

Tom Douglas



Photo credit: Ed Anderson

A Note From Tom

My nickname amongst my "boys" is Tankard 5 acquired after a prodigious evening of "sipping" Scotch whiskey on the bonny bonny banks of Loch Lomond, Scotland. I like whiskey of all sorts, Irish, Tennessee, Kentucky and recently the distillations from our local purveyors.

Just like any delicious dinner, whiskey is only as good as the ingredients you put into it. We are thrilled to welcome Woodinville Whiskey Co. to our Dahlia Lounge on June 22nd – and similar to the way our chefs work, their distiller team carefully chooses ingredients grown in the Pacific Northwest. With optimal aging environments in the finest new American oak barrels, Woodinville Whiskey Co. whiskeys have an undeniable swagger, all of which makes this pairing dinner with Chef Kyle Johnson an epic feast that should not be missed! Fun stories and surprises are included – so if you're in need of a great [Father's Day present](#), two tickets to this event (and a designated driver) would make for one happy dad!

I am a grill nut...not a surprise to many of you who've listened to my radio show on KIRO for the last 13 years, or to those who have joined me for dinner at my house. I have three different BBQ grills ensconced in my front yard.

Jackie rolls her eyes at the need, but for me it all makes sense: the Hasty Bake for large meat, whole salmon, or for searing steaks for large groups, the Big Green Egg for super low and slow batches of jerky and other small smoking/roasting projects, and the Weber Performer for rotisserie or roasting birds, beef, ribs and lamb. But now.....only one!

[Weber](#) has come out with a new grill just in time for Father's Day and summer. I was given one to test and as for returning it...not a chance! The old grills have now been duly gifted to nephews and daughter. The new Weber Summit has GAME!! Inch-thick walls on the kettle come with dreamy dampers, and a diffuser plate for great heat control that solves the low-and-slow BBQ riddle. Adjustable grates make for easy steak or chicken searing. A gas starter makes igniting the charcoal a breeze with no residual starter fluid taste. The kettle size will easily cover a full-size rib roast, 20-pound turkey or even a 15-pound salmon. The fit and finish is top notch heavy duty stainless steel, and the kettle top and bottom is nicely hinged so no more wondering what to do with the lid when it is off. This whopper is going to cost you \$2000, but it is built well enough to last 20 years, so \$100 bucks a year the way I look at it. I'm in love!

Cheers,
Tom



Upcoming Events



**Woodinville Whiskey Co.
Dinner at Dahlia Lounge**

DATE: June 22nd at 6:30PM

LOCATION: Dahlia Lounge

In need of a Father's Day present? Woodinville Whiskey Co. pairing dinner with Chef Kyle Johnson will be an epic feast that should not be missed! We're talking duck prosciutto served on barrel staves, Manhattans with 100% rye whiskey, pastrami salmon collars, drunken cornbread for dessert and much, much more. Fun stories and surprises are included!

Tickets »



Hot Stove Society's Food Lovers Weekend

DATE: April 5, 2017

LOCATION: Hot Stove Society

Sign up now for the 4th Food Lovers Weekend of the series - Discovering Seattle's Summer Bounty! Eating your vegetables have never been this fun! Of course, we will add some delicious meat! Immerse yourself in all the season has to offer, discover new fruits and vegetables and recipes that incorporate the latest trend in dining: delicious mains with meat on the side!

Tickets »



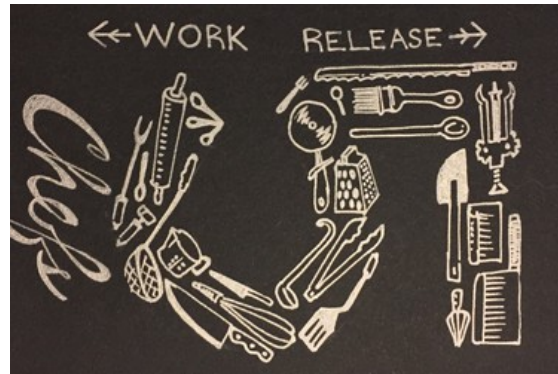
**Cuoco Pasta Classes
Continue in June**

DATE: June 20th & 27th at 6:30pm

LOCATION: Cuoco

Cuoco's intimate pasta classes are back and will feature the art of making fresh, delectable pasta with our expert pasta chef, Stan! Learn about technique, recipes and partake in a hands on demonstration before returning to the dining room for a 3-course family dinner, featuring your own pasta! Wine and a take-home portion of your pasta is included!

Tickets »



**Work Release 10 at Carlile
Room**

DATE: July 12th at 6:30pm

LOCATION: Carlile Room

Work Release is a Dinner Series at the Carlile Room by Line Cooks, Sous Chefs, and Chefs de Cuisines from around town who want to cook something outside their normal house of employment. For Work Release 10 we invite you to taste something unexpected from 5 chefs presenting 10 courses. Chefs include Chef de Cuisine Wilson Bauer: Schwa, Chicago (2 Michelin Stars, ok!), Chef Jeffery Vance at the James Beard Best New Restaurant Semi-Finalist 2017 No Anchor and Navy Strength, Chef Cam Hanin: Chef at Ma'Ono Fried Chicken and Whiskey, Chef Juno Mine: Café Juanita and our Chef Dezi Bonow: The Carlile Room.

Tickets »



News



**Brave Horse Tavern: Now
Open for All Ages!**

Kids Welcome

This just in! Our Brave Horse Tavern is now open for all-ages until 8pm - and - kiddos get a FREE pretzel to snack on which totally gives parents a moment to take a breath before their beer orders. Brave Horse Tavern's Chef Brian Walczyk and Dahlia Lounge's Chef Brock Johnson wrangled their little ones and enjoyed a few burgers and fries. Perfect for a Father's Day outing, future week night family dinners or weekend brunches!

More Info »



4th of July Calls for Free Shipping!

Rub with Love

We're nearing the first day of Summer and 4th of July is right around the corner, so Rub with Love is ready to celebrate with FREE shipping on orders over \$35 (UPS ground only) through July 4, 2017. Please use coupon code: JULY4TH. To ensure your package of grilling goodness arrives in time for the holiday, please place your order by June 23rd.

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

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