

Port Ludlow Associates

Developer News

by Diana Smeland, Port Ludlow Associates, President

It is amazing that it is still snowing, but I am hoping that spring is on its way. Equally amazing is how the time has flown and the sign on the bridge keeps counting down the days until **Friday, May 1**. As a company, we are working with our employees to make sure everyone has a plan during the closure.

Exciting News: We have our first home sale in Olympic Terrace II. It closes late March. We are very happy to welcome our new Olympic Terrace residents and look forward to welcoming many more.

More great news—Kenmore Air will make regular stops in Port Ludlow during the bridge closure. They are offering a special price of \$79 each way. What a great option to have if you want a quick and easy way to get to Seattle. (See related story on page 13.)

Ludlow Cove II (Log Dump): All appeals are dropped and we have a project, that when the timing is right, we will start engineering.

Ludlow Bay Village: Les Powers appealed the Shoreline permit at the Resort. The Appeal hearing on the Shoreline Permit will be **Thursday, June 25**.

New Well in North Bay: The drilling for the new well began the week of March 16. The drilling should take about six to eight weeks. It will be noisy. The driller will try to complete the project as soon as possible.

I would love to hear from you with questions that can be answered in my column.

We continue to look forward to meeting with groups and residents to share ideas or deal with any expressed concerns about Port Ludlow's future. If you have questions or would like to meet, please call me directly at 437-8342 or send me an e-mail at dsmeland@portludlowassociates.com.

Resort News

by Paul Wolman, General Manager, The Resort At Port Ludlow

Spring is in the air: the daffodils are showing their white petals; the tulips and the jonquils are competing for a spot in your living room. The birdies are preparing their nest and the coyotes are—well, the coyotes are doing what they are always doing, looking for a good meal. Speaking

of a good meal, The Fireside is really the place where you should go to enjoy an exceptional and affordable breakfast, lunch or dinner!

Fireside Specials and Themed Dinner Nights
Daily: Thank Goodness it's Time to Relax, Happy Hour, 2:30–5:00 p.m.

Saturdays and Sundays: Fireside Weekend Brunch, 8:00 a.m.–3:00 p.m.

Sundays: Dinner: "Half Price Wine." Don't be afraid to order a rare wine from our wine list—it's 50 percent off!

Mondays: Buy two entrées, and the less expensive of the two will be half off. BYOB (Bring Your Own Bottle); no corkage fee charged.

Tuesdays: "Paris Comes to Your Table" in a four-course Parisian bistro dinner for \$19 per person plus tax and gratuity; or, for \$24 per guest plus tax and gratuity, we will pair your meal with wines—a glass of vintage white with the starter and a glass of a great red with your entrée. Reservations from 5:00 to 8:00 p.m. Regular menu served as well.

Wednesdays: "Fireside Grilled Beef Dinner," The Best of the West: prime rib, Porterhouse, Filet Mignon and Delmonico New York steak for you to enjoy without having to mortgage your house! Also "Half Price Wine." Don't be afraid to order a rare wine from our wine list—it's 50 percent off!

Thursdays: "Cena Con la Famiglia Ed Amici" (Italian Family Dinner). Bring your family and friends (minimum four guests) and enjoy a genuine four-course Italian dinner. You'll discover Tuscan soups, risottos from Lombardy, polenta and pasta from the Veneto, entrées from Emilia-Romagna and desserts from Sicily and other provinces. The price is \$60 for a party of four, \$15 for each additional guest (free for children under five). For \$80 we will pair your meal with a glass of vintage white wine with the starter and a glass of great red with the entrée. Reservations are recommended from 5:00 to 8:00 p.m. Regular menu items are served as well.

Reservations are recommended for these Daily Specials. Please, call Paul at 437-7074.

Fireside Hours: The Fireside Restaurant serves breakfast, lunch and dinner daily. On Saturday and Sunday, brunch is offered from 8:00 a.m. to 3:00 p.m. Country Style breakfast is served from 8:00 to 11:00 a.m. Lunch is from 11:00 a.m. to 2:00 p.m. TGI's Time to Relax Happy

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Hour is offered from 2:30 to 5:00 p.m. Dinner is served from 5:00 to 8:00 p.m. We look forward to welcoming you to the Fireside! For inquiries and reservations, call 437-7000.

Upcoming Events – Save the Dates!

Unorthodox Passover Seder, Wednesday, April 8: In addition to our Classic Wednesday Fireside Grilled Dinner, we will celebrate an “Unorthodox Passover Seder.” The celebration will begin with “Auntie Sadie’s Matzoh Ball Soup” followed by Brooklyn style Gefilte Fish, then prime rib with garlic and horseradish crust or Kotopoulo Psito (stuffed roast Rosie chicken with walnut, currant and matzoh meal) served with potato vegetable kugel and finally meringues with strawberries and chocolate sauce. This exotic four-course menu costs \$24. If paired with two Israeli wines, the cost is \$29.

Easter Champagne Served with Brunch, Sunday, April 12: There will be three seatings at 10:00 a.m., 12:30 and 3:00 p.m. The menu will begin with Champagne or Mimosa, a Pane d’Amore pastry basket and a spring parfait of seasonal fruit and berries followed by a choice of: Paradise Bay Omelet with Rösti potatoes; Port Ludlow Eggs Benedict also accompanied by an order of Rösti potatoes; Easter Quiche with gathered greens, house vinaigrette and a side of Berkshire pork sausage; French Toast “Pain Perdu” and a side of bacon; Linguini alla Vongole; Double Anderson Ranch lamb chops with local seasonal vegetables and roasted fingerling potatoes; prime rib of Oregon country natural beef with twice baked potato and horseradish cream sauce. All of these choices will end with Easter dessert, coffee or tea service. The cost of this menu is \$24 per guest. A child’s menu will be available for \$9 for children 5-12 (free for children under 5). Early reservations highly recommended. Call Paul now at 437-7074.

The Greek Islands at Your Table, Wednesday, April 15: Contemporary Greek cuisine is dominated by seafood, lamb and various Mediterranean vegetables flavored with aromatic herbs, olive oil and lemon. The Eastern European influence is apparent in the custom of eating “mezze” (small appetizers) with ouzo (an anise, star anise, clove, coriander and cinnamon liquor), the habit of drinking very strong, sweet, black coffee with cold water, and enjoying the sweet, rich pastries.

Chef Dan will prepare a Five-Course Dinner, paired with elegant wines from the Greek inland mountain vineyards, and presented by Paul, your host. The cost of this meal is \$49 per guest. Reserve now. Call Paul at 437-7074. (We have only a handful of seats available!)

A Day with Chef Dan

Friday, April 17
9:00 a.m. – 1:00 p.m.



What is a Confit?
How About a Duck Confit or a Tomato Confit?

Students will follow Chef Dan into the Fireside Kitchen where they will all receive hands-on instruction for preparing an Appetizer, Main Course and Dessert according to preference.

Each course will be enjoyed with a different wine paired by the Fireside Sommelier.

Students will learn the fun and importance of the complement between food and wine.

Classes will be offered once a month
\$49 inclusive per person / \$45 for local residents
Space is very limited, contact Paul now at 437-7074

No bars, no springs, no kidding...



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