



## **FROM CHEF MARIA HINES**

The spirit of Maria Hines Restaurants (MHR) stems from the passion we all share for food, beverage and giving our guests a memorable experience.

MHR restaurants are certified organic through Oregon Tilth, which means that I must buy 95 percent of my food organically. To avoid any quality compromise, I will make some products from scratch such as jam, harissa, butter, ketchup, mustard, charcuterie, fresh cheeses, pasta, vinegar and so on.

For me, sustainability reaches beyond the organic certification boundaries. Our goal at Maria Hines Restaurants is to spend every cent on sustainable products (e.g. recycling, composting, green cleaning products, low-VOC paint, etc.).

Each of our restaurants has its own unique concept that is represented by its cuisine. Tilth is New American. Agrodolce is Southern Italian with a focus on Sicilian cuisine. The common thread between them all is the inspiration to serve well-executed cuisine and have knowledgeable, nurturing service that supports the local organic community.

Please come and visit us soon! We'd love to see you! -- Maria

[MariaHinesRestaurants.com](http://MariaHinesRestaurants.com) @MariaHines



## **Maria Hines, Chef-Owner of Maria Hines Restaurants**

Winner of the 2009 James Beard Award for Best Chef Northwest, Maria Hines has been turning heads since she took the helm at Earth & Ocean in 2003. In 2005, she was named one of Food & Wine magazine's 10 Best New Chefs and went on to open her own restaurant, Tilth, in September 2006, which remains among one of the nation's top culinary destinations. In 2008, Frank Bruni of the *New York Times* named Tilth one of the top 10 best new restaurants in the country. Maria competed in "Top Chef Masters" in 2010 and later that year appeared on Food Network's "Iron Chef America" and won the "Battle of Pacific Cod." In 2012, Maria opened Agrodolce with a focus on Southern Italian and Sicilian food. With her dedication to locally organic unwavering, she now has three restaurants with the highly esteemed organic certification from Oregon Tilth. Adding to her list of accolades, Maria was a semifinalist for a James Beard Award for Outstanding Chef in 2013.

She is a leader in the restaurant and sustainability community, donating her time to such causes as James Beard Foundation sustainability programs, American Chef Corps, food equality for low-income families and other food system advocacy. She is a founding member of Seattle Restaurant Week and previously served on the board for PCC Farmland Trust.

After receiving her degree in Culinary Arts, Maria sought out many opportunities to learn more styles of cooking and working with different ingredients. Her cooking over the past 24 years took her from California to France, a short stint in Seattle, then onto Washington D.C. and New York before returning back to her favorite place on earth — the Northwest.

With a long-standing commitment to use seasonal and organic Northwest products, Maria has blended together this passion with New American cuisine at Tilth and Southern Italian and Sicilian fare at Agrodolce.

[mariahinesrestaurants.com](http://mariahinesrestaurants.com)

Twitter: [@mariahines](https://twitter.com/mariahines)

Facebook: [Tilth, Agrodolce](#)

Instagram: [@Mariahinesrestaurants](https://www.instagram.com/Mariahinesrestaurants)



**Opening Date:** September 2006

**Location:** 1411 N 45th Street, Seattle, WA 98103  
Seattle's Wallingford Neighborhood

**Phone:** 206.633.0801

**Website:** [TilthRestaurant.com](http://TilthRestaurant.com) | [MariaHinesRestaurants.com](http://MariaHinesRestaurants.com)

**Facebook:** [TilthRestaurant](https://www.facebook.com/TilthRestaurant) | **Twitter:** [@MariaHines](https://twitter.com/MariaHines)

**Instagram:** [TilthRestaurant](https://www.instagram.com/TilthRestaurant) | [MariaHinesRestaurants](https://www.instagram.com/MariaHinesRestaurants)

**Hours:** Dinner: Sun. – Thurs. 5 to 9 p.m.; Fri. – Sat. 5 to 10 p.m.  
Brunch: Sat. – Sun. 10 a.m. to 2 p.m.

**Key Players:**

Chef-Owner: Maria Hines

Executive Chef: Joel Panlilio

General Manager: Razz Hass

**Food:** New American cuisine derived from locally sourced, certified-organic ingredients. All menus change monthly with most items offered in small and large portions. Vegetarian, vegan and gluten-free a la carte and tasting menu options also available.

**Drinks:** Regional and international wines including organic or biodynamic options. Inspired cocktail menu.

**Price Range:** \$9-\$38.

**Design:** Situated in a 1910 craftsman bungalow.

**Seating:** Dining room 50; outdoor patio 25; sun room 6.

**Parking:** Metered and free street parking available.

**Additional Details:** catering available.

**Media Contact:** Heather Jensvold

Evado PR | [heather@evadopr.com](mailto:heather@evadopr.com) | 206.931.4580 \_\_\_\_\_



**Opening Date:** December 2012

**Location:** 709 N 35th Street, Seattle, WA 98103  
Seattle's Fremont neighborhood

**Phone:** 206.547.9707

**Website:** [AgrodolceRestaurant.net](http://AgrodolceRestaurant.net) | [MariaHinesRestaurants.com](http://MariaHinesRestaurants.com)

**Facebook:** [AgrodolceSeattle](https://www.facebook.com/AgrodolceSeattle) | **Twitter:** [@MariaHines](https://twitter.com/MariaHines)

**Instagram:** [AgrodolceSeattle](https://www.instagram.com/AgrodolceSeattle) | [MariaHinesRestaurants](https://www.instagram.com/MariaHinesRestaurants)

**Hours:** Dinner: Fri-Sat 5 to 10 p.m., Sun-Thurs 5 to 9 p.m. Lunch: Mon. – Fri. 11:30 a.m. to 2 p.m. Brunch: Sat. – Sun. 10 a.m. to 2:30 p.m. Happy Hour (available in bar and patio): Everyday 4:30 p.m. to 6:30 p.m.

**Key Players:**

Chef-Owner: Maria Hines

Executive Chef: Abby Canfield

General Manager: Alexander Severn

**Food:** Sun-drenched cuisine of Southern Italy and Sicily. House-milled durum, emmer, toasted barley and red wheat flours for pastas and housemade focaccia bread for dinner and lunchtime paninis. Gluten-free and tasting size pasta options, vegan and gluten-free menus, and family-style menus also available.

**Drinks:** Custom created, Italian-inspired cocktails. Italian and Washington wine and beer. Specialty weekend brunch cocktails.

**Price Range:** dinner \$12-\$28; lunch \$7-\$17; happy hour food \$4-\$8, drinks \$4-\$5.

**Design:** Casual and welcoming trattoria. Features include a long-standing ficus tree and paintings from longtime friend Eric Kolbe.

**Seating:** dining room 56; bar 5; lounge 11; outdoor patio 16.

**Parking:** Metered and street parking available.

**Additional Details:** catering available, wheelchair accessible.

**Name:** Translates to “sweet and sour” in Italian.

**Media Contact:** Heather Jensvold

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