

10 TOP NEW WASHINGTON
WINES (p.66)



seattle

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AUGUST 2010

SANDWICHES!

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COOKING UP A FRUITFUL
PIE-MAKING PARTY

DECIPHERING
'GREEN HOME' LINGO

HOW OUR NEW CONCUSSION
LAW KEEPS KIDS' SPORTS SAFE

ONE-OF-A-KIND FAVES

SOME SAMMIES ARE HARD TO CATEGORIZE, BUT OH SO EASY TO SWALLOW



ELK MEATBALL NETTLETOWN EASTLAKE

Order an elk meatball sandwich (\$8) and you, too, can appreciate how these lean, flavorful and impeccably shaped oval meatballs are carefully tucked inside a crusty Le Fournil loaf, then topped with a bracing mix of herb salad and pickled veggies.

WILD BOAR SLOPPY JOE QUINN'S CAPITOL HILL

The lowly '50s dinner staple is given an upscale spin at Quinn's, where the slightly gamy meat is spooned over a buttery brioche bun, then crowned with crispy sage leaves, fried onions and

a fried jalapeño. There's a definite kick to this Joe (\$10).

THE PARMA DELAURENTI SPECIALTY FOOD & WINE PIKE PLACE MARKET

DeLaurenti's Parma sandwich (\$5.99) embodies the perfect marriage of tasty ingredients—Parma prosciutto, sharp Reggiano cheese, peppery arugula and truffle oil—all in one deluxe (Macrina roll) package.

CHICKEN PESTO GRINDERS HOT SANDS SHORELINE

Forget dim sum. The best hangover cure in town is the chicken and pesto sandwich (\$10.95) at Grinders

PORK BURGER FACING EAST TAIWANESE RESTAURANT BELLEVUE

Tender slices of pork belly with cilantro, pickled mustard greens and a sweet-salty peanut topping, all stuffed into a Chinese steamed bun (\$3.25), make us wish someone would open up a franchise and sell these by the sackful.

Hot Sands—a gut buster smothered with golden, Marsala-grilled onions, savory portobello mushrooms, cherry tomatoes, basil and melted feta and mozzarella.

SHAWARMA MAWADDA CAFÉ HILLMAN CITY

Duck into Mawadda and order the sensational lamb

shawarma (\$5.99), which is decked out in onions and tomato-and-garlic sauce on griddle-warmed pita. Your breath will reek for days, but your stomach will be smiling.

CATFISH PO' BOY KINGFISH CAFÉ CAPITOL HILL

The catfish po' boy (\$8.50) at Kingfish Cafe is a sandwich that requires a fork. Tender fried hunks of catfish are drizzled with a spicy "Dixie" tartar sauce, then dressed up with pickles, lettuce and tomatoes on a soft hoagie roll.

RUSTIC HAM AND CHEESE MELT CAFÉ MAGNOLIA

At Melt Café, you get three options: Order a "Classic" if you prefer your sandwich as listed, a "Melt Me" if you desire one toasted, and a "Piled High" if you're a meat-avore who needs the extra protein and a scoop of caramelized onions, too. For less than \$10, the Rustic Ham and Cheese is a sweet deal that comes with hand-carved slices of smoked ham, shingled pieces of Brie and mustard on an excellent Macrina baguette.

OPEN-FACED CHICKEN LIVER TOAST DINETTE CAPITOL HILL

Dinette's silken Tuscan chicken liver pâté spread thinly on burnished slices of crostini (\$7) is a heavenly indulgence punctuated by a bright confetti of Mama Lil's pickled peppers.