

WakeNet USA Meeting Logistics

Boeing SeaTac, Seattle
17930 International Blvd. South, SeaTac WA
October 12-13, 2005

Must See Landmarks while in Seattle, WA

Shuttle from the Marriot hotel to downtown Seattle is available. Shuttle Fee: \$10 (one way)

- **Space Needle:** Signature Landmark Can Not be Missed. If you go to Seattle you must go to the Space Needle. At 605 feet tall the tower is a presence practically anywhere you go. <http://www.spaceneedle.com/>, **Phone:** 1-800-846-1896. **Address:** 400 Broad St. Open Daily: 9 a.m.-Midnight Elevator: \$13; over 65 \$11.
- **Pike Place Market** - One of the oldest, if not THE OLDEST, continuously operating public markets in the country, Pike Place is a jumble of fish, produce and flower stalls not to mention craft shops within walking distance to the waterfront. **Address:** 1st Avenue & Pike Street, Downtown **Phone:** 206-682-7453
- **Pioneer Square: Pioneer Square: Heart of Seattle's Past** - Site of one of the earliest settlements, Pioneer Square is said to be Seattle's oldest neighborhood. **Address:** 608 First Avenue, Seattle **Phone:** 206-682-4646
- **Experience Music Project (EMP):** Whether you pay the big bucks to go into the actual museum or just walk around the outside and through the lobby, the EMP is not to be missed! Designed by Frank Gehry, the building itself is more than half the attraction. **Address:** 325 Fifth Ave. N. **Phone:** 206-367-5483

Restaurants

[Space Needle Restaurant](#)

Web Site: <http://www.spaceneedle.com/restaurant/>

Directions: Center of Seattle Center. From I-5, take the Mercer Street Exit and follow the signs. To make a reservation over the phone, call: 206.905.2100 or 800.937.9582.

The space needle rotates and usually takes at least an hour for a full rotation. SkyCity is a 360-degree view buffet. Drink in the spectacular view and award-winning local wines. Dine on sunsets and fresh-caught King Salmon. Your elevator ride and Observation Deck visit are complimentary with your reservation at SkyCity.

[Campagne](#)

Web Site: www.campagnerestaurant.com

86 Pine St, Inn at the Market, Seattle, WA 98101 · 206-728-2800

Description: DOWNTOWN. *The delightful Campagne offers well-prepared French Provençal cuisine at Pikes Place Market and Elliot Bay.* Overlooking the flower market's colorful splashes of flora, Campagne offers a lovely dining room, simple but elegant and welcoming. The menu maintains French techniques while capitalizing on the best local ingredients. Among the offerings are tender lamb, lightly seared sea scallops, succulent beef tenderloin with foie gras butter and braised artichoke hearts, and crisp calamari with thyme and lemon.

[Ray's Boathouse](#)

Web Site: www.rays.com

6049 Seaview Ave NW, Seattle, WA 98107 · 206-789-3770

Description: SHILSHOLE. *One of the quintessential Seattle experiences is having a meal at Ray's.* Views of the mountains and the water, especially in sunset's glow, thrill diners almost as much as the cuisine. While many of the dishes have an Asian flair (pan-seared scallops in green curry, kasu-marinated black cod), others revel in simple preparation, such as oysters on the half-shell, crab cakes, and grilled wild salmon. In the downstairs venue, you'll find more upscale dining; in the Cafe upstairs, things are a bit more casual. A wonderful wine list ensures that you'll have a terrific vintage to complement the food.

[Metropolitan Grill](#)

Web Site: www.themetropolitangrill.com/

820 2nd Ave, Seattle, WA 98104-1502 · 206-624-3287

Description: DOWNTOWN. *A business-friendly steak house in the heart of the financial district, Metropolitan Grill has been a Seattle favorite for years.* Dry-aged, prime-grade beef is a steak-lover's dream, but a good selection of pastas and salads rounds out the menu as well. The wine list is exemplary, focusing on reds that go with the beef-laden menu. Service is helpful but unobtrusive, and the dessert tray is too good to pass up. Reservations recommended. Business to business casual dress. Valet parking only, after 5pm, \$7.

[Serafina](#)

Web Site: www.serafinaseattle.com/

2043 Eastlake Ave E, Seattle, WA 98102-3509 · 206-323-0807

Description: EASTLAKE. *Comfortable and unpretentious, Serafina has been a Seattle favorite for years.* Its cuisine draws on rustic traditions of the Italian countryside and is eminently satisfying. Representative dishes include buckwheat pasta, slow-cooked lamb

shanks, braised rabbit, homemade veal meatballs, pumpkin-leek ravioli, and a ragu of duck, veal, and pork. You'll also find steamed mussels, rich sausages, and wild-mushroom risotto. Dessert options include a luscious chocolate-hazelnut torte, sweet profiteroles, and a homey rhubarb crisp. Reservations recommended.

Etta's Seafood

Web Site: www.tomdouglas.com/ettas/

2020 Western Ave, Seattle, WA 98121 · 206-443-6000

Description: DOWNTOWN. North of Pike's Place Market, this innovative little restaurant is known for its superb take on freshly-caught seafood. Tourists and locals alike pack the place, and although there's sometimes a wait, the food always compensates for the slight inconvenience. The cuisine is innovative, featuring Asian influences and a desire to move beyond traditional preparations. Signature dishes include deep fried tilapia with scallions and black beans, seared halibut, tuna sashimi, oysters on the half-shell, spice rubbed salmon, and Dungeness crab. Reservations recommended. Business casual attire.

Flying Fish

Web Site: flyingfishrestaurant.com/

2234 1st Ave, Seattle, WA 98121 · 206-728-8595

Description: BELLTOWN. Colorful and airy, this trendy Belltown restaurant draws inspiration from Asia as it works magic on fresh seafood. The menu, which changes daily, features dishes in varying sizes and portions, from small plates to large plates and platters. Among them, look for seared sea scallops with black rice cakes, spicy calamari, whole fried red snapper, wok spicy lobster, and Manila clams. You'll also find items like fried chicken, grilled steak, and risotto if you're not a seafood fan. At times, the decibel level can be somewhat high, but in a restaurant of spirit and passion, what's fun without a little noise?