

EST.  2016

THE EMBER CHEF



THE EXPERIENCE

Enjoy the ultimate pizza party, celebrating family and friendship and love for good food in a stunning outdoor environment. Enjoy the Chef's choice, a selection of classics and house specials, or indulge your own creative culinary desires. Guided by our Chef, you will have access to a range of fresh and seasonal ingredients to make amazing flavor combinations to enjoy and share with your group.

Pizzas are made in our Mugniani Wood Fired Oven, in the Neapolitan Style. Thin crusts using hand-stretched dough made from Italian "00" flour, are topped with flavorful ingredients and then flash cooked in an 800° F oven. Pizzas are deliberately small to enable sampling of many different combinations. Local Pacific Northwest delights are sourced seasonally.

Gather with family and friends in the warmth of the hearth to enjoy a unique cooking experience.



STEFAN PERSSON

Stefan's interest in cooking began at an early age growing up in his native Sweden. Descended from a long line of gourmands and art lovers, he has a true passion for food and finds his creative outlet in the kitchen. Among family and friends he is often recruited to spontaneously chef at dinners and parties. His style integrates the European tradition and ceremony of entertaining with quintessential American hospitality. Among his favorite flavors are those sourced from the freshest ingredients of the Pacific Northwest.

"I love the ritual of the meal

- the experiential aspects of enjoying food with others.

The joy is in the sharing, but of course the food should also be delicious."

- STEFAN PERSSON

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MENU

NEAPOLETANA

Marinara - crushed San Marzano tomato, garlic, oregano, extra-virgin olive oil

Margherita - crushed San Marzano tomato, sliced fresh mozzarella, fresh basil,
extra virgin olive oil

Margherita Extra - crushed San Marzano tomato, fresh mozzarella di Bufala, fresh
basil, extra virgin oil.

CLASSICS & HOUSE SPECIALS

Quattro Stagioni - ham, olives, artichoke, mushroom in quarters

Capricciosa - Ham, mushroom, artichoke, oregano

Fungi - Wild mushroom (seasonal), fontina, pepper fl ake

Lombardi - pesto, smoked chicken breast, fontina, fresh basil, pine nuts

Chinook - artichoke cream, smoked King salmon, fontina, sundried tomato,

Kokanee (seasonal) - artichoke cream, cold-smoked Sockeye, capers, red onion

Salumi - balsamic base, salami, mozzarella, pepperoncini, fennel seeds

Peppered Goat - tomato base, pepperoni, mozzarella, goat cheese

Pescatore - seasonal seafood (varies), aged cheddar, cuttlefish ink

Sample Ingredients for Custom Pizzas (varies)