

KIMPTON ALEXIS HOTEL

Catering Menu

KIMPTON

Alexis
HOTEL SEATTLE



“Food is a way to communicate and to be part of a memorable experience”

- Executive Chef, Eric Rivera

1007 First Avenue | Seattle, WA 98104

Sales Office: 206-340-6733

www.alexishotel.com



THE BOOKSTORE

—
BAR & CAFÉ



Chef Eric Rivera utilizes hyper-seasonal ingredients, so our menus update frequently based on the best options the Pacific Northwest has to offer.

We like to view our menus as a starting point. Let us create a custom menu for your event. Please speak with your catering manager about additional options.



THE BOOKSTORE

—
BAR & CAFÉ

KIMPTONHOTELS.COM

Eric Rivera - Executive Chef

Olympia, Washington, native Eric Rivera started his career in business. But cooking was always his passion, and he wasn't afraid to hustle to get where he is today: breaking new ground as Executive Chef at Seattle's Bookstore Bar & Café.

His journey to Bookstore Bar & cafe has taken many noteworthy twists and turns, including a three-plus year stint at Alinea restaurant in Chicago, where he was Director of Culinary Research Operations working alongside chef-owner Grant Achatz. After that he moved on to Seattle's Huxley Wallace Collective, where he opened the Thompson Hotel Seattle, plus four restaurants, in just one year with Josh Henderson.

Eric, a graduate of the culinary school at the Art Institute of Seattle, traces cooking back to when he was a small child. Growing up in a Puerto Rican family that celebrated food, Eric often cooked with his grandfather. Despite his early connection with the kitchen, Eric pursued jobs in mortgage and insurance. But eventually he found himself drawn back to food.

Grassroots tactics led him to his first job: Eric knocked on doors for jobs when he was beginning culinary school. "I would walk into restaurants wearing a suit and holding my resume. Nothing came of it," Eric explains. "But when I finally took off the suit and simplified my resume to say only, 'Culinary Student' then people started paying attention. I got my first job."

Starting in the kitchen at Seastar in Seattle, Eric moved on to Blueacre Seafood, where he eventually became sous chef while still in school. When the opportunities at Alinea and Huxley Wallace Collective presented themselves, Eric seized them.

Now, in his new job at Bookstore Bar & Cafe, Eric plays to his guests' sense of discovery. "It's an exploration of the whole flavor spectrum, where you can go from sweet to savory to sour in one bite," he says. "We have all these great local ingredients at our disposal, and we'll be highlighting flavors of the Pacific Northwest – but in a way that will feel fresh and new to locals and visitors alike."

To wit: a black cod with pickled leeks and shallots, fried capers, and peeled walnuts. There will also be multi-course dinners made up of small bites – spoonfuls intended to surprise and delight. In some cases, the experience will be interactive as chefs will prepare and serve courses tableside, which Eric describes as a chance for guests to see "sleight of hand magic" first-hand.

When he's not cooking, Eric enjoys video games and playing with his dog.

KIMPTON®
hotels & restaurants

KIMPTON ALEXIS HOTEL

Lunch

ALEXIS BUFFET

- **Butter Lettuces**
chervil, pickled mustard seeds, smoked shallot vinaigrette
- **Seasonal Roasted Vegetables**
- **Marble Potatoes**
- **Your Choice of Two** (*choice of 3, add \$10 per person*)
 - Trout *smoked lemon*
 - Hangar Steak *chimichurri*
 - Roasted Chicken *escabeche*
 - Heirloom Squash *vadouvan*
- **Seasonal Dessert**
\$45 Per Person

AFTERNOON DELIGHT

- **Butter Lettuces**
chervil, pickled mustard seeds, smoked shallot vinaigrette
- **Your choice of Three Open-Faced Sandwiches**
(groups of 30+, select four)
 - Charcuterie, carrot relish, cucumber, dijon aioli*
 - Smoked Eggs, chicharrones*
 - Chicken, vadouvan aioli, chervil*
 - Beef Tartar, horseradish cream, fried shallot, quail egg*
 - Everything Lox + Bagel
 - Spicy Tuna, fresno chili, kewpie*
 - Trout Rillette, radish, pickled things*
 - Avocado, fermented tomato, mousse, smoked egg*
 - Cucumber, heart of palm, smoked shallot vinaigrette, red watercress
 - Asparagus, buttermilk, tangerine lace, sabayon**Available on gluten-free bread upon request*
- **House-made Potato Chips**
Salt+ Vinegar Purple, Black Pepper Rose, Firey Gold
- **Bookstore Signature Cookies + House-made Brownies**
\$40 Per Person

SOUP + SALAD LUNCH

- **Local Bakery Bread + Sweet Cream-Salted Whipped Butter**
- **Seasonal Soup**
- **Romaine Salad** *fresh fruits, caesar dressing, grilled chicken breast*
- **Chef's Mixed Greens** *banyols red wine vinaigrette, lardon, tombo poke, walnuts, shaved vegetables*
- **Butter Lettuces** *pickled mustard seeds, smoked shallot vinaigrette, fresh + fried herbs, pickled vegetables*
- **Seasonal Dessert**
\$40 Per Person

BUILD-YOUR-OWN DELI BUFFET

- **Chef's Mixed Greens** *pickled red onion, banyols red wine vinaigrette*
- **Assorted Charcuterie, Deli Meats + Cheeses**
- **House-made Condiments + Seasonal Accompaniments**
- **Assorted Local Bakery Breads** (*gluten-free available upon request*)
- **House-Made Potato Chips**
Salt+ Vinegar Purple, Black Pepper Rose, Firey Gold
- **Bookstore Signature Cookies + House-made Brownies**
\$39 Per Person

ON-THE-GO SACK LUNCH

- **Assorted Pre-Built Deli Sandwiches**
**Vegetarian Available Upon Request*
- **House-Made Potato Chips**
- **Bookstore Signature Cookie**
- **Whole Fruit**
\$30 Per Person

For parties under 20 guests, a \$75 labor charge will be added.