

One-stop spring

Our top picks for where to eat, drink, and play this month

SPECIAL SECTION

Inside Seattle



The new Fremont Collective houses Joule, the Whale Wins, and Evo gear store.



EAT



SEE LOCAL ART

Justin Kane Elder painted the graphic print that wraps the 25,500-square-foot building.

A deliciously fun dilemma

FREMONT | The Fremont Collective—a former warehouse now home to two new restaurants plus the gear store, Evo—presents diners with a tough decision: Go for fusion at **Joule**, the former Wallingford gem reborn as a Korean steakhouse, or dive into seafood at the **Whale Wins**, the latest project from chef Renee Erickson? At Joule, husband-and-wife chefs Seif Chirchi and Rachel Yang whip up surprises like short ribs with grilled kimchi and, for brunch, oatmeal-stuffed porchetta and sesame waffles. Across the way, the Whale Wins's menu revolves around the wood-fired oven Erickson uses to turn out marvels like sardines on toasts, crowned with roasted tomato mayo and shaved fennel. \$\$; 3506 Stone Way; joulerestaurant.com or thewhalewins.com >40D



FROM TOP LEFT The Whale Wins; its sardine toasts; the collective's creative exterior; bartender J.P. Sander mixing a drink in Joule's bar, under its quirky retro sign

