



## **Four New Properties Join Fire & Vine Hospitality**

*New restaurant in Seattle's Pike Place Market, three properties opening in Walla Walla, Washington, El Gaucho culinary and farming updates, Inn at El Gaucho renovation all coming in 2018*

Seattle, WA – March 14, 2018 – Fire & Vine Hospitality today announced that it will open four new properties in 2018 as the company marks the first year of the partnership between El Gaucho Hospitality and James Beard Award-winning chef Jason Wilson. The team will open a stunning view restaurant in Seattle's Pike Place Market to showcase seasonal produce from [Fire & Vine Hospitality's](#) partnerships with Fall City Farms and Sound Sustainable Farms. [Eritage](#) resort and restaurant will begin operations in early May in Walla Walla, WA. [Crossbuck Brewing](#) and [Walla Walla Steak Co.](#) will open this spring in the historic Walla Walla train depot. Each of these new properties will be part of the [Revelers Club](#) loyalty program. The [Inn at El Gaucho](#) has also begun renovations and updates to each of the rooms in the 17-room luxury inn located above El Gaucho Seattle.

"We spent 2017 working to develop the vision for our team and the guest experience we want to create at each of our locations. We set the groundwork and now we have the ability and confidence to seek new challenges," said Chad Mackay, CEO, Fire & Vine Hospitality. "Our next steps will include a mix of updates to our current brands, hospitality partnership opportunities and the creation of our own new concepts."

"Our culinary teams have been collaborating and creating all year and we are excited to bring some new ideas to the table at our existing restaurants and our new projects," said Jason Wilson, culinary director, Fire & Vine Hospitality. "Our inspiration comes from our connections with the people and bounty provided by local farms, fields and waters."

### **Pike Place Market, Seattle**

Sweeping views of Elliott Bay and connections with Seattle's Pike Place Market vendors and local farming partners serve as inspiration for Fire & Vine Hospitality's newest restaurant concept. Located at 2001 Western Avenue, the new project will benefit from the Pike Place Market expansion and waterfront access enabled by the removal of the Seattle viaduct. The restaurant will occupy newly created space along the western edge of the plaza, giving emphasis to the \$8.3 million renovation of

the building, and adding depth to the modern atmosphere of the neighborhood's new retail mix. Construction is scheduled to begin in June 2018 with an opening date in late summer. Designed by Seattle-based architects, Skidmore Janette, the restaurant will showcase the dramatic Puget Sound view and embrace a variety of live fire elements including the unique indoor bonfire table. The main dining room and bar can seat 80 guests, outdoor seating for 48 and several private dining spaces which can be configured to host intimate and large gatherings.

### **Eritage, Walla Walla**

Opening in May, 2018, Eritage is a tribute to the history, beauty and warmth of Washington's farms and vineyards. Beautifully located on 300 acres in the rolling fields of wheat and vineyards of Washington wine country, Eritage is only minutes from downtown Walla Walla and its regional airport. Each of the ten luxury suites opens to a patio or deck with expansive views of the Blue Mountains, rolling farmland and a pristine man-made lake. Ten lakefront villas will open later in 2018. The Eritage restaurant menu is created by James Beard Award-winning chef Jason Wilson to reflect the area's history and honor the farmers and providers of locally grown ingredients. Eritage was founded by Justin Wylie, owner and winemaker of Va Piano Vineyards with financial support from American Lending Center and development management by Scott Knox. Fire & Vine Hospitality is responsible for resort services, dining and operations. Terra Luthi is general manager and Deb J. Carter serves as events marketing director.

### **Walla Walla Steak Co. and Crossbuck Brewing, Walla Walla**

For generations, the train depot has been Walla Walla's front door and has been transformed into Walla Walla Steak Co. and Crossbuck Brewing set to open in spring 2018. The culinary team led by Executive Chef Chad Bostwick will prepare updated steakhouse classics and beer-friendly tap room fare over a custom charcoal grill and wood-fire oven. The outdoor patio with fire pits will provide a gathering place for guests to connect. Private dining and celebrations are available in the dining room, tap room, historic rail car or offsite with the mobile kitchen. Both properties are led by a team of hospitality veterans and residents with deep local roots including Dan Thiessen, managing partner and Steven Brack, head brewer and partner.

- **Walla Walla Steak Co.:** The warm and authentic hometown steakhouse pays tribute to classic steakhouse dishes updated to highlight seasonal produce and featuring certified USDA Prime and Choice Angus beef from Cattle Company Beef in Spokane, WA. The restaurant and bar will be open for dinner and feature an extensive local wine list, creative craft cocktails and Crossbuck beers.
- **Crossbuck Brewing:** Guests enjoy a front row seat to the entire brewing process where craft beers are tapped directly from the tanks in view. A strong barrel-aged program rounds out the range brewed with local hops and barley. Crossbuck offers innovative tasty beers, unmatched service and adventurous collaboration with area wine and spirits makers.

### **Fall City Farms and Sound Sustainable Farms**

The Fire & Vine Hospitality sourcing philosophy has always been based on serving the very best ingredients, with local and organic produce at the top of that list. In 2017, the company celebrated its first harvest with [Sound Sustainable Farms](#) and will build on that program with a partnership with [Fall City Farms](#). The Fire & Vine culinary team has worked with both farms to plant a variety of fruits and vegetables for each of the company's Western Washington-based restaurants. Eritage, Crossbuck Brewing and Walla Walla Steak Co. will work with Walla Walla-based farmers and ranchers.

### **The Inn at El Gaucho Renovation**

Located above El Gaucho Seattle, the 17 rooms at the Inn at El Gaucho have begun an extensive renovation. The architecture and design firm Skidmore Janette created a luxurious design scheme which nods to the "retro-swank" history of the property with an elevated and modern touch. The project began in March 2018 and will be completed by June.

### **About Fire & Vine Hospitality:**

The team behind El Gaucho Hospitality, along with Chef Jason Wilson, operates as Fire & Vine Hospitality. The partnership was designed to share strengths and create new opportunities for future growth. The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma and Portland; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage resort, Walla Walla Steak Co. and Crossbuck Brewing. A new restaurant will open in summer 2018 in Seattle's Pike Place Market. The Revelers Club program is designed to show our gratitude for our guest's loyalty and provide benefits at each Fire & Vine property. Free to join, the Reveler Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Each Fire & Vine Hospitality property is unique to the community it serves but all share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy. No excuses and no compromise.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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