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Award-Winning Seattle Chef Christine Keff Reintroduces Flying Fish in New South Lake Union Location

Starting Friday, May 28, Flying Fish Will Again Deliver Favorites Along with New Surprises

Seattle (May 26, 2010) – Renowned Seattle chef and restaurateur Christine Keff will re-open the nationally famous Flying Fish restaurant on Friday, May 28, in Seattle's newest premier neighborhood of South Lake Union.

In addition to mouth-watering happy hour, dinner and late-night dining, Flying Fish will now serve lunch at the new South Lake Union location. The menu will feature small plates, large plates, platters and bowls to encourage diners to sample a wide variety of the kitchen's creations. Flying Fish will also continue to feature a full bar and wine list to fit any taste and budget.

Flying Fish, 300 Westlake Avenue N., brings its flair for fresh, creative dishes to Vulcan's environmentally friendly, LEED Gold-certified Westlake/Terry Building on the corner of Westlake Avenue North and Thomas Street. Happy Hour will begin at 4 p.m. on Friday, and dinner will be served starting at 5 p.m. Regular lunch service will begin the following Monday, May 31 and will be served Mondays through Fridays.

"This is the start of a fresh, new chapter for Flying Fish. We look forward to continuing our tradition of service, creativity and superior sustainable seafood in the revitalized South Lake Union neighborhood," said Flying Fish Chef-owner Christine Keff. "Our new location in this dynamic neighborhood allows us to grow and expand our Flying Fish community in new ways that perfectly align with our values of innovation and commitment to sustainability."

The new Flying Fish location will accommodate as many customers as its current location, but will introduce a private dining area and outdoor patio seating.

Although experiencing a rebirth, Flying Fish will stay true to its roots and commitment to delivering the freshest possible fish to create signature dishes featuring local organic ingredients, global spices and forward-thinking styles of preparation. Keff remains committed to the values that first brought local and national acclaim to Flying Fish: an inventive, always-changing menu featuring the freshest, in-season seafood and produce from local farms and regional fishermen.

Keff first brought her award-winning, contemporary seafood restaurant to Seattle's Belltown neighborhood in 1995. During the past 15 years, Keff's dedication to sustainability and her fresh-to-table approach have given Flying Fish a reputation for delivering the freshest, most creative ingredients and dishes.



Keff started her culinary career at New York's famed Four Seasons Restaurant, but it wasn't until she traveled for a year through Thailand that she was impressed by the simplicity, quality and flavor of the seafood dishes grilled up in beachside restaurants. Combining inspiration, a commitment to sustainability and her now well-known fresh-to-table approach, Keff's unique new restaurant was born; setting the stage for a passion that is on display daily at Flying Fish.

Flying Fish joins a growing number of lively and eclectic retail shops, restaurants and lifestyle services located in South Lake Union. Its new prime location is in the heart of Seattle's burgeoning neighborhood known for innovation and creativity. Vulcan has attracted a mix of local and regional retailers as well as national retail tenants providing sought-after services and amenities in one of Seattle's fastest-growing neighborhoods.

"We're thrilled to welcome Flying Fish to South Lake Union. Chef/owner Christine Keff's dedication to quality and creativity has earned Flying Fish an award-winning reputation and loyal customer following as one of Seattle's most beloved restaurants," said Ada M. Healey, vice president of real estate at Vulcan Inc. "Flying Fish complements Vulcan's own commitment to a sustainable and innovative neighborhood. With the new Amazon.com headquarters and many more workers, residents and retail businesses adding new vitality to the area, Flying Fish will be in good company at its new home in South Lake Union."

Since its inception in 1995, Flying Fish has made an impact on diners and critics nationwide, garnering Keff numerous awards and accolades, including the 1999 James Beard Best Chef: Pacific Northwest. *Bon Appetit* named Flying Fish to its list of the country's 14 best restaurants.

Flying Fish is now accepting reservations at its new South Lake Union location. Call (206)728-8595 to reserve your dining experience. For more information about Flying Fish, go to www.flyingfishrestaurant.com. For more information about South Lake Union, go to www.discoverslu.com.

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About Chef-Owner Christine Keff

Christine Keff launched her culinary career with a two-year apprenticeship in New York's renowned Four Seasons in 1978. Following her Four Seasons training, Keff worked in New York City for 10 years. She opened three restaurants, developing their concepts and menus and assisting in the full design and development of these unique operations. She was cited by New York Magazine for her innovative approach to regional cuisine and was featured in Bryan Miller's New York Times column and in the New York Daily News.

From 1987 to 1988, Keff traveled extensively throughout the United States and Asia, spending time in Japan, Hong Kong, Singapore, Thailand and Indonesia before relocating to Seattle where she had a vision to combine her culinary travels with a passion for the fantastic products of Pacific Northwest.

After making her mark as executive chef at several Seattle restaurants, Keff achieved a lifelong ambition when she opened Flying Fish in July 1995. Its innovative and imaginative take on seafood reinvigorated the local dining scene, and Flying Fish instantly became a landmark Seattle restaurant.



Keff's seafood bistro has appeared in major publications across the country including *The New York Times*, *Bon Appetit*, *Gourmet*, *Wine Spectator*, *Decanter* and *Food & Wine*. In March of 1999, Flying Fish received a 4-Star rating by the *Seattle Post-Intelligencer*, sharing this award with only one other restaurant in the city. Two months later, the James Beard Foundation recognized Keff as the Best Chef in the Pacific Northwest/Hawaii.

Her powerful relationships with regional fishermen, as well as her use of local and sustainable ingredients, continue to bring her national attention as Seattle's seafood expert. In 2008, she was inducted into the Pacific Northwest Salmon Center's Wild Salmon Hall of Fame. Keff is the first chef to win this award, which honors those who demonstrate a passion for the preservation of sustainable wild salmon populations.

When not attending meetings, speaking about organics and seafood sustainability or representing the Pacific Northwest at national conferences, Keff is teaching cooking classes at Flying Fish. In addition, she regularly offers her time and talent to numerous organizations including Lambda Legal, the Women's Funding Alliance, Long Live the Kings and Save Our Wild Salmon. Keff's professional memberships include the Women Chefs and Restaurateurs, the International Association of Culinary Professionals, The James Beard Foundation and Chef's Collaborative.

About Vulcan Real Estate

Vulcan Real Estate directs all real estate activities for Vulcan Inc., a Paul G. Allen company. The company's experienced, talented team of real estate professionals offers a full range of development services from site selection to build-to-suit construction. Its real estate model is based on quality, sustainable development that builds new value across the entire community. To date, Vulcan has delivered more than 3.2 million square feet in 17 new office, biotech, residential and mixed-use projects in South Lake Union. The company has nearly 1 million square feet currently under construction. For more information, visit www.vulcanrealestate.com.