

Lakeside Bistro now open - crowd raves!

Diners agree: "Vietnamese food has to be among the healthiest and most delicious on earth."

Recently opened on the southwestern shore of Lake Washington, *Lakeside Bistro* offers Vietnamese cuisine to please modern tastes with a flavorful blend of Asian, North American and European influences. Open for lunch and dinner, the menu is designed to offer exciting twists on classic Vietnamese dishes with a broad selection of both new and traditional favorites.

"Vietnamese cuisine has finally entered popular culture," comments *Lakeside Bistro's* Owner/Chef Michael Le. "It's delightfully closer to your menu than you might think!"

Le explains that the growing popularity of both traditional and haute Vietnamese cuisine in Seattle is apparent: "Traditional Vietnamese establishments prepare wonderful dishes catering mostly to the growing Vietnamese community. Excellent food, however if you're not from Saigon or Hue, you can feel a little lost in the experience."

"Likewise, modern Vietnamese dishes served in more upscale establishments are wonderful!" continues Le. "Innovative presentations of new and traditional favorites are beautiful and the atmosphere grand. With *Lakeside Bistro*, I have the opportunity to add my own personal touches to create an exciting dining experience at a location convenient to the developing South Lake Washington Community."

Le claims that *Lakeside Bistro* addresses a niche in the burgeoning demand for Vietnamese tastes and textures for today's culture by offering a substantial, but not overbearing menu with popular items in an understandable language. Le describes his menu: "At *Lakeside Bistro* a guest can find a steak, chop or seafood prepared to order, yet with the magical combination of Chinese, French and Thai influences found in Vietnamese cooking."

Two high-demand items found on most Vietnamese menus are egg rolls and spring rolls. According to Le, these two dishes have led modern Vietnamese cuisine to the mainstream. "*Lakeside Bistro* offers the best rolls, and we've added items that have equaled and surpassed the popularity of these two roll dishes," explained Le.

One of these items that has challenged traditional popularity, and has become a "signature dish" is *Lakeside Bistro's* *Wicked Wontons*, the deliciously-filled dumplings ordinarily served in soup. Fresh wontons are creatively presented with dipping sauce instead of traditional soup stock. "Instant gratification served to order. They're 'wicked' with their ability to make you want more, more, and more!" pressed Le.

Le explains that *Lakeside Bistro*

has attracted a following of in-a-hurry lunch guests: "They know what they like, they're short on time and looking for a midday oasis to enjoy a meal" explains Le. "Our lunch menu centers on combinations: A quick, brimful lunch plate with lots of extras including choices of rice and soup."

He continues that the midday menu also offers a variety of light and tasty vermicelli and egg roll salads, grilled delights with noodles and fresh vegetables, and of course *pho*, the popular Vietnamese soup served in almost as many Seattle locations as *Starbuck's* coffee. Le explains that "The growing popularity of *pho* is undeniable, however the ability to create the best *pho* does not come easy. Fresh chicken and beef has to be moist and tender; the broth clear and the noodles cooked just right!"

Lakeside Bistro's popularity and passion is most apparent on its *Dinner Fresh Sheet*, the ever-updated insert found in the Dinner Menu. "The staff at *Lakeside Bistro* loves to seek out the freshest, most exciting entrée selections and bring them to your menu as tastefully as possible" Le says of himself and his associates.

He describes a few selections, including *Garlic Filet Mignon Sizzling Hot Plate*: "hand shaken, not stirred" filet mignon cubes served sizzling on

Continued on back »»



Lakeside Bistro

A pie-shaped structure complete with deck, outdoor gazebo and iron pergola (foreground). In the Bryn Mawr neighborhood, southwest shore of Lake Washington. (see reverse for directions).

Continued from front:

an oven-hot cast iron platter. Other favorites include *Colonial New York Steak Flambé* and *Hanoi Chicken Cordon Bleu*.

Seafood, a *Lakeside Bistro* specialty, includes another signature, *Pan-Seared Diver Scallops with Fresh Sweet Mango*: "Fresh large scallops perfectly cooked and served with a light, yet creamy ginger sauce" Chef Le said of the best-selling dish. Other discoveries on the seafood menu are *Tamarind Curry Glazed Salmon, Halibut with Fresh Green Mango*, and *Grilled Sea Bass with Fresh Lime & Lychee Purée*.

All of these entrées are generously served alongside hot toasted *baguette de crevettes*, seasoned seared noodles and a choice from the daily side dish selection. These sides include *Ginger Gulf Prawn Skewers, Crab Tempura, Vietnamese Grape Leaf Wraps*. The list continues with creative renditions of rumake, tempura and stuffed vegetables. "And these are still just the side dishes!" added Le.

Once again Le spoke of *Lakeside Bistro's* passion: "Everything on the

menu provides an exciting spin on a classic favorite. We always strive to create the "Ahh!" response from our presentations with generous portions, attractive extras and creative garnishes. Entrées should be spectacular, and not upstaged by the appetizers!"

Lakeside Bistro's success is apparent in the lunch crowd that gathers at noon everyday and the throng of regular patrons that come to sample the latest *Dinner Fresh Sheet* insert and to

discover new creations offered as side dishes. *Lakeside Bistro's* mission to add value and excitement to both traditional and modern recipes has been achieved.

"With the heavy reliance on fresh herbs and vegetables, minimal use of oil, varieties of rice and noodles, and abundant choices of meat and seafood, Vietnamese food has to be among the healthiest and most delicious on earth!" Chef Le concludes.

About Lakeside Bistro:

Reservations and information: Call 206-772-6891; Fax 206-772-6904

Location: 11425 Rainier Ave S., Seattle, WA 98178

General whereabouts: Bryn Mawr neighborhood; at the north end of the Renton Municipal Airport on the west side of the street.

Directions: I-405 to Hwy 167 exit 2, north on Hwy 167/Rainier Ave, 2.2 miles.

Hours: 11 am until 9 pm Sunday through Thursday and 11 am until 10 pm Friday and Saturday. Closed Thanksgiving and Christmas. Lunch is served from 11 am until 3 pm daily. Happy Hour menu from 3 pm until 5 pm; dinner is served starting at 5 pm daily.

Excellent beer and wine selections for guests 21 and over; ID always required for consumption of alcohol.

Perfect for: Romantic dinners, special occasions, business associates, groups and children of all ages welcome!

Lakeside Bistro accepts Master Card and VISA

Parking: Free on Rainier Avenue and 88th Avenue S; Valet available Friday and Saturday dinner.



LAKESIDE BISTRO

MODERN VIETNAMESE CUISINE

Getting to know you ... 20% off lunch and dinner!

We're offering 20% off all lunch and dinner checks through August 31st as our way of becoming acquainted.

You're invited to come visit and try our variety of classic and creative Vietnamese food selections, have an excellent dining experience and enjoy superb service by our wait staff. We'll discount your check for both lunch and dinner by 20 percent on food and soft beverages only (alcohol, taxes, valet parking and gratuity are excluded). Offer good through Monday, August 31st, 2009, no coupon necessary, come back as many times as you like!