

FOR IMMEDIATE RELEASE

Chef Kevin Davis to open Steelhead Diner

Smart-casual food and atmosphere

*Recommendation from the American Diner Museum:
“Help preserve diners by keeping them in business.
Whenever possible visit a diner to share a meal and
conversation with others.”*



SEATTLE, WA – (December 2006) – Chef Kevin Davis has made a career of working in fine dining venues (The Oceanaire Seafood Room, Sazerac, Tra Vigne in Napa, Arnaud’s in New Orleans). Terresa Davis, his wife and partner, has managed upscale eateries (Wild Ginger, Cajun Crawfish House in New Orleans), and done accounting work for others (The Oceanaire Seafood Room, Tom Douglas Restaurants). It would not seem surprising, then, that the two would eventually collaborate.

The result is the Steelhead Diner – a smart-casual restaurant in the heart of the Pike Place Market where people can relax and enjoy amazing food without fear of pretension, protocol or leaving hungry. The Steelhead incorporates many of the couple’s personal priorities: Kevin’s love of fly fishing (hence the name), being a downtown business (they are downtown dwellers), being part of a local Market where they have fresh ingredients at their fingertips, and the ability to provide a place where both locals and visitors can taste the best that our beautiful Northwest has to offer.

The first diner, a covered lunch wagon, started business in 1872. Over the years, the diner look has morphed from rail dining cars to futuristic, space age design to nearly dying out when fast food took over. In the 1970s, diners made a resurgence and have evolved into places where people gather for a home-cooked meal in a comforting atmosphere.

Kevin and Terresa are taking the diner to the next level: a smart-casual diner look with counter seats right in front of the kitchen, low-cut booths to take advantage of the great Market and Elliott Bay view and a menu chalk full of what Kevin describes as “Food I’ve done all of my life. This is food done right – perfect fish and chips, a great burger, fabulous chili, short ribs and, of course, my gumbo.”

The Steelhead Diner will be Seattle’s meeting place; the spot you think of when you just want to get a good meal, chat with people or read your paper and watch the fun in the kitchen. It will be *the* first place to take your out of town guests. For visitors, it’s the perfect place to get a real feel for the city – fresh, local food from confirmed Seattleites in the historic Market setting.

The Steelhead will be open for lunch and dinner Tuesday through Friday, brunch and dinner on Saturday and Sunday, with an early close on Sunday. Entrees will range in price from \$10-\$24 and will incorporate fresh, local ingredients from the Market and local purveyors.

A full bar will be offered as well as a Pacific Northwest wine list and a large selection of nonalcoholic beverages.

Watch for a February 1, 2007, opening, but don’t be surprised when you see a sign on the door each Monday – “Closed, gone fishing.”

Diner, evolved

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