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## Fonté Coffee Roaster & Wine Bar: Fall Fun

*Posted By* [ALICIA ARTER](#) 9/26/09 9:55 AM

I've never been to a coffee house/wine bar that had burly PBR 40's (a 40-ounce Pabst Blue Ribbon) with full tableside champagne service or fresh small plates à la Jason Wilson of Crush.

This place is worlds apart from everyday coffee stops. The coffee is beyond good (think Alain Ducasse and Daniel Boulud) with four espresso roasts every day and six single origin coffees. Food fans will find all-day breakfast and small plates made with local ingredients, many from the Pike Place Market. Jason trained the kitchen staff and comes in regularly to keep things running tastily. Try the Spanish Omelet with Grilled Potato Bread (\$8) or the later-in-the-day Spiced Melon Salad with Mint, Basil and Chile (\$5), Chili Roasted Pork with Cherry-Onion Chutney (\$8) or ginger or orange Claudio Corallo chocolates (\$3).

The savvy wine list is by Fonte's star Sommelier Tysan Dutta, M.A., International Sommelier Guild, and ex-The Herbfarm. She also has a few wines nobody else in Washington has right now, like a 2007 Matello Rosé from Willamette Valley plus a 2007 Fougerey De Beauclair from Burgundy, France.

It's a place worth checking out on your own.

Fonté Coffee Roaster & Wine Bar, 1321 First Avenue (across from The Seattle Art Museum). Phone 206-777-6193

Breakfast, lunch and dinner Monday-Thursday 6a.m.-9p.m.; Friday 6a.m.-10p.m.; Saturday 7 a.m.-10 p.m.; Sunday 7 a.m.-7 p.m.

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