



AERLUME

Fact Sheet

December 2018

Perched on the hillside above Elliott Bay and steps from Pike Place Market, Aerlume shines with light, air and sweeping views of the sound and sky. Inspired by deeply-rooted connections with local farmers and providers, the menu delights with the pure flavors found in the seasonal bounty of the Pacific Northwest. Aerlume is part of [Fire & Vine Hospitality](#) and the [Revelers Club](#) loyalty program.

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Social Media @aerlumeseattle

Hours of Operation

Dinner from 4-10 pm daily

Happy Hour 4-6 pm daily

Lunch beginning in 2019

GATHER: Aerlume is designed to showcase the natural beauty of the Pacific Northwest

- The design features colors and materials inspired by our landscape with a cozy ambiance to evoke a feeling of retreat and intimacy with earth, air, water and fire elements
- Stunning views from every seat in the restaurant and bar
- Ceiling height windows open to Puget Sound breezes on warm days
- Outdoor seating in the front patio is set back from Western Avenue for privacy but still feels part of the vibrant Pike Place Market neighborhood
- Western-facing covered deck provides sunset views and sounds of Elliott Bay

- 20-seat indoor fire table provides a gathering place and a spectacular focal point to the dining room
- Black walnut tables are custom made by Knottingham Woodshop in south Puget Sound. <https://theknottinghamwoodshop.com/>
- Expansive open kitchen creates a sense of energy
- Airlume will be a perfect spot to watch the Winter 2019 removal of the Seattle viaduct
- Architect/Designer – Skidmore Janette
- Contractor – Wilcox Construction

HONOR: Delicious ingredients prepared with care

Executive chef Maggie Trujillo and Chef Jason Wilson worked together to create a menu inspired by the changing array of seasonal ingredients prepared with vibrant flavors and seasonings.

Menu highlights include:

- King Salmon Gravlax and Roe with Tarragon Crème Fraiche and Grapefruit Mustard
- Chicken Liver Mousse, Spicy Nuts, Truffle Honey, Mulled Apples
- Crispy Cauliflower with Golden Raisin and Caper Salsa, Red Curry Yogurt and Fresh Herbs
- Grilled Beef Short Rib, Pastrami Spice, Homemade “Kraut”, Potato Puree and Cabernet Sauce
- Roasted Halibut, Lemon Chile Spinach, Hen of the Woods Mushroom and Smoked Pepper Sauce
- Carrot Cake, Mascarpone, Vanilla Gingerbread Ice Cream and Candied Pecans
- Butterscotch Vanilla Pudding, Caramelized Bananas, Banana Bread

PRESERVE: Local Connections and Partnerships

- Custom Votive Candles and Entry Art Installation: Billy and Piper O’Neill of Glass Eye Studios in Ballard. Founded in 1978, Glass Eye Studio is the largest, and longest running hot shop in Washington State, serving as a vital stepping-stone for generations of glass artists looking to develop and refine their technique. Known for its mastery of form and color spectrum, Glass Eye creates both decorative art, including ornaments, votives, and paperweights, and, beginning in 2018, is expanding to include commissions, fine art, sculptural installations, and artist residencies.
- Culinary Partners: Our menus benefit from close connections with Sound Sustainable Farms, Tonnemaker Farms, Frog Hollow Farms, Taylor Shellfish, Niman Ranch, Proven Bakery and many more.
- Fall City Farms: The Fire & Vine culinary team is working closely on a custom farming operation with Amanda Marino, of [Fall City Farms](#) to complement the menus at each

location and develop plans for preserving the best of each season to serve throughout the year. [Read more about Amanda](#)

REVEL: Private Dining and Events

Sweeping Elliott Bay views, spaces warmed by live fire, seasonal menus and exceptional service define events at Aerlume. Our two glass-enclosed private dining rooms each open to views of the Puget Sound, the Olympic Mountains and the Seattle waterfront, or smaller groups of up to 20 can gather around the interior fire table. Whether guests are looking for an intimate space for a business lunch or a large holiday party, Aerlume will accommodate up to 250 guests.

- **ORCHARD** The spacious Orchard room can be configured in several ways to accommodate groups up to 70
- **VINEYARD** The intimate Vineyard room can host up to 30 guests
- **FIRE TABLE** The Fire Table provides a warm and welcoming space for up to 20 guests
- **DINING ROOM** The Aerlume dining room and each of the private dining spaces can be reserved as a whole for up to 250 guests
- **OUTDOOR SPACES** The patio and deck are available for private parties

Aerlume Team Biographies

Stephanie Storvik, General Manager

Aerlume general manager, Stephanie Storvik has deep roots in Seattle and the hospitality industry and lights up when talking about her career and hometown. She loves this place, the people she meets and that things are different each day. She grew up watching her mom waiting tables and got her first job scooping ice cream at 15. She continued working in restaurants while going to school at Washington State University and spent a semester at CUNY Hunter College in Manhattan. Prior to joining the Fire & Vine Hospitality team, Stephanie served as Regional Director of Operations for Heavy Restaurant Group. She currently serves on the board of the Seattle Restaurant Alliance.

Stepping into the GM role at Aerlume is an exciting move for Stephanie. She believes that the first year of a restaurant is an important time to get to know the community and be flexible about turning the dial and changing things up to make it a place that stands the test of time. Stephanie is a dedicated teacher and mentor and enjoys working to blend a team of people and balance a mix of strength and skills. Close family ties are important to Stephanie. Her father was a second

generation longshoreman and loves looking out the windows at Aperlume and thinking of family at the port. In addition to spending time with friends and family, Stephanie loves to write and travel.

Maggie Trujillo, Executive Chef

Maggie Trujillo spent most of her life far from the ocean, yet she says it is where she feels most at peace. As a competitive swimmer, she thrives near water so the sweeping views of Elliott Bay make Aperlume the perfect spot for this rising star chef. Maggie earned her Culinary Arts degree from Le Cordon Bleu at the Western Culinary Institute in Portland, OR in 2004 and is a creative, committed leader in the kitchen. She worked for the Portland Hilton Hotel before moving to Ashland, OR and Lela's, Chateaulin and Caldera Brewing Company. Maggie's experience working with a true farm-to table restaurant began in 2014 when she joined Larks Restaurant at the Inn at the Commons in Medford, OR. The position at Aperlume brings Maggie close to the water she loves and presents an opportunity for her to expand her connections with providers by working hand-in-hand with Fire & Vine Hospitality farming partners including Fall City Farms, Sound Sustainable Farms and many more.

Amanda Marino, Farmer, Fall City Farms

Chef Maggie Trujillo and the rest of the Fire & Vine culinary team are working closely on planting lists with Fall City Farms to complement the menus at each location and develop plans for preserving the best of each season to serve throughout the year.

Amanda grew up in New York State with little experience with gardening or farming. She graduated from the University of Vermont with a B.S. in Community and International Development. While there, she also acquired a Certificate in Sustainable Farming. Amanda apprenticed at Edible Schoolyard NYC after college, then moved to Portland, ME, where she completed an Americorps term with Cooking Matters. Following her term, she managed the volunteer program at the Good Shepherd Food Bank and partnered with the University of Maine Cooperative Extension to host a Master Gardener class. Amanda then enrolled in the University of Vermont's Farmer Training Program. Through this program, she gained experience in small-scale organic farm management and developed an understanding of crop planning, harvesting and processing techniques and CSA/ farm stand operations. After completing the program, she moved to Washington, DC and became the Capital Area Food Bank's Food Growing Specialist and helped build community gardens in southeast DC, teaching garden education in a half acre urban garden. Amanda's positive attitude, farming skills and warm heart are sure to bring a beautiful harvest.

Lonnie Anderson, Captain and Spirits Director

Lonnie is guided by the principle he learned working for his grandfather's pharmacy – treat every customer as if they are family. Lonnie was born in raised in Seattle, graduated from Bishop Blanchet High School and earned a degree in web programming and design from Shoreline Community College in 2001.

Lonnie joined El Gaucho Bellevue in 2008. He was quickly promoted to Captain and helped build the successful private dining and bar programs. He was eventually tapped to run the Spirits Syndicate for all of Fire & Vine Hospitality. Aperlume provides an opportunity for Lonnie to create a bar program from scratch. He is known for creating cocktails with a nod to history using fresh, local ingredients.

About Fire & Vine Hospitality:

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, Portland and Vancouver, WA opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aperlume, located steps from Pike Place Market. [The Revelers Club](#) is the industry's most generous loyalty program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property. Free to join, the Revelers 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.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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Aerlume Photos and Logos Available [HERE](#). Credit to Fire & Vine Hospitality