



AERLUME

Aerlume Announces the Start of Lunch Service

Plan a mid-day escape and celebrate lunch with an Elliott Bay view

Seattle, WA – June 10, 2019 – Just in time for market strolls on sunny summer days, Aerlume today announced that [lunch](#) is now offered daily. The menu includes favorites such as king salmon gravlax as well as new standout dishes including a soft-shell crab BLTA sandwich and the Aerlume Wagyu burger. Walls of windows open to outdoor spaces and frame iconic views of Elliott Bay, the Olympic Mountains and Seattle’s evolving waterfront. Located at 2003 Western Avenue in the Marketplace building, Aerlume is just a few steps north of Seattle’s Pike Place Market.

Inspired by deeply-rooted connections with [local farmers and providers](#), Executive Chef [Maggie Trujillo’s](#) menu showcases a changing array of seasonal ingredients prepared with vibrant flavors and seasonings. Lunch dishes include a variety of small plates, salads and sandwiches, as well as many of the large plates found on the seasonal dinner menu.

Lunch service begins at 11:30 am daily and menu highlights include:

- Small Plates:
 - King salmon gravlax and roe with tarragon crème fraiche and grapefruit mustard
 - Dungeness crab lettuce wraps with lemon, basil, crispy shallots and garden greens
 - Crispy cauliflower with golden raisin and caper salsa, red curry yogurt and fresh herbs
 - Grilled Spanish octopus with green hummus, citrus-chili chimichurri and merguez lamb sausage.
- Salads & Sandwiches:
 - Fresh and grilled market vegetables with avocado, sprouted ancient grains, feta cheese, summer greens and green goddess dressing.

- Spicy fried chicken sandwich with coleslaw, pickled peppers and mustard seed vinaigrette
- Akaushi Wagyu beef burger with Beecher's Flagship white cheddar, chimichurri aioli, heirloom tomato and lettuce.
- Open-faced cornmeal fried softshell crab "BLTA" with coleslaw and remoulade
- Large Plates:
 - Sweet pea and goat cheese tortellini with arugula pesto, toasted almonds and truffle
 - King salmon with corn puree, marinated tomatoes and grilled cucumber
 - Seared scallops with peas, mint, carrots, radishes and pancetta
 - Grilled Washington Prime 14 oz. dry-aged New York steak with wild mushrooms, slow roasted carrot and cabernet sauce

The Aperlume menu is built on a close connection with Fire & Vine Hospitality's custom farming operation managed by Amanda Marino, of [Fall City Farms](#). The culinary team works with Marino to develop a planting list to complement the menus at each location and to preserve the best of each season to serve throughout the year. Other sourcing partners include Sound Sustainable Farms, Tonnemaker Farms, Frog Hollow Farms, Joe Obaya of Mercato Stellina, Taylor Shellfish, Niman Ranch, Macrina Bakery, Fundamental Coffee Co. and many more.

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 Lunch Photos Available [HERE](#). Credit to Fire & Vine Hospitality