



94 Pike Street, Seattle, WA 98101

FOR IMMEDIATE RELEASE

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Matt's in the Market Welcomes New Executive Chef, Jason McClure and Creative Program Changes

SEATTLE – Celebrating diverse cultures and flavors of the city has been a long-standing tradition at Matt's in the Market, and as the staple Pike Place Market institution enters its 21st year of operations, the restaurant welcomes a new Executive Chef to the table, Jason McClure.

McClure's culinary experience stems from a lifetime love affair with food and hospitality. From a start-up home meal kit company to becoming the executive chef at local restaurant, Sazerac, McClure's creative and seasoned skills are sure to inspire new and long-time diners of Matt's in the Market.

"Since day one in the kitchen, Jason has really hit the ground running and I'm really excited to roll out some new programs with him," said Dan Bugge, owner of Matt's in the Market. "He immediately started up a new charcuterie program with a variety of house made sausages, pates, and cured meats. This spring we're starting up a new bar program that will give diners a new way to experience Matt's in the Market including seafood platters, a rotating raw selection, and other featured dishes that you wouldn't normally find on our dinner menu."

McClure's creative approach to the [lunch and dinner menus](#) is to showcase the best seasonal ingredients and celebrate creations from the entire kitchen team. Notable new dishes include an Arctic Char from Cascade Farms on the Columbia River with wild and cultivated mushrooms, fermented chiles, mushroom broth, and scallop bottarga; a winter cassoulet of confit duck leg, pork belly, house made sausage, cannellini beans, and herb crumb.

"For me, my work here is about honoring the institution that is Matt's in the Market by bringing together a group of talented chefs from diverse backgrounds, focusing on solid technique and taking inspiration from all around us: the market, artisans, quality product, and experiences to yield the best rendition of Matt's yet," McClure said.

For the first time, Matt's in the Market will be hosting a [special evening](#) with world class winery, Domaine Serene for a five course menu prepared by McClure paired with selected wines.

When: Wednesday, March 22, 2017

Time: Reception – 6 p.m. Dinner – 6:30 p.m.

Cost: \$150 (non-inclusive of taxes and gratuity)

Limited seating will be available, reservations can be made by calling (206) 467 – 7909 or online at www.mattsinthemarket.com.



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“We hope people will take advantage of this event for another memorable dinner experience at Matt’s,” Bugge said. “This will be a great opportunity to really see what Jason has to offer our restaurant and market community.”

Hyperlinks within the news release:

Menu: <http://www.mattsinthemarket.com/menu/menus.htm>

Domaine Serene Event Page:

<http://www.mattsinthemarket.com/events/domaineserene/domaineserene.htm>

Website: <http://www.mattsinthemarket.com>

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