

PRESS RELEASE

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Media contact: Gigi Allianic, Meghan Sawyer
206.548.2550 | woodlandparkzoo@zoo.org

Seventh chef added to WildBites' extraordinary lineup

Seattle's culinary hard-hitters coming together for WildBites on September 6

SEATTLE— With days to go until the *wildest* culinary event of the year, Woodland Park Zoo is ecstatic to announce the seventh and final chef joining the stellar lineup for **WildBites**, a brand new adults-only, after-hours event at the zoo.



Tori Mann, Chef of Tom Douglas' *Lola*, will be joining WildBites' star chefs **Ethan Stowell** (Mkt., Staple & Fancy, Tavalàta and more), **Edouardo Jordan** (JuneBaby, Salare, Lucinda Grain Bar), **Melissa Martz** (Tom Douglas' Tanakasan), **Quinton Stewart** (Ben Paris Restaurant), **Derek Simcik** (Conversation) and **Jack Timmons** (Jack's BBQ).

Attending WildBites means supporting an extremely important cause – saving wildlife. Each ticket sold raises funds to help save wildlife in the Pacific Northwest and around the world. For many of the chefs featured at WildBites, it's personal:

"I'm very excited to be cooking at the zoo, which is a place that I love," said Chef Quinton Stewart. "Growing up in Seattle, it's a place I've been visiting my entire life."

What better way to celebrate the end of summer than to marvel and muse at the sights and sounds of the zoo and its animals, all while savoring some of the best cuisine Seattle has to offer? Each habitat at Woodland Park Zoo will feature a top chef preparing food bites as well as specialty cocktails prepared by Seattle's premiere mixologists, available at various cocktail, beer and wine stations set up throughout.

WildBites: Savor. Sip. Save Wildlife.

WHEN: September 6, 2019, 5:00— 8:30 p.m., premium entry beginning at 4:00 p.m.

WHERE: Woodland Park Zoo: Enter through West Entrance at Phinney Ave. N. between N. 55th & N. 56th Sts. or South Entrance at N. 50th St. & Fremont Ave. N. Guests must present ID upon entry.

TICKETS: **Tickets are on sale now at zoo.org/WildBites:**
General admission: \$75 (plus handling fees)
Premium entry: \$125 (plus handling fees)

INFO: **Chef Ethan Stowell** is the executive chef and owner of Ethan Stowell Restaurants in Seattle. His highly acclaimed restaurants include Tavalàta, How to Cook a Wolf, Staple & Fancy Mercantile, Ballard Pizza Company, Rione XIII, Bar Cotto, Mkt., Red Cow, Frêlard Pizza Company, Bramling Cross, Marine Hardware, Cortina, and Super Bueno, as well as Goldfinch Tavern in the Four Seasons Hotel Seattle. His food philosophy is all about keeping it simple, using fresh ingredients and allowing the food to do the talking.

Chef Edouardo Jordan hails from Florida but in recent years has become a star in the Seattle food scene. Jordan took home not one, but two James

Beard Awards in 2018, including Best New Restaurant in the country for his elegant southern eatery, [JuneBaby](#), in Seattle's Ravenna neighborhood.

Chef Melissa Martz started her culinary career with the Tom Douglas team while she finished her degree in public health at UW. After some years of travel and restaurant work around the country, she returned to Tom Douglas in 2015 to take on the position as chef of Tanakasan.

Chef Quinton Stewart, a 15-year veteran of the restaurant industry, knew early on he was passionate about becoming a chef. He cooked at top restaurants in New York City and Michelin-starred kitchens in San Francisco before returning home to Seattle. Quinton's cooking is globally-inspired while unfussy, letting the natural ingredients shine in his dishes.

Chef Derek Simcik takes advantage of the bounty of the Pacific Northwest at Thompson Seattle, where he will unveil his newest restaurant concept, Conversation, in May 2019. He previously opened Scout PNW in the same space, named one of "Seattle's 10 best new restaurants of 2016" by The Seattle Times. In his role, Chef Derek also oversees all culinary direction for The Nest rooftop, hotel events, and regional culinary operations for affiliated properties in the Seattle area.

Chef Jack Timmons spent more than a year practicing the art of barbecue and serving to thousands of Northwest BBQ fans at BBQ raves before opening a restaurant in the SoDo region of Seattle – Jack's BBQ. Now you can find Jack's BBQ at the original BBQ Headquarters in SoDo as well as the Columbia Tower and in Seattle's South Lake Union neighborhood.

Chef Tori Mann took over the Chef position at Lola only two years after working as Sous Chef under Chef Matt Fortner. Prior to that, she worked the line at Dahlia Lounge. As a Seattle native, Tori grew up in West Seattle and headed to culinary school right out of high school. She feels lucky to be around good food and in a good locale, and to be able to experience all that a food-focused life has to offer.

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