

CHEF BRADY WILLIAMS

EXECUTIVE CHEF, CANLIS
SEATTLE, WASHINGTON



FEATURED DISH

**DUNGENESS CRAB
HAIGA RICE, PRESERVED STRAWBERRIES, HAZELNUTS**

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 his first job in the kitchen - working at his grandparents' neighborhood diner. In 2012, he was selected as the Chef de Cuisine at FT33 in Dallas, opening the restaurant under chef Matt McCallister, before moving 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 the restaurant's sixth-ever Executive Chef in its storied, sixty-nine-year history. Since then, he has garnered a number of local and national awards including a perfect, four-star review from the Seattle Times, followed by a nomination for Rising Star Chef of the Year by the James Beard Foundation in 2017.

Recognized as one of the country's top, young culinary talents, Food & Wine Magazine named him a Best New Chef in 2018, and earlier this year, he won the James Beard Foundation Award for Best Chef: Northwest.

CHEF RENEE ERICKSON

EXECUTIVE CHEF/AUTHOR/CO-OWNER
SEATTLE, WASHINGTON



FEATURED SHELLFISH TAKEOVER

**LINGCOD CEVICHE
LEMONGRASS, COCONUT
CILANTRO, URFA BIBER
ALASKAN KING CRAB**

**HAMA HAMA OYSTERS
ON THE HALF SHELL
WILD GULF SHRIMP COCKTAIL**

James Beard award-winning chef, author, and co-owner of multiple properties in Seattle, Washington: The Walrus and the Carpenter, The Whale Wins, Barnacle, Bar Melusine, Bateau, Deep Dive, Willmott's Ghost, Bistro Shirlee, Westward and several General Porpoise Doughnuts and Coffee locations. A Seattle native, Renee's restaurants highlight the bounty of the Pacific Northwest with a European sensibility. Bon Appetit Magazine has compared her to M.F.K. Fisher, Elizabeth David, and Julia Child.

Dedicated to creating an environment that not only nourishes the body, but feeds the soul, their restaurant design work with business partner Jeremy Price, *Price Erickson*, has received national press and attention.

Renee Erickson's food, casual style, and appreciation of simple beauty is an inspiration to her staff and guests in the Pacific Northwest and beyond.