



CHEF HOWIE THROWS A BIRTHDAY PARTY WHERE HE GIVES THE GIFTS

Seastar Restaurant & Raw Bar Seattle Celebrates First Birthday

Seattle, Washington---“I can’t believe we’re already turning one” says Chef John Howie – a typically proud parent, when speaking of his younger child, Seastar Restaurant and Raw Bar located at Seattle’s 2200. A spin-off of his highly successful Bellevue location, the comfortable restaurant within walking distance of downtown shopping and Seattle Center has received plenty of critical acclaim during its infancy. Providence Cicero of the Seattle Times headlined her review “New Seastar Restaurant and Raw Bar Shines with Stellar Food and Service”.

Chef Howie plans a week long first birthday celebration, where he “gifts” back to the supportive Seattle community, with a give-away and specials (offered in Seattle only) based on the restaurant’s January 27, 2009 opening date. From January 21st through the 27th, the weekly and nightly “gifts”, each of which are spins on 1/27/09, will be:

All week long: Beginning Jan. 21st, guests can drop their business cards in the fish bowl to win dinner for 8 people on their (the winner’s) birthday. The winning entry will be picked on January 27th.

Thursday 1/21: \$1.27 Sushi all night long, featuring Chef Howie’s Washington Roll (Smoked Salmon, Dungeness Crab and Granny Smith Apples), all Washington specialties, Shiro Maguro Ngiri, Ebi Ngiri, Vegetarian Futomaki roll, Kappa Maki, Washington Roll and Maguro roll.

Friday 1/22: Every couple that comes in and orders two entrees at lunch or dinner will receive a \$27.09 dinner gift certificate, to be used at a later date.

Saturday 1/23: Enjoy a glass of Krug and finish dinner with a 1 ounce pour of Louis XIII Cognac for \$127.09 (Valued at \$200.00).

Sunday 1/24: Seastar will feature \$1.27 Happy Hour beer, wine and cocktails all night long.

Monday 1/25: “Choose Your Charity” evening. Show support for Food Lifeline, Muscular Dystrophy Association and Bailey-Boushay House by dining at Seastar. 12.7% of your bill will be donated to one of these three charities, and you get to choose which one.

Tuesday 1/26: The first 127 dinner guests will receive a glass of bubbles and a dessert trio with the purchase of their entrée. (a \$20 value).

Wednesday 1/27: Happy Birthday! A Six-Course Happy Birthday Seastar Dinner- \$127.09 per couple. (Tax and Gratuity not included)

Birthday Menu

- 1st- Sushi and Seared Ahi paired with a 3 oz. glass of Tranche Pinot Gris
- 2nd- Hot and Sour Thai Soup paired with a 3 oz. glass of Cerdon du Bugey
- 3rd- Maytag Blue Cheese, Pear and Shrimp Salad paired with a 3 oz. glass of Joseph Drouhin, Burgundy
- 4th- Basil-Lemon Sorbet drizzled with Sparkling Wine (If you’re 21 years of age)!

- 5th- Seared Diver scallops with Chablis crème, crispy risotto cake, and shaved fresh local black truffles paired with 3 oz. glass of DeLille Chaleur Blanc
- 6th- Dessert Trio – Pear panna cotta with lavender syrup, white chocolate coconut crème pie, dark chocolate birthday cupcake paired with 1 ½ oz. glass of Andrew Rich Late Harvest Gewürztraminer
- Coffee and Tea
- Cookie Petite Four

Seastar Restaurant and Raw Bar Seattle offers a wide variety of fresh seafood, meats, poultry and pastas in the main dining room as well as fresh oysters, sushi, sashimi, ceviche, poke, chilled prawns, and crab in the popular Raw Bar. The award winning wine list includes a large selection of by-the-glass pours as well as bottles from many small and interesting wine producers. 30 bottles are priced at \$30 and under, and 20 are priced at \$20 and under. An 8 bottle Enomatic allows Seastar to offer hard to get and more expensive wines by the glass at a more “palatable” price as they are available by the ounce. Guests have the convenience of an underground parking garage – which, with a 1 ½ hour validation, is free at lunch and only \$2 at dinner (with a three-hour validation). Seastar is located adjacent to the Pan Pacific Hotel Seattle at 2200, where valet parking is available for \$7 at both lunch and dinner. For reservations please call (206) 462-4364.