



AVA KHALIPA

LEUKEMIA FIGHTER/PHILANTHROPIST
AVA'S KITCHEN

AVASKITCHEN.ORG

  @AVAS.KITCHEN
 @AVAKHALIPASKITCHEN

Ava Khalipa was diagnosed with ALL (Acute Lymphocytic Leukemia) on January 20, 2016. We were immediately thrust in a world that no one wants to be a part of. Ava was very lucky that her type of leukemia has an extremely high cure rate. From that point forward, Ava and the entire family chose to be positive through our journey. Instead of letting Ava's diagnosis cripple us, our family instead has become an even stronger unit. Ava has been lucky to react to treatment so well and we make sure to live life to the fullest. Ava has been so strong through this process and we know she will do great things in the future after she overcomes such a huge obstacle in her life.

While being hospitalized many times, Ava has seen how important it is for children to have some joy in a time of such hardship. Even as she was going through her own struggles, she made it clear she wanted to do something to help other kids going through cancer. This is when we were connected to Erik Rees and NEGU. Since then, we have partnered with the foundation and raised over \$400,000 to create programs to help and give hope to families battling pediatric cancer.

FEATURED DISH

AVA KHALIPA'S AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

FEATURED BEVERAGES

LYRA IMPORTS
MONKEY SHOULDER SCOTCH
DIANE'S BLOODY MARY




GAME DAY ARTIST: CARISSA ROSE  @CARISSAMULLS
FOR INQUIRIES: CARISSAMULLS@GMAIL.COM



MARK CANLIS

OWNER
CANLIS RESTAURANT, SEATTLE

CANLIS.COM




 @CANLISRESTAURANT
 @CANLIS.SEATTLE
 @CANLIS

The second of three sons, Mark grew up in a restaurant family. He joined Canlis in 2003, after graduating from Cornell University and serving as a Captain in Air Force Special Operations. He met his wife, Anne Marie, while opening famed restaurateur Danny Meyer's fifth restaurant, Blue Smoke, in Manhattan. Returning to Seattle, Mark spearheaded the generational transfer and brand modernization that has garnered the family business national acclaim as one of the finest restaurants in America. He now owns and operates Canlis restaurant with his more talented brother, Brian (who edits this website).



CHEF BRADY WILLIAMS

EXECUTIVE CHEF
CANLIS RESTAURANT, SEATTLE

 @CANLISRESTAURANT
 @CANLIS.SEATTLE
 @CANLIS

Born in Southern California, Brady spent his younger days pursuing a professional hockey career. A serious injury would change those plans, and he returned home to find the kitchen - working at his grandparent's neighborhood diner.

In 2012, he was selected as the Chef de Cuisine at FT33 in Dallas, opening the restaurant under chef Matt McCallister. He then moved to Brooklyn, where he worked under chef Carlo Mirarchi as the Executive Sous Chef at Roberta's and the two-Michelin-starred Blanca. In 2015, Brady joined Canlis as its sixth-ever Executive Chef. Since then, he has garnered a number of local and national awards, including a perfect, 4-star review from the Seattle Times. He was also named a Finalist for Rising Star Chef of the Year by the James Beard Foundation for 2017, recognizing him as one of the country's top, young culinary talents.

FEATURED DISH

CHEF BRADY WILLIAM'S WOOD-FIRED MAINE LOBSTER
DUNGENESS CRAB SOUP