

**FOR IMMEDIATE RELEASE**

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## **THE COTTAGE WELCOMES MEGAN ERICKSON**

*New Executive Chef Plans to Curate a Transcendent Farm-to-table Culinary Experience*

**BOTHELL, WA, November 28, 2018** - The Cottage proudly announces that Megan Erickson, a highly accomplished Executive Chef, has joined the restaurant to lead the culinary team, and plans to create a truly elevated farm-to-table experience. Chef Erickson combines the foundation of a formal culinary education with years working alongside some of the Seattle area's most talented chefs. She has a passion for creating seasonal cuisine that celebrates simple, local ingredients by uniting and balancing them in ways that entertain the palate. "By using fewer ingredients and not hiding them behind ten other items," said Chef Erickson, "you can really make them shine."

### **Commitment to Sustainable Sourcing**

Sharing The Cottage's commitment to sourcing local, sustainably grown goods, Chef Erickson plans to curate a farm-to-table culinary experience that is second to none. Her plans include establishing and maintaining direct relationships with small, hyper-local producers and presenting a continuously evolving menu based on seasonal ingredients. "The greatest focus will be on changing the menu often and using only what is available from local vendors. Since local farmers aren't able to grow tomatoes in the middle of winter, you won't find them on our menu in January," explained Chef Erickson.

### **Sweet and Savory**

For those who have more affinity for decadent desserts and pastries, Chef Erickson will not disappoint. Formally trained in pastry and baking, she was the head pastry chef at a well known Seattle restaurant before working her way up through the ranks on the savory side of the kitchen. With the same philosophy of pairing simple, beautiful seasonal ingredients, Chef Erickson will delight the palate for the sweetest of new adventures.

### **Bar Pairing**

The addition of Chef Erickson to The Cottage family has also opened up exciting possibilities in other programs, notably the bar. Beverage Director Michael Mareck states, "The desire to pair fresher homegrown fruits, vegetables and other selections, with nearby, locally-produced craft beer, wine and spirits, is how we celebrate the best our area has to offer. Working alongside Chef Megan has helped inspire improved beverage offerings, specifically to match her commitment to these fantastic, quality local ingredients."

### **Elevated Cuisine & Hospitality**

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The Cottage is known for superior hospitality and service thanks to the welcoming, talented, experienced team of restaurant professionals. “With Chef Erickson joining us, we have everyone in place to create an amazing customer experience from beginning to end,” said founder Valerie Quest. Customers agree...as was written in one 5-star review, “Superb food, cozy atmosphere, and genuinely warm staff all come together very nicely at The Cottage mak[ing] this a great destination for any occasion.”

*The Cottage is a full service farm-to-table bistro with directly traded coffee and live music. We feature a full bar with a focus on local artisan wines, beers, liquors, & craft cocktails.*

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If you would like more information on this press release, please contact Valerie Quest at 425-761-0196 or [valerie@thecottagebothell.com](mailto:valerie@thecottagebothell.com). For general inquiries, please contact:

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