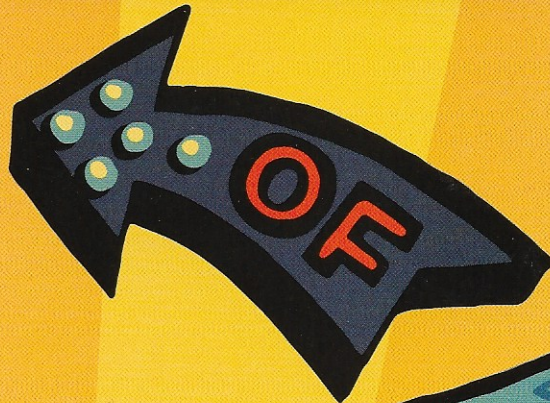


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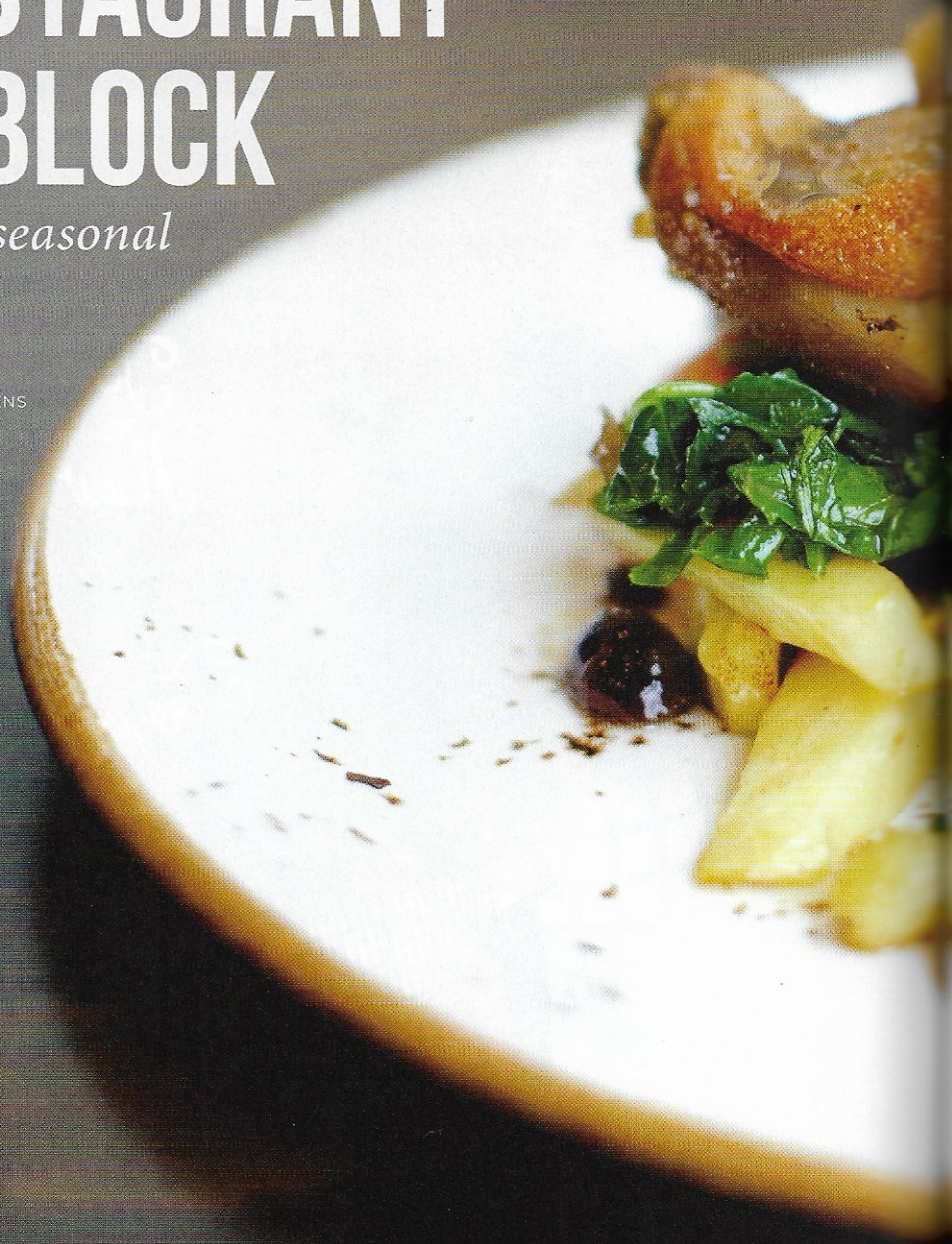
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REDMOND'S NEW RESTAURANT ON THE BLOCK

*Woodblock serves seasonal
Northwest fare*

BY KAREN MILLER // PHOTOS BY JIM HENKENS

*Redmond is growing
and changing, and
Woodblock is looking
to carve out a place
in the hearts of
Redmond residents
with fresh food,
intimate decor, and
a dedicated team.*





Woodblock, a new restaurant in Redmond, is the dream of Carolyn and Tony Scott. The Redmond residents and first-time restaurant owners wanted to create a community spot that would bring new and exciting food to downtown.

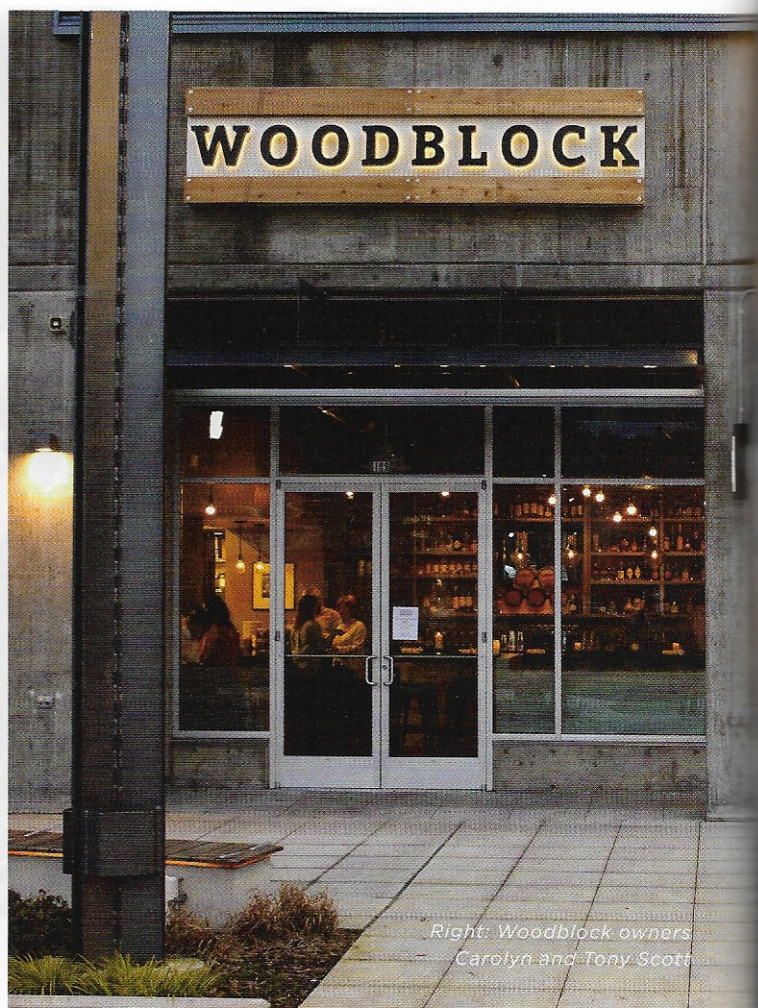
"There really wasn't anywhere like this," Carolyn said. "You'd have to drive to Seattle."

What the Scotts envisioned and created was an intimate dining spot featuring easy-to-share small and large plates, craft cocktails, and exciting dishes. They wanted to open it in Redmond, because they feel the city is changing and because they believe in community involvement. The restaurant opened in March.

"Redmond is really growing, and we just found the right spot," Carolyn said.

The city is undergoing revitalization, with efforts to improve walkability. The Scotts are excited that Woodblock, located on Cleveland Street, is right in the heart of it all. It's conveniently located next to the Connector Trail, and near the forthcoming Redmond Central Park set to open in 2017. Woodblock restaurant is comfortable, as well as a good place for a date, family dinner, or just a bite at the bar with friends.

"We want to be people's go-to (restaurant)" Carolyn said. Whether that means coming off >>



Right: Woodblock owners Carolyn and Tony Scott

the bike trail, sharing a celebration, or just looking for a night out, Woodblock wants to serve all of Redmond diners' needs.

"It's about building community with good food and great cocktails," she said.

The 2,300-square-foot space has 76 seats, with 12 at the bar. The interior features woven pendant lamps; a bar made out of reclaimed Douglas fir; and a custom piece of woodcut art by Charles Spitzack, a homage to the name Woodblock. The Scotts named the restaurant after the art of creating prints using carved and painted blocks of wood, because the art involves different layers. And their food is the same — they mingle many fresh flavors together in dishes to create interest in depth. Both processes are an art.

The kitchen is open so diners can watch their fresh food being prepared. "There is lots of really good interactivity between (the customers) and the chefs," said Carolyn.

Woodblock focuses on seasonal fare, sourced locally. The goal is to present food that will challenge palates and change minds. Take, for example, the pan-roasted cauliflower dish: laid over bacon and a curry carrot puree with mint sauce and topped with apples, golden raisins, and cilantro.

The other dish causing a stir is the heirloom carrots. Tossed in fennel seeds and maple syrup, the carrots are pan-roasted and served over house-made ricotta. A walnut, raisin, and thyme gremolada and a drizzled balsamic reduction add a depth of flavor to the plate.

An added plus: Carolyn said the dishes are making people eat their veggies, even those who thought they didn't like cauliflower or carrots.

One thing that Tony wanted on the menu is a U.K. staple — Scotch eggs, a boiled egg wrapped in Italian sausage, breaded, and deep fried. The Woodblock version of the egg is served over

caramelized onions and arugula with roasted red pepper on top.

Chef Rodel Borrromeo previously worked at Ray's Boathouse and Café Juanita, and was executive and corporate chef for the Matador restaurants. He brings a wealth of experience to the table and is executing the Scotts' vision for fresh ingredients, big taste, and the perfect balance of flavors.

"He's really doing a great job of making it surprising ... It's not your typical (menu)," Carolyn said.

Bar manager Bryce Sweeney oversees a craft cocktail menu that features a wide selection of spirits, especially from local distilleries like Sun Liquor, Woodinville Whiskey, and Oola. The beers on tap are dominated by Washington brews. Sweeney has a resumé that includes bartending on a private yacht in the Caribbean and at restaurants and hotels around Seattle and Vail.



The Scotts have restaurant experience as well, meeting 18 years ago while they were both working at The Painted Table in Seattle. Along with a group of passionate servers and house staff, the Scotts are excited about the future of Woodblock.

"We've got a dream team happening," said Carolyn. 🍷

When You Go

16175 Cleveland St., Redmond

Hours: 4-11 p.m. daily, and until midnight Fridays and Saturdays.

Happy Hour: Daily from 4-6 p.m. in the bar, and a late-night menu from 10 p.m. to close.

woodblockredmond.com