of affordable Seattle takeout options alongside Dicks and teriyaki. The chutneys are sweet and spicy and bursting with life you can dip fries in them, get them alongside an aloo tikki (a potato patty) or papdi (crackers). The kathi rolls are similarly excellent whether youre getting one with paneer (a cottage cheese-like cheese), lamb, or chicken tikka. At this point weve just like, listed the entire menu and told you its good? But it is incredible. The seasonal soft serve with rotating flavors inspired by Indian cuisine deserves a shout-out too. This is street food done exactly right.Good for: A quick satisfying bite in the middle of a night out in Ballard, Columbia City, or Capitol Hill.Open for: Dinner Wednesdays through Saturdays (reservations strongly recommended).Price range: \$\$\$Behind a relatively anonymous new-build door on a busy stretch of Madison, chef Aaron Tekulve and his team are doing exceptional things. This two tasting menu spot should be on every fine dining fans radar, not just for the impeccable service a meal comes with a welcome sangria at the door, a poem written to celebrate the menu, even a bouquet made by Tekulves mom but for the inventive food. The menu shifts constantly based on the seasons and turns over completely every several weeks, but past highlights have include a porcini macaron and fantastically tender octopus cooked with bay leaf and splashed with fish sauce. Sitting at the chefs counter really makes you feel like youre at a dinner party hosted by an incredibly thoughtful, inclusive host (there are vegan, vegetarian, and pescatarian versions of the tasting menu).Good for: A big-deal celebratory dinner.2319 E Madison St, Seattle, WA 98112(206) 402-5698Visit WebsiteOpen for: Dinner Wednesday through SundaysPrice range: \$\$Tina Fahnbullehs restaurant is a gateway to West African cuisine. The menu teaches diners how to pronounce waakye (wab-che, a rice and beans dish) and tells them to eat with their hands; they can use fufu, a starchy, almost mashed potatolike side to sop up the creamy, carefully spiced broth from the soups. The user-friendly experience here is a recognition that many Seattleites arent familiar with food from countries like Liberia (where Fahnbulleh was born) or Ghana (where she spent her early childhood). Come to Gold Coast Ghal, though, and youll soon start craving potato greens.Must order: Get the fufu if you havent had it before while West African food is becoming a bit more common in Seattle, its still not something you commonly see.1009 Boren Avenue, Seattle, Washington 98104(206) 535-4584Visit WebsiteOpen for: Lunch Tuesdays through Sundays.Price range: \$\$If you want to impress the tourists you (inevitably) have to take to Pike Place Market, skip pass the fish-throwers and overcrowded waterfront view joints, cross the street, and take them to this restaurant inside a grocery store. The salmon collar sinigang and succulent longanisa have made this place into an American classic. Literally, the James Beard Foundation gave Oriental Mart an Americas Classics award in 2020, and you can see why sitting here eating adobo dishes makes you part of a long lineage of people of all classes, creeds, and colors who have eaten adobo dishes at this stainless steel lunch counter. While you ponder this, you can look at the handwritten signs cluttering the kitchen. One of them reads, WIFI PASSWORD: TALK TO EACH OTHERknow before you go: O Mart is open from 11 a.m. until 4 p.m. or until the sisters who run it are out of food which can happen on busy days.Open for: Lunch and dinner every day but Wednesdays.Price range: \$\$The Pham sisters behind the Pho Bac family of restaurants dont overcomplicate things, so when they opened this place across the parking lot from the original Pho Bac Sup Shop, they kept the menu minimalist. It features fried chicken with broth, rice, or dry egg noodles and pandan and banana waffles. Trust us, you dont need anything else, not when the chicken is this aromatic from garlic and fish sauce or when the waffles come with a fluffy, coconut-and-egg-whites dipping sauce. Combine it with cocktails, and theres no better brunch in Seattle.If you drive: Its tough getting parking here only the very fortunate can find a spot actually in the Pho Bac lot.1314 S Jackson St (Boren Ave), Seattle, WA 98144(206) 323-4387Visit WebsiteNote: Homer is temporarily closed as of June 2025.Open for: Dinner Tuesdays through Sundays.Price range: \$\$This chill Beacon Hill Mediterranean spot is named after a dog but it could just as well be named after the Greek poet because we want to write epics about its wood-fired vegetables. Or it could be named after the Simpsons character, because the doh it uses for its pitas is fantastic! Sorry, sorry, but these are some of the best pitas in the city, pillowy and freshly baked The menu constantly changes, but you can expect a wide range of dishes that draw on Mediterranean cooking tradition with a flair for condiments cured ham XO sauce, fish sauce caramel, harissa butter... you get the idea. Better get extra pita to sop it all up.Know before you go: Except for large parties, Homer is walk-in only, so prepare to have to go someplace else for a drink while you wait for a spot to open. This is no great sacrifice, as Homer is surrounded by great bars, including its sister restaurant, Milk Drunk.Open for: Lunch and dinner Thursdays through Sundays.Price range: \$Seattle doesnt have its own style of barbecue, and this famed takeout spot from Erasto Red Jackson mixes up all kinds of regional influences. The ribs here are cooked with a Carolina-style vinegar sauce and can be topped with a tomato-based barbecue sauce, a la Kansas City, or jerk sauce. The sides are mostly soul food standards but notably include the kind of sweet, melt-in-your-mouth plantains that are annoyingly hard to find in Seattle and a mac and cheese that is unexpectedly smoky and peppery. Thank Reds wife, Lelieth Jackson, for putting all the Jamaican notes on the menu. Were not sure who to thank for the lumpia, but who says no to lumpia?Good for: Family takeout night.4225 Rainier Ave S, Seattle, WA 98118(206) 760-2931Visit WebsiteOpen for: Dinner Thursdays through Sundays.Price: \$\$\$No single restaurant can please everyone; at Off Alley, a 14-seat brick-walled restaurant in Columbia City, chef Evan Leichtling and partner Meslina Prakash embrace that truth. You dont always find a meticulously seasonal chefs-choice cooking style and a hand-written list of cool natural wines paired with punk music and attitude, but that approach is working here. The menu changes daily, so check the website to see what you might encounter, from juicy smoked mussels with celery on sourdough and whole quail with nettles in a cream sauce to salt cod with squid ink rice and a burning-hot Scotch bonnet ice cream.Know before you go: Reservations are offered for the tasting menu only; you can walk in if you want to eat the a la carte bar menu, but be advised this is a small restaurant that fills up quickly. You can get a spot at the standing rail and get a 10 percent discount on your meal.4903 1/2 Rainier Ave S, Seattle, WA 98118(206) 488-6170Visit WebsiteOpen for: Dinner Wednesdays through Saturdays, two seatings a night (reservations strongly recommended).Price range: \$\$\$Its difficult to overstate how ambitious Archipelago is. Its not just a Filipino fine dining restaurant, its the only place in the city where each course comes accompanied by a short speech from a staff member that connects the dishes to some element of local or Filipino history, foregrounding the political undertones of a dinner that usually go unsaid. The miracle is that all of this is pulled off without it seeming pretentious or jarring. It helps that the team led by husband-and-wife owners Aaron Verzosa and Amber Manuguid are exceptionally welcoming. Theyll do things like ask each guest how hungry they are before serving the last savory course perfectly cooked steak ensuring no one feels the need to stop for a burger on the way home (a stereotype of fine dining restaurants). The tiny restaurants 12 seats are normally booked out months ahead so pay attention to when reservations drop in order to score a seat.Good for: Intimate dinners with one or two people (getting a full table here is hard).5607 Rainier Avenue South, Seattle, Washington 98118Visit WebsiteOpen for: Lunch and dinner, every day but Sunday.Price range: \$\$After five years as a food truck, El Cabrito became a brick-and-mortar restaurant on Burien's Ambaum Boulevard in 2019, with a few seats indoors and some covered tables on a back patio. Owner Leticia Sanchez started making moles with her grandmother in Oaxaca when she was five years old, and these years of experience show in dishes like the expertly balanced mole coloradito that pools around pork enchiladas and the molotes (fried masa dumplings filled with potato and chorizo) drowned in smoky morita pepper and avocado salsas, all presented on brightly hued ceramics. El Cabrito also serves specials like rockfish ceviche, tamales, and blue crab empanadas.Good for: Takeout anytime.14631 Ambaum Blvd SW, Burien, WA 98166(206) 849-5449Visit WebsiteOpen for: Dinner Tuesday through SaturdayPrice range: \$\$\$For more than 20 years, across three locations, Donna Moodies Marjorie has been a pillar of Seattle dining. The new Marjorie, inside the Midtown Square development, is a little different than previous incarnations (the beloved plantain chips are gone), but it is still as inviting as ever. The staff are among the citys friendliest, and the decor is impeccable: Jean-Michel Basquiat on one wall, a portrait of Prince on another, an actual turntable surrounded by plush chairs. The menu draws inspiration from all sorts of sources, but its anchored in soul food and Caribbean cuisines and the braised oxtail is soft, chewy, marbled with fat and spicy from a curry sauce. Save room for dessert, either the always-on-the-menu brioche bread pudding, or one of the specials; on a recent visit the matcha cheesecake was thick and creamy, a grassy tea flavor balanced out by sweet strawberries.Perfect for: Third through fifth dates make sure you like someone before you take them here.Open for: Dinner Wednesday through Sunday, lunch on the weekendsPrice range: \$\$\$Owner Jhonny Reyes can trace his culinary background to Seattles most famous French chef, Thierry Rautureau, whom he worked for at the bistro Luc. But the food at Lenox draws from Reyess Nuyorican heritage rich, crispy lechon crackling with fat and paired with slightly bitter greens braised in coconut milk until theyre soft and decadent, sweet plantains served with a bright chimichurri sauce. Since Lenox opened in 2024, its rapidly become the standard-bearer for Afro-Latin food in Seattle, and one of the most stylish, happening restaurants in all of downtown. Must order: The Tres Hermans salad features corn, beans, and squash in a green goddess dressing, but the star is the lightly pickled tomatoes, which are sharp and just a little bit sweet.2510 1st Avenue, Seattle, Washington 98121(206) 375-4557Visit WebsiteEither step up to the Capitol Hill sidewalk window or slip through a small grocery store to the indoor walk-up window to wait in a constant (but quickly moving) line with some of Seattle's most devout taco fans. You can get burritos or quesadillas, but these are some of the best tacos in the city.Mexico City style, on tortillas made from freshly ground masa, with blasts of acid and heat in the salsasand at a great price. Try as many as you're able to eat, but especially the campechano (with chorizo, steak, and potatoes) and the vegan mushroom and guajillo chile. If you prefer a sit-down taco experience, head a mile south to the full restaurant in the Central District.Boat Bar oozes understated chicness, with sea-foam green chairs, chevron tile floors, and crisp white countertops accented with gold fixtures. It feels like the hippest oyster bar under the sea, but like it also it went to grad school in Paris on its way to Capitol Hill. Renee Erickson opened Seattle's quintessential modern oyster bar with Walrus and the Carpenter, and here, Seattle's star chef found a way to improve even on that. Renee Erickson lays the concept out exactly how it should be done here: Every oyster comes out perfectly shucked, each mussel tastes as if it were plucked from sea this morning. The seafood is always the star here, nakedly simple in a way that shows off its succulence, and yet with tiny, artful touches that maximize flavor potential. Start with oysters, then move onto the other seafood, but don't feel bad ordering any of the beef dishes, either, which come from Boat Bar's steakhouse sibling, Bateau. Classic cocktails and French wines by the glass work best here for casual sipping, as the wine list takes a leap up in price. If you plan to order a bottle, the heavily French list sports a number of exciting options.

**Trauma sentence in english. Sentence of traumatised in english. Sentence of traumatised. Make sentence of traumatized. Meaning of trauma in tagalog sentence. Frame sentence of traumatised. What is an example of trauma. Meaning of traumatic in a sentence. Sentence of traumatic.**

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