



Current: 2505 First Avenue, Seattle WA 98121
Summer 2020: 2414 Western Ave, Seattle WA 98121
206-728-1337

El Gaucho Seattle, Union Stables

- 2414 Western Ave, Seattle WA 98121 - two blocks north of Pike Place Market
- Opening in summer 2020 - current location will remain open until new space is complete to ensure an easy transition for team and guests.
- The main dining room, four private dining rooms and bar will occupy 10,000 square feet.
- El Gaucho Seattle will be open for dinner and happy hour

Legendary Experience

- Collaborative evolution - The El Gaucho team and guests are part of the process to carefully identify the essential and cherished El Gaucho elements and creatively incorporate them in the new location.
- New look will feature luxurious finishes to complement the rustic original wood and brick in the historic space
- Comfortable elegance includes cushioned seats and upholstered booths to ensure an atmosphere where conversations flourish
- Sparkling silver, shimmering candlelight and a new indoor fire table will beckon when viewed through the multi-paned windows
- Tableside service is an El Gaucho hallmark - from Caesar Salad and Flaming Brochette to the final flambé of Bananas Foster.
- Nightly live music will continue to be a key element of the El Gaucho experience
- Several of the [commissioned paintings](#) by artist Nina Mikahailenko will move to the new location and others will find new homes in other El Gaucho locations.
- Four private dining rooms of various sizes will continue celebratory traditions
- Service staff and culinary team will receive new custom uniforms including an updated tuxedo style for front of the house team.

Culinary Excellence

- Tradition of live-fire cooking continues with an amplified exhibition grilling experience with the evolution of racking, hanging and smoking capabilities
- The menu will continue to feature traditional steakhouse classics with thoughtful seasonal updates
- Ongoing commitment to sourcing the best products in the world
 - 28-day dry-aged Niman Ranch All-Natural Prime Certified Angus Beef®
 - Local and organic seasonal produce
 - Sustainable seafood
 - Rare and specialty items

About Union Stables

- The El Gaucho current location has a [rich history](#), as does the new home at Seattle's Union Stables
- Union Stables is listed on the [National Register of Historic Places](#). Built in 1910, it was home to 300 horses used for pulling streetcars and fire engines. It is a rare example of a brick and heavy timber multi-story stables building and was once considered the most modern building of its kind west of the Mississippi.
- LEED Gold certified renovation in 2015 and award-winning historical preservation with efficiency upgrades including a green roof to reduce storm water flows which contributes to the overall 70% reduction in energy use.
 - Historic Seattle 2016 Preservation Award for "Best Rehabilitation"
 - NAIOP 2015 Redevelopment/Renovation of the Year
 - State of Washington 2015 State Historic Preservation Award
- The renovation retained many of the unique touches from the building's prior life. The weight-bearing wood beams were reinforced but retain the markings where horses would brush against and nibble the wood. The original brick walls are also exposed capturing the look of an earlier era.

About Fire & Vine Hospitality

The Fire & Vine Hospitality team provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic hotels and restaurants including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort and Aperlume, located steps from Seattle's Pike Place Market. The Revelers Club is the industry's most generous rewards program

designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property, as well as Walla Walla Steak Co. and Crossbuck Brewing. 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.

Media Contact:

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