

**Discovering a gourmet gem on the Olympic Peninsula.  
Meet a friendly couple passionate about producing  
amazing food from locally produced, sustainable organic  
ingredients.**

I'd like to tell you about how a rainy weekend away and the quest for the perfect calamari led us to an extraordinary dining experience. It had been quite a while since we had enjoyed a quiet drink and a fine meal...

Picture a cozy setting, wood fired pizza oven lending a warm glow to a tastefully decorated room, soft music in the back ground, the quiet murmur of happy diners . . . and a plate of the most amazing calamari you could ever imagine! As you munch on a divinely crispy piece of crumbed calamari, you look out a window to see group of contented "Al Fresco" diners out back in the courtyard (Provided the weather is good!) Out front is a covered patio, nice and cozy with propane heaters for when the weather is not so good. If you're looking for an extraordinary dining experience – mouthwatering food, pleasant surroundings and equally pleasant staff, you will NOT be disappointed!

Let me tell you about Alder Wood Bistro in Sequim (pronounced "Skwim" in case you were wondering . . . ) We discovered this gem a few months

ago while spending a weekend on the peninsula and were looking for somewhere to eat out. Alder Wood Bistro is the realization of a dream for owners Gabriel and his wife Jessica. It's easy to recognize chef Gabe's passion for food when you sit down to enjoy a meal he has prepared. What is equally impressive is his dedication to sourcing only the highest quality, fresh, sustainably farmed and organic produce. Visit their website and you can find a full list of all their suppliers. The restaurant used to be a house, however, a full remodel resulted in a deceptively spacious interior with some quiet, more private corners. The space is at least doubled with the outside and patio dining areas. The wood fired pizza oven, visible from most of the inside dining area, lends a cheery ambiance particularly in the colder months. The décor is tasteful and the local theme is evident with a number of pieces of art by local artists on display. Quiet music in the background ties it all together nicely.

But back to the food . . .

Here's a brief overview from their website:

- Local, organic ingredients.
- All desserts made in house.
- Seasonally inspired daily specials.
- Artisan wood-fired pizza.
- Meat and poultry free-range with no hormones or antibiotics.

- Sustainably harvested seafood.
- Extensive wine list and rotating beer on tap.
- Our thoughtfully crafted menus feature the bounty of the Olympic Peninsula.

Remember that calamari? Well, Alder Wood's calamari is now my number one favorite. On our first visit we ordered the Calamari salad, which, according to the menu is "Crispy fried calamari, Mama Lil's pickled peppers, Spring Rain Farms mixed greens, kaffir-lime vinaigrette." The calamari was really crispy, crumbed to perfection, not over greasy and the pickles and greens set it off perfectly. Next came the Funghi Bianca wood fired pizza "Dietz Farm oyster mushrooms, shiitake & crimini, Mondo's bacon, morel - creme fraiche, caramelized onions, mozzarella, mixed greens." It's hard to find words to describe this pizza without sounding really cheezy – pardon the pun! Astonishingly delicious, my mouth is watering just thinking about it! We ate until we could barely move, all the while rolling our eyes and mumbling past a mouthful of food about how absolutely amazing it was. So amazing in fact that we went back the next night!

Other dishes we tried were the Planked Fish – "Wood-fired local fish, seasonal wood-fired vegetables, fingerling potatoes" and the Steak Frite

“Short’s grass-fed local beef, market cut, blue cheese-tarragon butter, house French fries, aioli, sautéed Nash’s greens” Again, outstanding food. It is always very well presented, looks so good and tastes even better. Both the steak and the fish were cooked to perfection, Gabe manages to season and cook his food in a way that seems to balance and enhance the flavors resulting in the most amazing taste! Oh and you HAVE to order the side dish of wood fired vegetables, again, absolutely amazing, I have no idea how he makes them taste so good!

Yes, I know, you think I’m laying it on a bit thick . . . well, have a look at what other diners have been saying about Alder Wood Bistro on Yelp and TripAdvisor:

- “The Alder Wood Bistro has wonderful food and excellent service! Located "around the corner" on Alder St in a modest setting the Alder Wood Bistro is a must have dining experience when in Sequim. My meal of blackened Cod and mussels with roasted tomatoes and white beans was nothing short of AMAZING! The flavors perfectly melded in a light flavorful sauce perfectly complemented the Cod. Be sure to ask the staff for extra bread to mop up the sauce as you won't want leave a single drop of goodness behind!” J.S. Renton Washington, May 2015

- “What a pleasant experience in Sequim! We dined here tonight and enjoyed pan-fried oysters, beet salad, bacon wrapped meatloaf and wood fire grilled pizza! So delicious. Alder wood bistro also had a lovely environment. We dined on the back patio with live music. Wonderful. Give it a try when you are in Sequim.” Cherri B. College Park Georgia, August 2015
  
- “Went to dinner there tonight. Everything was excellent from the service to the food. I would highly recommend this restaurant. I would give it a rating of 10 plus but there are only 5 stars. Loved it!” Kristin P, Kahului, Hawaii, October 2015
  
- “Wish I didn’t live so far! My girlfriend and I found this restaurant on our way to Port Angeles. Being big fans of the mussels we've had in France, we wanted to see how they rated here. Yum!! They were absolutely delicious, and the accompanying fries were perfection. Wines are reasonably priced, too. We enjoyed our lunch and the friendly service so much, we made a reservation to have dinner there on our last night in Washington. We confirmed they were serving mussels, and they offered to hold two servings for us in case

they ran out before we arrived. How very thoughtful! Once again,  
we left happy and satisfied. Linda, Huston Texas, October 2015

As you can see, people far and near just LOVE Gabe's food at the Alder  
Wood Bistro, try it once and I know you'll be hooked too, I promise! I'll  
definitely be visiting again and I urge you to give Gabe and Jessica's Alder  
Wood Bistro a try. But remember, they fill up fast on weekends so don't  
think about it too long before making that reservation!

End

**Disclaimer:** While this was not a paid assignment, it is an example of the quality of the copy you can expect from me.