

**59 AFFORDABLE
ESCAPES**

INSIDE:
**NORTHWEST
HOME**
.....
**OUTDOOR
LIVING**

seattle

THE PREMIER SEATTLE MONTHLY

MAY 2009

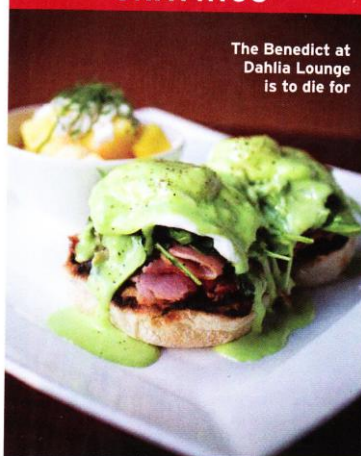
NORTHWEST **island**
getaways

**AN INSIDER'S GUIDE TO THE
SAN JUANS, WHIDBEY + GULF ISLANDS**

PLUS:
**OLD SCHOOL,
NEW MUSIC**
**BLUEGRASS,
FOLK, CABARET**
Why Seattle bands
are going retro



CRAVINGS



The Benedict at Dahlia Lounge is to die for

MOM'S DAY OUT

May is the time to celebrate Mom—how better than with a Benedict at brunch? *Ellen Pepin*

BARKING FROG

Those looking for something a little fancier should try the **DUNGENESS BENEDICT**, which layers Dungeness crab cakes with herb hollandaise sauce. Your choice of English muffin or biscuit arrive on the side, along with roasted red potatoes. *Brunch Sat.–Sun. Woodinville, 14580 NE 145th St.; 425.424.2999; willowslodge.com/culinary-barkingfrog.com \$\$\$*

BAY CAFÉ

One of nine Benedicts on the menu, the **SEAFOOD BENEDICT** piles baby shrimp, crab meat and scallops on top of a traditional English muffin, along with a poached egg and hollandaise. It's just the right thing to eat while enjoying the dockside view. *Breakfast daily. Magnolia, 1900 W Nickerson St., Suite 108; 206.282.3435 \$*

DAHLIA LOUNGE

This **TRADITIONAL BENEDICT** starts with apple-wood-smoked Berkshire ham set atop English muffins (homemade by head bread baker Gwen Grande at the Dahlia Bakery), topped with poached eggs and covered in a scallion-flecked hollandaise, then served up with a juicy fruit cup. *Brunch Sat.–Sun. Downtown, 2001 Fourth Ave.; 206.682.4142; tomdouglas.com/restaurants/dahlia-lounge \$\$\$*

THE HI-SPOT

With the **BENGAL BENEDICT**, the usual hollandaise is replaced with a house-made curry sauce, poured over poached eggs, ham and an English muffin for a Benedict unlike any you've tasted. *Breakfast Mon.–Fri., breakfast and brunch Sat.–Sun. Madrona, 1410 34th Ave.; 206.325.7905; hispotcafe.com \$*

LUNA PARK CAFÉ

Vegetarians will love Luna Park's version of the **BENEDICT**: eggs Florentine, made with fresh spinach piled atop an English muffin and dressed with the traditional poached eggs and hollandaise. Meat friendly? Add diced bacon for \$1.50 more. *Breakfast daily. West Seattle, 2918 SW Avalon Way; 206.935.7250; lunaparkcafe.com \$*