



Birth Announcements

November 2009

Fonté forte

Seattle's premium micro coffee roaster, Fonté Coffee Roaster, has opened its flagship retail store, **Fonté Coffee Roaster Café and Wine Bar**. Located downtown at the Four Seasons Hotel Seattle, the café serves a selection of its premium coffees, along with a menu created by Chef Jason Wilson, owner of Crush and a wine list managed by Tysan Dutta, formerly of The Herbfarm.

Making the company's super-premium coffee available to customers, Fonté's "Cup of the Day" features an unusual, hard to source coffee, such as the Panama Esmerelda, which retails at \$80 per lb., for just \$1.50 per shot - the same price as the standard espresso shot. The café also offers "Coffee Flights," a selection of different blends that encourage customers to sample and compare coffee based on origin, brewing style or body, acidity and aroma.

The dining menu includes salads (\$5-\$8), sandwiches (\$6 - \$9), small bites and snacks (\$3 - \$7) and heartier dishes (\$5 - \$8) that are entree-worthy. The Marcona Almonds with Chocolate & Eslette pepper should NOT be missed. For fall try Fonté's happy hour menu, served daily from 5-7 p.m. \$3 drink and food selections including: Fonté Sangria, Spiced Lamb Burger Sliders and Mini Pork Sandwiches with Bleu Cheese on Mini Brioche.

Outstanding coffee, backed with outstanding wine and beer...40 oz. Pabst Blue Ribbon lager is served in a Champagne bucket tweeking the nose at the dull economy.