A Taste of Seattle Forks on the Road Culinary Travel & Edible Experiences

TO BOOK CONTACT: 617.825.0505

SEATTLE WITH ITS BREATHTAKING VIEWS OF PUGET SOUND and craggy, snow-capped Mount Rainier, is a vibrant port city, hip as can be and replete with music, art and museums—and it's delicious. Condé Nast Traveler has just named it to its list of the Best American Cities for Foodies. Forks on the Road has a menu of edible experiences, and we'd be delighted to create a food-focused adventure made just for you. Cruisers, if you are embarking or disembarking in the Pacific Northwest, why not set three days aside, pre or post, to Taste Seattle? Taste it with your special someone and what a great idea for a girlfriends' getaway!

PIKE'S PLACE MARKET – Has long been the heart of the city's vibrant food scene. It's a multi-sensory experience of sights, sounds, aromas, tastes and textures. An expertly guided tasting tour will mix the market's fascinating 100+ years of history with the opportunity to meet local "producers"—farmers, butchers, fishmongers, cheesemongers, bakers, and purveyors who bring their bounty to market. A plethora of craft shops and top restaurants are well worth a return visit on your own.

SEATTLE COFFEE CRAWL – Seattle is the birthplace of the world's dominant purveyor of coffee drinks and on this tour you will learn the history – and mystery – of the city's obsession

with java, from the inside scoop on Starbucks to the emergence of latte art. You'll sample a variety of blends, roasts and brews at some of the city's bestloved coffee houses.

BREWERY TOUR – This city is home to some of the best craft breweries and micro beers in the world. From a crisp ale or smooth amber, to a high gravity IPA, the variety of craft beers is impressive.

Tour three breweries and enjoy!

CRAFT DISTILLERY TOUR – Sip your way through Seattle as this tour introduces you to three master distillers, sample their wares with artisan snacks from award-winning chefs and a dash of history that includes the days of prohibition.



COOKING LESSON AT THE HOT STOVE SOCIETY –

Seattle's favorite – and famous – chef & restaurateur Tom Douglas has just launched a brand new cooking school

located in the stylish Hotel Ändra. The Hot Stove Society offers a dazzling array of classes and culinary experiences.

PIONEER SQUARE – Is Seattle's oldest neighborhood with a storied history woven from its streets once filled with brothels, saloons and gambling halls. The Pioneer Square Food & Cultural Walking Tour leverages the rich history of the now revitalized Square known for its Renaissance Revival architecture, and combines it with a curated sampling of amazing food and beverages. Included: Saké Nomi, America's first premium sake tasting bar; DRY Soda Headquarters; an

ultra-urban winery; an award winning East-Coast style deli using Northwest ingredients; the Batali family-owned salumeria and some to-die for chocolate. Linger to check out the quirky boutiques.



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HOTEL ÄNDRA - A sophisticated boutique hotel with a superb downtown location within walking distance to Pike's Place and the waterfront. It's home to LOLA one of Seattle's top restaurants.

THE INN AT THE MARKET – Located within Pike's Place Market, but removed from all the bustle, this luxurious boutique property boasts amazing views of Puget Sound and Elliott Bay. Its rooftop deck is truly a special feature.

Forks on the Road Recommends

Sleeping in Seattle





Are you ready to Taste Seattle?

Contact us and let's cook something up.

A Taste of Seattle Packages are priced based on components chosen and length of stay (minimum 2 nights).