



Photo credit: Ed Anderson

A Note From Tom

Let's talk eggs and try not to be silly. EGGsactly! When Lucky Peach came out with their new cookbook on eggs, we were so EGGcited we invited them to share their EGGcellent knowledge for a class at our Hot Stove Society. We will EGGsplore these oval entities and find out how they EGGsist in our world today. Without EGGsaggeration, I think this will be a fun night, not to be missed. If I were to EGGsplain further, we plan to EGGsplore chicken, duck, goose and quail EGGS – and though EGGplant is not on the menu, there will be plenty of EGGStra EGGzemplary deliciousness.

And now onto less "punny" subjects, yet just as exciting. Our third Food Lovers

Weekend is getting close, starting April 28th through the 30th. Experience worldly flavors without traveling the globe. Talented guest chef instructors include Carrie Mashaney of Mamnoon, Miguel Chavez of Chavez, and Thierry Rautureau of Luc and Loulay - plus chefs from our own restaurants like Dezi Bonow and Sun Ji of The Carlile Room.

These events offer an opportunity to go deep on a range of topics and really discover your true passion for cooking.

Be on the lookout: Yakima Valley is invading Seattle this spring! Many of you know that our farm in Prosser is in the middle of Washington's Yakima Valley AVA (the oldest wine region in the state). We are proud to host four winemakers from the area on Wednesday, April 5th, for a delicious evening at the **Dahlia Lounge** featuring chef Brock Johnson's awesome ability to match seasonal, regional foods with the terroir laced wines. My wife Jackie, and Prosser Farm Manager, Dev Patel, will also bring recently picked valley produce and are offering farm produce classes at our Hot Stove Society throughout the spring, summer and fall.

Lots of fun to EGGslpore!

Cheers. Tom











All About Eggs with Rachel Khong

DATE: April 12, 2017

LOCATION: Hot Stove Society

All About Eggs is not your typical cookbook. This book takes the Lucky-Peach-style approach of presenting an in-depth examination of a single topic (eggs, in this case) with essays, stories, artwork, charts, graphics, and, of course, a large, wildly eclectic array of delicious egg recipes from around the world.









Yakima Valley AVA Dinner

DATE: April 5, 2017

LOCATION: Dahlia Lounge

With our friends and winemakers from Chinook Winery, Côte Bonneville, Owen Roe and Two Mountain, Dahlia Lounge chef, Brock Johnson, is eager to kick off the season of spring with incredible food pairings. Join us as we share unique wines, tales from the vineyards and delicious fare from the heart of Washington wine country, Yakima Valley.









Food Lovers' Weekend: Worldly Flavors

DATE: April 28-30, 2017

LOCATION: Hot Stove Society

Your three-day weekend in Seattle will include a Friday night reception, plus demos and cooking classes on Saturday and Sunday. We're excited to feature an incredible line up of chefs, highlighting what Seattle has to offer when it comes to Worldly Flavors!









Seattle Beer Week

DATE: May 4th-14th

LOCATION: Tom Douglas Restaurants

From Brave Horse Tavern to
TanakaSan, our restaurants are excited
to celebrate Seattle Beer Week with a
variety of events including beer dinners,
pub crawls and more – all with our
friends at Pfriem, Chuckanut, Bale
Breaker, Black Raven, Dru Bru and
other great breweries.







Save the Date



Coconut Cream Pie Day on May 8th at the Dahlia Bakery. Visit the Dahlia Bakery website for information on our Coco Pie Day events!

Follow Us







Home Restaurants Shop Catering Events Contact



































© 2024 Tom Douglas. All Rights Reserved.

 $\label{thm:concerned} \mbox{Tom Douglas Kitchen is concerned about your privacy}.$

We do not rent, sell or exchange email addresses.



Write us at: Tom Douglas Restaurants, 2030 5th Ave Seattle, WA 98121

Stop getting these updates