



AERLUME

Fact Sheet

July 2022

Perched on the hillside above Elliott Bay and steps from Pike Place Market, Aerlume shines with light, air and sweeping views of the sound and sky. Inspired by deeply-rooted connections with local farmers and providers, the menu delights with the pure flavors found in the seasonal bounty of the Pacific Northwest. Aerlume is part of [Fire & Vine Hospitality](#) and the [Revelers Club](#) loyalty program.

2003 Western Avenue, Suite C

Seattle, WA 98121

206.441.4468

www.aerlumeseattle.com

Social Media @aerlumeseattle

Hours of Operation

Dinner from 4-10 pm Tuesday - Saturday

Happy Hour 4-6 pm Tuesday - Saturday

GATHER: Aerlume is designed to showcase the natural beauty of the Pacific Northwest

- The design features colors and materials inspired by our landscape with a cozy ambiance to evoke a feeling of retreat and intimacy with earth, air, water and fire elements
- Stunning views from every seat in the restaurant and bar
- Ceiling height windows open to Puget Sound breezes on warm days
- Outdoor seating in the front patio is set back from Western Avenue for privacy but still feels part of the vibrant Pike Place Market neighborhood
- Western-facing covered deck provides sunset views and sounds of Elliott Bay
- 20-seat indoor fire table provides a gathering place and a spectacular focal point to the dining room
- Black walnut tables are custom made by Knottingham Woodshop in south Puget Sound. <https://theknottinghamwoodshop.com/>
- Expansive open kitchen creates a sense of energy
- Aerlume will be a perfect spot to watch the Winter 2019 removal of the Seattle viaduct
- Architect/Designer – Skidmore Janette

- Contractor – Wilcox Construction

HONOR: Delicious ingredients prepared with care

Executive chef Douglas Jones has created a menu inspired by the changing array of seasonal ingredients prepared with vibrant flavors and seasonings.

Menu highlights include:

- King Salmon Gravlax and Roe with Tarragon Crème Fraiche and Grapefruit Mustard
- Chicken Liver Mousse, Spicy Nuts, Truffle Honey, Mulled Apples
- Crispy Cauliflower with Golden Raisin and Caper Salsa, Red Curry Yogurt and Fresh Herbs
- Roasted Black Cod, Lemon Chile Spinach, Hen of the Woods Mushroom and Smoked Pepper Sauce

PRESERVE: Local Connections and Partnerships

- Custom Artwork and Votive Candles: Billy and Piper O’Neill of Glass Eye Studios in Ballard. Founded in 1978, Glass Eye Studio is the largest, and longest running hot shop in Washington State, serving as a vital stepping-stone for generations of glass artists looking to develop and refine their technique. Known for its mastery of form and color spectrum, Glass Eye creates both decorative art, including ornaments, votives, and paperweights, and, beginning in 2018, is expanding to include commissions, fine art, sculptural installations, and artist residencies.
- Culinary Partners: Our menus benefit from close connections with Sound Sustainable Farms, Taylor Shellfish, Niman Ranch, and many more.

REVEL: Private Dining and Events

Sweeping Elliott Bay views, spaces warmed by live fire, seasonal menus and exceptional service define events at Aerlume. Our two glass-enclosed private dining rooms each open to views of the Puget Sound, the Olympic Mountains and the Seattle waterfront, or smaller groups of up to 20 can gather around the interior fire table. Whether guests are looking for an intimate space for a business lunch or a large holiday party, Aerlume will accommodate up to 250 guests.

- ORCHARD The spacious Orchard room can be configured in several ways to accommodate groups up to 70
- VINEYARD The intimate Vineyard room can host up to 30 guests
- FIRE TABLE The Fire Table provides a warm and welcoming space for up to 20 guests
- DINING ROOM The Aerlume dining room and each of the private dining spaces can be reserved as a whole for up to 250 guests
- OUTDOOR SPACES The patio and deck are available for private parties

Aerlume Team Biographies

Cecilia Satterthwaite, General Manager

Aerlume general manager, Cecilia Satterthwaite has a true passion for precision and a perfectly orchestrated symphony in a dining experience. Cecilia's path to the Fire & Vine Hospitality team began with an Espresso Martini at El Gaucho Tacoma years ago. She says that when she opened the red door for the first time, she knew she was in the right place and that she hoped to eventually join the company. She began as GM at Aerlume in October 2021.

An industry veteran for nearly 14 years, Cecilia began working as a dishwasher before working her way up to a management role. She credits her time at The Social Bar & Grill for igniting her love of the hospitality industry, thanks to strong mentors and a memorable occasion serving the soldiers of the 3rd Battalion, 1st Special Forces where she was presented with an award for her selfless service and support of their group.

Cecilia is a Pacific Northwest native and she and her husband, Ryan, live with their dog Kody in Tacoma, WA. Cecilia has a secret talent for the hoola-hoop and her laugh lights up a room. She enjoys photography, baking, camping, concerts, traveling, and wine tasting with friends.

Douglas Jones, Executive Chef

Chef Douglas Jones describes himself as always curious about figuring out how things work and then figuring out how to improve upon them. This curiosity makes him a talented chef and would have made him a good computer engineer, which was his field of study until he got his first restaurant job as a dishwasher and fell in love with the industry. The Tennessee native decided to move to Chicago for culinary school at Le Cordon Bleu, while also working full time. Since then, he has been a chef in restaurants including Tulio, Emory's on Silver Lake, and Kayne Prime in Nashville.

Known for being light-hearted and calm under pressure, Douglas says he takes his work seriously, but not himself. In his role as executive chef at Aerlume, he hopes to continue to learn and help guests to experience the versatility of farm to table products with seasonality as the focus.

Douglas strives to find great work and life balance to be emotionally and professionally fulfilled and challenged. He grew up in a large family with 8 children, and he and his wife have two of their own, as well as three large dogs. He likes to relax by snowboarding, 3D printing, wood working and general carpentry projects.

About Revelers Club and Fire & Vine Hospitality

Each Revelers Club location is unique to the community it serves, and all share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy.

- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

Revelers Club is the industry's most generous rewards program designed to reward and honor our guest's loyalty and provide benefits at each location in the collection, including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver (opening 2022), AQUA by El Gaucho, Aperlume, Eritage Resort, Yellowhawk Resort, Witness Tree lounge (opening in 2022,) Walla Walla Steak Co. and Crossbuck Brewing in Walla Walla and opening in Woodinville, WA in 2022. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Revelers Club is managed by the Fire & Vine Hospitality team which provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic hotels and restaurants.

Media Contact:

Beth Herrell Silverberg
Public Relations Director

Revelers Club

206.352.1450 x 110

Beth@revelersclub.com

Aperlume Photos and Logos Available [HERE](#). Credit to Fire & Vine Hospitality