

THE (NEW) TASTEMAKERS

2012 serves up an emerging all-star team of palate pleasers BY ANNA SAMUELS



Three pastry chefs/bakers to watch, from left: Baruch Ellsworth of Canlis and Sarah Ellsworth and Michael Sanders of Sitka & Spruce

PORTRAITS BY KATHRYN BARNARD

Seattle is home to such an array of delicious food that choosing a place to eat can be more than a little overwhelming. It's about to become even harder to make a dining decision as we introduce a handful of new talent into our Northwest culinary club. This year's lineup has a little bit of everything: pop-up rock stars, farmers market royalty and libation masterminds all poised to become the next big names in Seattle cuisine.

Baruch Ellsworth

PASTRY CHEF, CANLIS

When celebrated pastry chef Neil Robertson left his post at Canlis (2576 Aurora Ave. N.; 206.283.3313; canlis.com) last year, the foodie world was abuzz with rumors of who would step in. Enter Baruch Ellsworth, a 32-year-old San Francisco transplant whose culinary résumé, boasting kitchen time at The Dining Room at the Ritz-Carlton and Benu, had Seattleites swooning. Since starting last year, Ellsworth, a nominee for *Food and Wine* magazine's Best Pastry Chef award, has introduced a new tasting menu and updated a handful of main plates while still offering up those quintessential Canlis desserts, such as the fruit-clad crème brûlée (\$12) and the Grand Marnier soufflé (\$14). With many of his pastry predecessors branching out on their own (see below) and a stellar support system at home (his wife is Sitka & Spruce pastry chef Sarah Ellsworth), we're excited to see what Ellsworth has in store for us.

Michael Sanders and Sarah Ellsworth

BAKER AND PASTRY CHEF, SITKA & SPRUCE

When Matt Dillon announced plans for a bakery earlier this year, we knew Sitka & Spruce (1531 Melrose Ave.; 206.324.0662; sitkaandspruce.com) dream team Michael Sanders and Sarah Ellsworth were to thank for the inspiration. Sanders, who fell headfirst into baking after leaving his post as sous chef at Spinasse, does most of his work at The Corson Building, where he crafts the small batches of natural leavening sourdough that has fans singing his praises. Ellsworth, formerly of San Francisco's Boulettes Larder, is the woman behind Bar Ferd'nand's pastries, such as the wildly popular yeasted croissants (\$4.50). She's also married to Canlis pastry chef Baruch Ellsworth. We can only imagine, with such tasty hobbies and so many dedicated followers, the bakery nirvana that will emerge when Sanders and Ellsworth combine forces.



Heliotope Architects' Joe Herrin (left) and Mike Mora design some of the best dining spaces in town, such as Ma'ono Fried Chicken and Whiskey

Joe Herrin and Mike Mora

FOUNDERS, HELIOTROPE ARCHITECTS

Mike Mora and Joe Herrin may not be chefs, but their work will change the way you eat. Since founding Heliotope Architects in 2000, Mora and Herrin have become go-to designers, noted for their use of modern, light and local materials. After transforming West Seattle's Spring Hill (now Ma'ono Fried Chicken and Whiskey) into a sleek, glass-, maple- and steel-accented space in 2008, the pair was hooked on restaurant design. The recently opened Fremont Collective building boasts two recent Heliotope projects: the newly minted Joule space (see page 141), rich with popping color and custom art pieces, and Renee Erickson's The Whale Wins (see page 141), complete with cool, white-washed walls and a wood-fired oven. Heliotope's recent bragging right is its work on Meeru Dhalwala's long-awaited SLU incarnation, Shanik (of Vancouver's Vij's fame; see page 122), a project led by Herrin, who, in a personal e-mail to Dhalwala, urged her to consider moving southward to bless Seattleites with her heavenly Indian cuisine.