



## El Gaucho Bellevue Celebrates 10<sup>th</sup> Anniversary

*10 for \$10 menu and cocktails and special afternoon planned for Jubilee REACH Center*

**Bellevue, WA - November 1, 2018** – El Gaucho Bellevue has been a place of celebration for the Eastside since December 2008. The 10-year anniversary provides a chance to connect with the community, raise a glass to the past, and look forward to the future. The week-long celebration begins on November 12<sup>th</sup> and guests will be treated to a special 10 for \$10 appetizer and cocktail menu. The 10 cocktail names are the result of a social media contest where Facebook and Instagram followers sent in ideas based on the places, people and history of Bellevue. On November 14<sup>th</sup>, the team will celebrate with 38 elementary school children who participate in the after school program at the Jubilee REACH Center.

“It has been an honor to be part of the incredible growth in downtown Bellevue and we have loved celebrating our guest’s lives,” said Chad Mackay, CEO, Fire & Vine Hospitality.

“Opening a restaurant right before the financial crisis in 2008 was a bit of a risk, but a terrific team and an engaged community brought us to this wonderful milestone.”

### **10 for \$10 Appetizers, Desserts and Cocktails**

Executive Chef Michael Jordan wanted to include some El Gaucho classics in the 10 year menu, as well as look to the present and future with some of his new dishes. Ostrich was part of the original menu, but has been updated as a delicious carpaccio appetizer. Wicked Shrimp and Tenderloin Diablo are perennial favorites. Lobster tempura and the octopus are some of Jordan’s new hits. The cocktail menu is the result of a social media contest where El Gaucho Instagram and Facebook followers came up with the names and Spirits Director, Lonnie Anderson, created the cocktails. [View Menu and Cocktail Descriptions](#)

#### **Appetizers/Desserts**

- Wicked Shrimp
- Beef Tenderloin Diablo
- Octopus Skewers with Red Pepper Pesto and Shaved Scallions

#### **Cocktails**

- Bel-Red Bellissimo
- Meydenbauer Sour
- Allen Aviator

- Ostrich Carpaccio with Baby Greens, Truffle Aioli, Parmesan and Pistachios
- Grilled Lamb Lollipops with Chimichurri
- Lobster Tempura with Vanilla tossed Arugula and Grilled Lemon Vinaigrette
- Shrimp Louis with Tomato, Cucumber, Iceberg Lettuce and 1000 Island Dressing
- Oysters Rockefeller
- Cherries Jubilee Cheesecake
- Crepe Suzette
- For Whom the Bridge Tolls
- Take Me to Snowflake Lane
- Botanical Affair
- Clyde Hill Cosmo
- Medina Mule
- Floating Bridge
- Kemper Kooler (non-alcoholic)

### **Jubilee REACH Field Trip**

El Gaucho Bellevue has worked with Jubilee REACH for many years and hosts the annual ATTY awards. On November 14<sup>th</sup>, 38 kids from the Jubilee REACH Center will join the El Gaucho Bellevue team for a celebratory meal including sliders and fries, as well as classic tableside preparations of the El Gaucho Caesar Salad and Bananas Foster. The team, including Executive Chef, Michael Jordan will teach these 1<sup>st</sup> - 4<sup>th</sup> graders how to prepare the dishes and talk about various career opportunities in the hospitality industry. Each child will receive a house-made pumpkin pie and a gift certificate to a local grocery store to help each family celebrate Thanksgiving. Jubilee REACH was established in 2006 and serves 14 of the 29 Bellevue Public Schools by offering a variety of before and after school services at the Center and Thrift Store. The Jubilee REACH vision is to bring healing, build community and transform lives.

### **About Fire & Vine Hospitality:**

The team behind El Gaucho Hospitality, along with Chef Jason Wilson, operates as Fire & Vine Hospitality. The partnership was designed to share strengths and create new opportunities for future growth. The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma and Portland; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co. and Crossbuck Brewing. Aperlume will open in late 2018 steps from Seattle's Pike Place Market. The Revelers Club is a loyalty program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine

property. 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.

Each Fire & Vine Hospitality property is unique to the community it serves but 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.

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