

BAR BULLETIN

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What to Eat While Watching 'Law and Order'

“**L**aw and Order” — a favorite TV show for many in the family. So, Dining IN while watching “Law and Order”? Or “Game of Thrones” or whatever? Here are some of our favorite takeout and delivery options for Dining In.

Papas Hot Potatoes

500 NW 65th St.
Seattle; 206-487-3321

Nothing says comfort quite like kicking back and relaxing in front of the TV — and nothing says comfort *food* quite like baked potatoes. Enter Papas Hot Potatoes, a loaded-baked-potato joint that had its grand opening in Ballard last October. The food is locally sourced here in Washington. The classic trimmings — from the queso, to the chili, to the sour cream — are all made in-house from scratch. The additional toppings are 100-percent complementary, and all of the takeout materials are compostable. If you are not a potato person, it is no big deal. Papas offers the same range of flavors and toppings on a loaded mac and cheese, as well.

We decided to take advantage of Papas’ delivery option (available on Uber Eats, Grubhub, DoorDash and Amazon-eats), saving ourselves time to squeeze in one more episode on Netflix. The menu is expansive and impressive. Papas has a build-your-own option, and a few signature potato dishes with clever names befitting works of culinary art (e.g., “The Scream,” “The Mona,” and “American Gothic”).

Not to be limited to a single dish’s flavor profile, however, we went big. We ordered the “Papas Grande” — a plate

piled high with two whole, baked potatoes, smoky red chili, New Mexico-style green chili, the in-house queso, sour (cashew) cream, and every complementary topping the kitchen has to offer, which created a wide range of textures and savory, spicy, sweet and fresh flavor components.

A word to the wise: this plate is absolutely shareable. We cracked open a couple of beers on the couch and sampled every corner of the dish, which was cleverly stacked to showcase various flavor combinations. So far, our favorite toppings were a genuine, but pleasant, surprise — pickled beets and the coconut bacon chips. Tip: try those in the same bite with some queso, red chili and pickled jalapeños.

The complexity of flavors, surprise sweetness and slight kick provide exactly what you want in a loaded baked potato. And the smoky red chili is some of the best we have had in Seattle. The best twist about the menu? It is entirely vegan and gluten free.

Oh’s Sandwiches

3217 California Ave. SW
Seattle; 206-420-3692

Oh’s Sandwiches is a welcome addition to the West Seattle neighborhood, and a great place to grab takeout before binge watching season 47 of “Law and Order.” Oh’s is a small, family-run business on a beautiful, tree-lined portion of California Avenue SW. If you are not looking for it, you may just miss this little gem.

Oh’s has two specialties: banh mi sandwiches and bubble tea. Oh’s offers four different kinds of bahn mi sand-

wiches: grilled pork, grilled chicken, tofu and a combination of ham, head-cheese and paté. We chose the grilled pork and tofu bahn mi. Each sandwich is \$4.95, so you really cannot beat that.

The baguette was soft and chewy. With the combination of cilantro, pickled vegetables and a spicy mayo, the sandwich was a delightful flavor explosion. We also tried and enjoyed a bubble tea and a lemonade with mint, which was completely refreshing.

One thing to note, Oh’s closes at 6 p.m., so get there early to get your dinner. If you are in West Seattle and looking for some great takeout, you will not be disappointed by Oh’s Sandwiches.

Queen Sheba Ethiopian Restaurant

916 E. John St.
Seattle; 206-322-0852

In the mood for some good Ethiopian food, we tried Queen Sheba, a Seattle institution that has been just off Broadway since before that posed a parking challenge. If you want to avoid the tight parking in the neighborhood of Broadway and John, just across the street from the light-rail stop, Queen Sheba offers delivery via Postmates (and possibly similar apps).

Queen Sheba offers a wide variety of meat and vegetarian options and you can customize the spice level. We tried several dishes, all of which were amazing and came with adequate and delicious injera, an Ethiopian flatbread that doubles as an eating utensil.

If you are not familiar with Ethiopian food, but want to order in and try something new, you might start with doro tibs

(mild), which is a sautéed chicken dish, and a side of misir wot, a spicy, red lentil dish. These two dishes will introduce you to delightful smells and flavors. If you are already in love with the cuisine, you will easily find many menu offerings you will enjoy, and all can be ordered online for pickup on your way home, as well as using your favorite delivery app.

Monsoon

615 19th Ave. E.
Seattle; 206-325-2111

On the farther side of Capitol Hill is another of our favorite spots to stop on the way home for a flavorful meal in front of the TV. For our Monsoon to-go order, we always start with the barbecued pork ribs and the spicy wok-cooked green beans; those two together make a nice meal for one person.

For two we usually add the signature, caramelized, Idaho catfish clay pot, although this time we picked up a dish of lamb with onions and peppers and a sweet-corn side that was on special. There are so many choices that it is easy to work in the crispy imperial rolls with pork and shrimp or the diver scallops with Brussels sprouts for variety. And, of course, we topped it off with Monsoon's banana cake with crème anglais, and took this all home to have with a

hearty California zinfandel.

It is very easy to get used to this "on the way home pickup and skip the cooking" before that favorite show or streamed movie.

Saffron Grill

2132 N. Northgate Way
Seattle; 206-417-0707

It was a rainy Friday evening and we wanted something warm and comforting for dinner. We were in the Northgate neighborhood and placed a pickup order with Saffron Grill. There were many delicious-sounding appetizers to choose from, and after some debate we ordered the vegetable pakoras.

These are delicately spiced fried fritters, featuring cauliflower, potatoes, pepper and onions, lightly battered in chickpea flour, and served with cilantro and tamarind dipping sauces. When we unpacked our food, we were delighted to find that the fritters maintained their crispiness during transport.

Since it was a rainy night, we had to include one of Saffron's curries and ordered the Madras masala with lamb and palak masala with paneer. The Madras masala originates from the city of Madras and is a blend of roasted chilis, browned garlic, cumin and other Indian spices. The chilis and garlic comple-

mented the tender, melt in your mouth, lamb quite well.

The palak masala is a creamed, spinach dish simmered with onions and spices; we found it to be well balanced with the perfect amount of paneer incorporated. We also ordered roti, an unleavened, wheat flatbread. Although the fresh-out-of-the-tandoori-oven texture was lost during transport home, the bread was delicious and complemented all our food quite well. We cannot wait for our next cold, rainy night in Seattle so we can warm up and enjoy a delicious meal from Saffron in the comfort of our home.

All of these fine choices give us great options when we do not have the time or inclination to cook before settling down to watch the home screen. ■

Schwabe, Williamson & Wyatt is a multiservice, Northwest regional law firm with offices in Seattle, Vancouver, Portland, Salem, Eugene, Anchorage and Bend. For comments on this article or to share your favorite places to eat or drink with the Schwabe, Williamson & Wyatt attorneys, contact Christopher Howard, the shareholder in charge of the Seattle office, at 206-407-1524 or choward@schwabe.com; see also www.schwabe.com/dining_out.aspx.