



Foodie Tours

EAT YOUR WAY THROUGH SEATTLE ON A GUIDED CULINARY ADVENTURE.



Whether you want an introduction to the incredible maze that is Pike Place Market or a behind-the-scenes look at a fair-trade chocolate factory, there's a Seattle foodie tour for you. The best part is, you won't just be tasting—you'll be learning, too. "It's this multisensory way to experience a city," says Terry Rice, managing director of Savor Seattle Food Tours. "No matter where you're from or what language you speak, everyone can see and smell and taste the history of Seattle."

Pike Place Market is brimming with food purveyors, and while you can't go wrong just wandering, a guide will help you make sense of it all. **Eat Seattle** (eatseattle.com, 1433 First Ave., 206.745.0991) offers chef-led tours in groups of 10 or fewer. Along the way, you'll get expert recommendations on preparing the food—like how to turn that Greek yogurt from Ellenos into the perfect dipping sauce for those dried beets from Simply the Best. While enjoying smoked salmon in a hidden garden or award-winning powder in a tucked-away corridor, learn about the people who've made Pike Place run since 1907. "We convey that soul of the market and the diversity here, which is something that a lot of tourists can miss," says Liz McCune, founder of Eat Seattle.

Savor Seattle (savorseattletours.com, 1916 Pike Place, 206.209.5485) also offers a popular tour

of the market, along with an early-access version that'll get you a jump-start ahead of the other thousands of visitors a day.

Since 1982, Fran Bigelow has sold decadent chocolate—her melt-in-your-mouth truffles and luscious salted caramels are renowned. At 11 a.m. every weekday at **Fran's** in Georgetown (frans.com, 5900 Airport Way S, 206.508.4535) headquarters, a 45-minute guided tasting takes you into the viewing room to see how the confections are made by hand, with four samples and an in-depth explanation of the process.

Visit another pioneer at **Theo Chocolate** (theo-chocolate.com, 3400 Phinney Ave. N., 206.632.5100), the first organic, fair-trade-certified bean-to-bar chocolate maker in the U.S. The one-hour tour of the factory in Fremont explains how it all gets turned from a cocoa bean to the bars you know and love. At Tukwila-based **Seattle Chocolate** (seattlechocolate.com, 1180 Andover Park W, 425.264.2705), a walkway over the factory floor provides a bird's-eye view of how the magic happens. Survey the entire chocolate scene—and taste dark, milk, white and everything in between—with 15-plus bites and sips on Savor Seattle's two-hour **Chocolate Indulgence Tour**.

Explore International District on a food tour from the **Wing Luke Museum** (wingluke.org/tours, 719 S. King St., 206.623.5124). The offerings

change seasonally; October through December is the "Twilight Noodle Slurp," while January through March offers the "International Dumping Crawl." Get to know another neighborhood well through **Pretty Fork Tours** (theprettyfork.com, 9611 55th Ave. S, 206.929.0070), which hosts progressive dinners in areas like Capitol Hill and Pioneer Square. You'll indulge in nine courses at three restaurants, but the catch is that it's all a mystery—so show up with both an appetite and a thirst for adventure.—Haley Shapley



Wing Luke Museum food tour