

(shellfish & seafood)

Fish Fanatic

RESTAURANT: **Tilth**

Chef/owner Maria Hines
1411 N 45th St.; 206.633.0801
tilthrestaurant.com

PURVEYOR: **Loki Fish**

Owners Hing Lau Ng, Pete Knutson (fisherman) and Jon Jonah (fisherman)
4602 SW Frontenac St.
206.937.1048; lokifish.com

Maria Hines had a great knack with seafood when she was chef at the W Hotel's Earth and Ocean, and she plans to stick with her favorite suppliers now that she has opened her own organic-certified Wallingford eatery, Tilth. She's particularly effusive about wild salmon from Loki Fish, the company run by fisherman/SCCC anthropology professor Pete Knutson and his family. To reduce inadvertently catching other species, Loki's sockeye salmon is caught with relatively short gillnets whose mesh size is determined by the targeted fish (little fish can swim straight through them, and too-big fish will be repelled by them). This eco-conscious method appeals to Hines, but originally, she says, "I was turned on by the flavor." Loki fish, she says, is handled with much more care than the standard sockeye. "When you first get a [Loki] fish—the eyes are clear and bright. It smells like the sea, there are no gash marks on the outside. When you butcher the fish, it hasn't had time to break down; it's very firm fleshed." She serves Loki sockeye prepared with autumn vegetables, chickpeas and an herb coulis.

OTHER RESTAURANTS THAT SERVE LOKI FISH: Brasa, Earth and Ocean, La Medusa (4857 Rainier Ave. S; 206.723.2192; lamedusarestaurant.com) and Rover's (2808 E Madison St.; 206.325.7442; rovers-seattle.com)

WHERE TO BUY IT: Off the boat at Fisherman's Terminal, call for location; Broadway, Carnation, Columbia City, Lake City, Magnolia, University District, Vashon Island and West Seattle farmers' markets; Madison Market (1600 E Madison St.; 206.329.1545), Ken's Market stores (multiple locations including 7231 Greenwood Ave. N, 206.784.3470), select Thriftway stores (3830 34th Ave. W, 206.283.2710; 20036 Ballinger Way W, 206.368.7221; 4201 SW Morgan St., 206.937.0245), Town and Country Market (343 E Winslow Way, Bainbridge Island; 206.842.3848)

She Sells Shellfish

RESTAURANT: **Xinh's Clam and Oyster House**

Chef Xinh P. Dwelley
221 W Railroad Ave.,
Suite D, Shelton; 360.427.8709

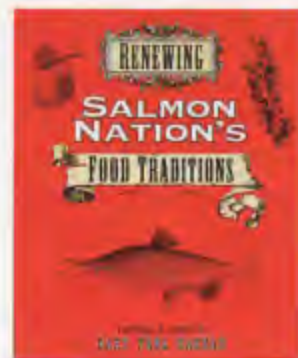
FARM: **Taylor Shellfish Farms**

Owners Paul and Bill Taylor
and Jeff Pearson
130 SE Lynch Road, Shelton
360.426.6178
taylorshellfishfarms.com

Xinh P. Dwelley is a chef in a rare position: Her restaurant is actually owned by a farm—the shellfish collective Taylor Shellfish Farms. Dwelley came to the United States from her native Vietnam in 1970 and found work in the shellfish industry. "I didn't know oysters," she laughs, "but I could work in the mud." After becoming a champion shucker, Dwelley eventually got into recipe development for Taylor and cooked meals for the staff. About a decade ago, when a restaurant came up for sale in Shelton, Taylor's management put Dwelley in charge of the kitchen, where she uses her fusion flair to showcase the company's clams, mussels and oysters. When Anthony Bourdain came to check out Taylor's geoducks for his Travel Channel show, *No Reservations*, it was Dwelley who showed him all the possibilities for the long-necked clams: fritters, chowder and best of all, her "ceviche, Vietnamese style," with thin slices of geoduck tossed with vegetables, fish sauce, mint and lime juice.

OTHER RESTAURANTS THAT SERVE TAYLOR SHELLFISH FARMS SHELLFISH: 35th Street Bistro (709 N 35th St.; 206.547.9850; 35bistro.com), Campagne, Canlis (2576 Aurora Ave. N; 206.283.3313; canlis.com), Union (1400 First Ave.; 206.838.8000; unionseattle.com) and Volterra (5411 Ballard Ave. NW; 206.789.5100; volterrarestaurant.com)

WHERE TO BUY IT: From the farm's Web site and two retail locations (130 SE Lynch Road, Shelton, 360.432.3300; 2182 Chuckanut Drive, Bow, 360.766.6002); Ballard, Bellevue and University District farmers' markets; Wild Salmon Seafood at Fisherman's Terminal (1900 W Nickerson St., 206.283.3366)



The Book on Native Foods

With the help of Slow Food, Chefs Collaborative and Ecotrust, editor Gary Paul Nabhan, a writer, lecturer and conservation scientist, hopes to create a new appreciation—and appetite—for Olympia oysters, Ozette potatoes, sea beans and other native Northwest culinary treasures with his book, *Renewing Salmon Nation's Food Traditions* (Oregon State University Press, 2006, \$9.95), a comprehensive guide to the farmed, fished and foraged heritage foods of our region. The book also includes a resource guide to the region's nurseries and seed companies. S.D.