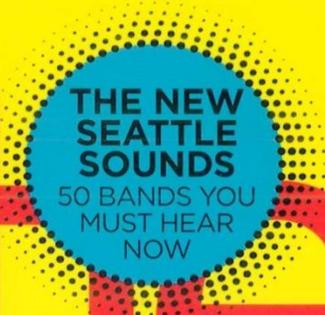


BEST KOREAN RESTAURANTS

seattle

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SEPTEMBER 2014



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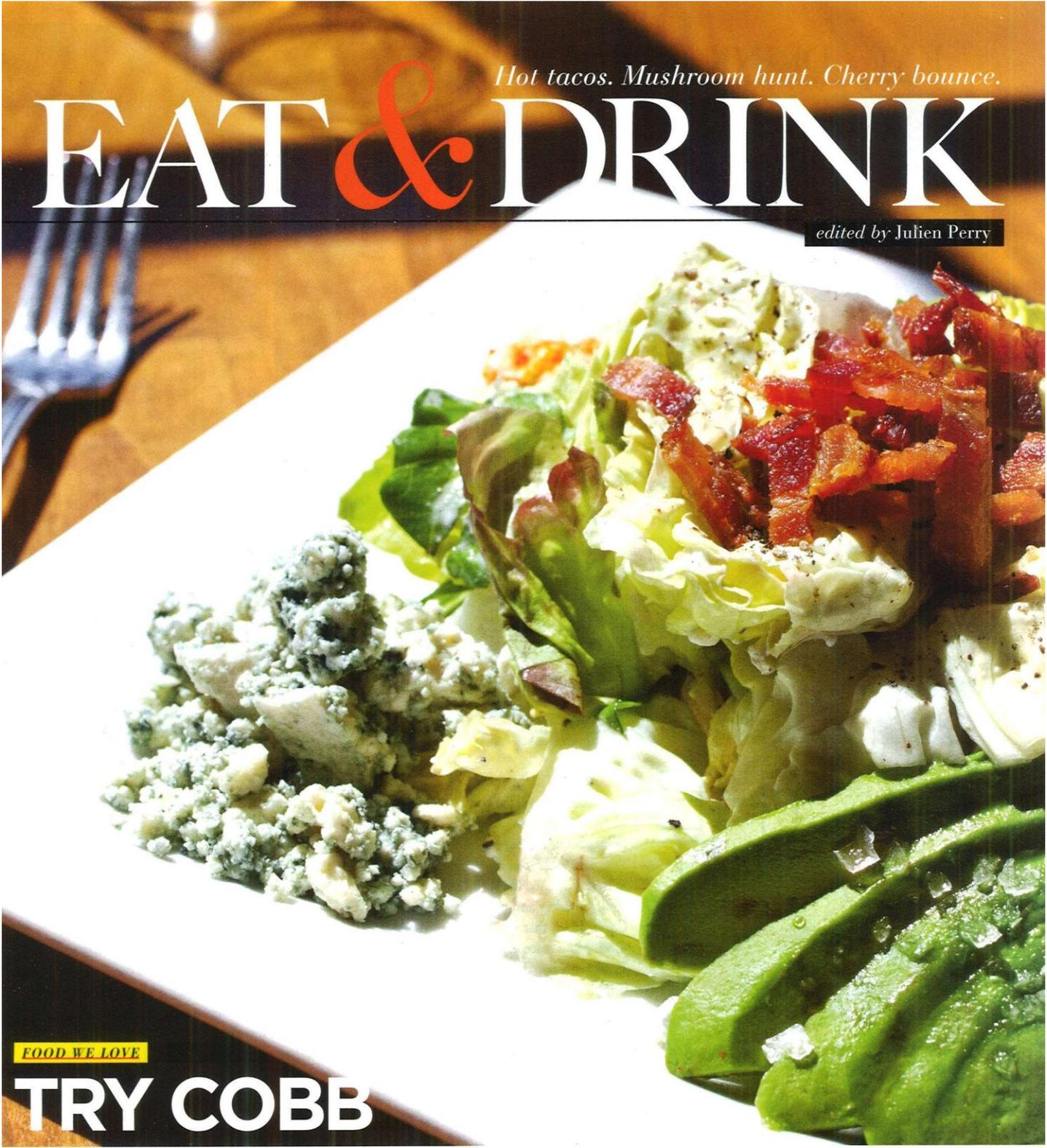
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PLUS BOOM GOES CAPITOL HILL & PIONEER SQUARE

EAT & DRINK

Hot tacos. Mushroom hunt. Cherry bounce.

edited by Julien Perry



FOOD WE LOVE

TRY COBB

There's a rather famous item on the lunch menu at **MATT'S IN THE MARKET**, and it's not the fried catfish sandwich. The **COBB SALAD** (\$15) has been an afternoon delight at this Pike Place Market perch since 2010. What makes it so special are equal parts flavor and flair. It's a pile of crispy Bibb and butter lettuce sufficiently doused in blue cheese dressing, with a classic side represented in all four corners of a large white plate: poached chicken tossed in fine herb aioli; the creamiest of deviled eggs; sliced avocado; and blue cheese crumbles—the perfect over-the-top complement to the bleu cheese dressing. Where's the bacon, you ask? It's stacked on top of the lettuce, a sort of challenge to lesser Cobb salads. This particular entrée-size dish is one of those exquisite compositions that when ordered by someone in the restaurant, draws stares. Fawning and regretful looks follow, along with the lament "Why didn't I order that?" Don't be blue. Now you know better. Lunch and dinner Mon.–Sat. Pike Place Market, 94 Pike St.; 206.467.7909; mattsinthemarket.com **JULIEN PERRY**

MATT OWENS