

26TH ANNUAL

Great Food

GALA

Better Lives

LIVE AUCTION

GOLDEN TICKET RAFFLE

Purchase a raffle ticket for a chance to win your pick from the Live Auction*! Tickets are \$100 each and you may purchase as many tickets as you wish on your mobile bidding device or from a sales assistant. Raffle ticket sales assistants are identified by their flashing rings and sparkling lanyards. The Golden Ticket Raffle drawing will be held at the start of the Live Auction.

**Items 6, 9, 13 and 14 are excluded from the Golden Ticket Raffle. If selecting items 1, 4, 8 or 12, winner is entitled to one couple/bid, not the entire package.*

ITEMS FOR GROUPS PLAN AHEAD WITH FRIENDS!

Item #	Item Name	# of guests
1	Harvest and Feast with Matt Dillon at Old Chaser Farm	34
2	Star Wars: Memorabilia, Movies, and More!	8
4	Rising Stars: Sip Wine in The Amazon Spheres	40
5	Ultimate Mariners Spring Training Getaway	4
6	Dream Wine Dinner	10
7	Yellowstone Club Ski Vacation	4
8	Ethan Stowell Dinner at Chihuly Boathouse	40
12	Jet Set Napa	6
13	A Different Kind of Canlis Evening	8
15	Farm to Table Dinner at Bella Luna	28
17	Seahawks Football and BBQ	8
19	Dinner on Sleepless in Seattle Houseboat	8
20	Walla Walla Wine Adventure	8



HARVEST AND FEAST WITH JAMES BEARD-AWARD WINNING CHEF MATT DILLON AT OLD CHASER FARM

- A private harvest and dinner experience at Old Chaser Farm on Vashon Island
- Interactive, family-style feast prepared by Chef Matt Dillon
- Hands-on tour of the farm and orchard
- Hosted Saturday, September 7, 2019
- Limited to 17 couples

Float across the sound on a peaceful ferry ride to Vashon Island for a special evening celebrating Harvest on Old Chaser Farm.

Upon arriving, your introduction to the farm will be a hands-on walking tour of the farm, learning about the crops, orchards, and animals being raised on the 18-acre property. A truly behind-the-scenes experience, guests are encouraged to bring an extra pair of shoes (Wellies, anyone?)! Plan on getting your hands dirty as you harvest produce with Chef Matt Dillon that you'll later prepare alongside him for an interactive, family-style seasonal feast.

As your tour concludes, find yourself in the kitchen of the carriage house with Matt, watching and learning new techniques from the master of farm-to-table dining himself. Sip on elegant wines from Syncline Winery, while mixing and mingling with Chef and your fellow diners. But stay alert: Chef Matt Dillon just may call on you to lend a hand with preparing the meal, which will include pizzas cooked outside in the wood oven with farm-fresh cheese, fresh-from-the-farm salads, alongside creatively and thoughtfully-prepared vegetables you harvested that day.

After sunset, cozy up by the large fire pit, and savor your dessert and sparkling wine while looking out over the crops and pasture, feeling full and grateful for fall's bounty in the lush Pacific Northwest.

Valid only on Saturday, September 7, 2019.

Special thanks to: Chef Matt Dillon, Jennifer and Christopher Roberts, Syncline Winery



STAR WARS: MEMORABILIA, MOVIES AND MORE!

- Tour of one of the world's largest private Star Wars collections
- Movie screening in a Death Star theater
- 4-course dinner for 8 at Daniel's Broiler in Bellevue
- Private car service to and from North Bend and Bellevue

An experience to make George Lucas jealous! You and seven guests will be treated to a one-of-a-kind experience. You will be chauffeured to the North Bend home of one of the largest private Star Wars collections in the world. Your one-hour tour will feature this private Star Wars collection including over 4,000 sq. ft. devoted to Star Wars memorabilia. The collection includes a Millennium Falcon model used in *The Empire Strikes Back* and a lightsaber used by Ewan McGregor as Obi-Wan Kenobi in *Star Wars: Episode I—The Phantom Menace*. The home also features one of the largest private collections of Star Wars arcade games as well as the TARDIS from *Doctor Who*.

The fun doesn't stop there! You will be treated to a movie of your choice in a private theater located inside of the home and modeled after the Death Star in *Star Wars*. This unique home theater has been featured in *Electronic House* and was designed by Doug Chiang, Executive Creative Director for Lucasfilm, and designer on five *Star Wars* films.

Following the movie, you will be chauffeured to Daniel's Broiler in Bellevue for a four-course dinner with wine pairings as you enjoy stunning views of the Olympic Mountains, downtown Bellevue and the Seattle skyline.

Date and time mutually agreeable. Limit to eight guests, must be ages 10 and up. Car service is for seven hours. Four-course dinner with wine pairings at Daniel's Broiler provided. All guests must be picked up and dropped off at same location. Valid through October 14, 2019.

Value: Priceless!

**Special thanks to: Lisa Stevens, Vic Wertz, Gail and Pat DeGiulio,
Daniel's Broiler Bellevue, Schwartz Brothers Restaurants**



EXPERIENCE THE CHARM OF IRELAND'S COUNTRYSIDE

- 2 Roundtrip, Direct flights from Seattle to Dublin, courtesy of Aer Lingus
- 7 nights in quaint, countryside accommodations
- Exclusive, VIP Tour and Tasting for 2 at the Guinness Storehouse in Dublin
- Weeklong luxury car rental
- Cliffs of Moher Walking Tour for 2

Outdoor lovers will find lots to be excited about in Ireland. With acres of wild and windswept lush, green countryside, charming storybook-worthy villages and hair-raising coastal cliffs, Ireland's varied scenery begs to be photographed. This package offers the opportunity to experience the magic of the Southwest's coastline and countryside.

Your trip will begin with two flights from Seattle to Dublin on Aer Lingus' new direct flight offering. After a restful night in Dublin, you'll head straight to the Guinness Storehouse for your VIP Concierge Tour. Ireland's must-do tourist attraction, this seven-floor brewery and tasting room is the home of the "Black Stuff" and a necessary start to your Irish adventure.

From there, hop in your luxury rental and head to Galway, a harbor city on Ireland's west coast, where you can enjoy the shops and traditional pubs that often offer live Irish folk music before collapsing in the quiet Griffin Lodge B&B. Next, you'll drive to Doolin along scenic two-lane country roads. We recommend you ferry to Inisheer, the smallest and closest of the three Aran Islands, known to have their own kind of desolate quiet and beauty. On your passage, cruise along the famous Cliffs of Moher. After a restful sleep at the Seascape B&B, meet up with Patrick Sweeney at O'Connor's Pub for a guided 17 kilometer walking tour along the tops of the Cliffs of Moher. Words cannot describe the beauty and majesty of these cliffs from this vantage point.

After an easy, scenic drive and ferry across the River Shannon, enjoy two nights in Dingle at the Lighthouse B&B. While there, you can meander country roads to pubs, castles and other sites, or enjoy many of the fine restaurants and some of the best shopping around town. Your final stop is the island town on Cobh (pronounced "cove"), a charming waterfront town on a glittering estuary, dotted with brightly colored houses and overlooked by a



splendid cathedral. Known as the Titanic's last port of call in 1912, it's a favorite retreat for the people in Cork.

Expires October 31, 2019. B&Bs are subject to availability and require booking at least 90 days in advance. Aer Lingus: Blackout dates include June, July, August, and December 15-January 10th, 2019. Tickets are non-transferrable, must be used together, and taxes and fees may apply.

Value: \$5,050

**Special thanks to: Alaska Airlines, Aer Lingus,
Gregg and Nancy Johnson, Joanna and Scott Smith**



RISING STARS: SIP WINE IN THE AMAZON SPHERES

- Private, after-hours access to The Amazon Spheres
- Wines poured by emerging Washington Winemakers selected by Wine Critic Sean Sullivan
- Passed appetizers from Sea Creatures by Renee Erickson
- Hosted Friday, May 3, 2019 from 7-10PM
- Limited to 20 couples

Join FareStart and Amazon for a private, after-hours tour and wine tasting experience at The Amazon Spheres. Opened in January of 2018, The Spheres is Seattle's newest distinctive landmark. This impressive structure is constructed with 2,643 panes of glass and features over 40,000 plants of more than 200 species from over 30 countries, a 4,000-sq. foot living wall, and a 49-ft. tall tree named Rubi. Amazon's Head of Horticulture will guide guests through an insider tour of this incredible maze of plant life located right in the heart of South Lake Union.

As you mingle through The Spheres, stop at various stations to taste wines from the "Rising Stars" of Washington's wine scene: W.T. Vintners, Delmas Wines, Co Dinn Cellars, Pamplin Family Winery, and Structure Cellars. Hand-selected by Sean Sullivan, founder of the Washington Wine Report, contributing editor to *Wine Enthusiast* Magazine, and selector for the annual *Seattle Met* Magazine Top 100 Wines of Washington, these emerging winemakers will be present to pour their finest varietals just for you.

Delicious heavy hors d'oeuvres to compliment the experience will be provided by Renee Erickson's talented Sea Creatures team. Renee Erickson is the James Beard Award-winning chef behind some of Seattle's favorites like The Whale Wins and The Walrus and the Carpenter.

With so much to see, taste and enjoy, you may never want to leave!

Valid only May 3, 2019. Guests must be ages 21 and up.

**Special thanks to: Amazon, Sea Creatures, Sean Sullivan,
W.T. Vintners, Delmas Wines, Co Dinn Cellars, Pamplin Family
Winery, and Structure Cellars**



ULTIMATE MARINERS SPRING TRAINING GETAWAY

- 7-night stay in a 2-bedroom Villa at the Sheraton Desert Oasis in Scottsdale from February 23 - March 2, 2019 during Spring Training
- 4 Premium seats to 2 Mariners Spring Training games with a behind-the-scenes tour and meet and greet with Mariners General Manager Jerry Dipoto
- Roundtrip airfare for 4 courtesy of Alaska Airlines

Hang up your rain jacket and grab your Mariners ball cap as you and three guests head to the desert for the Ultimate Spring Training Getaway in Scottsdale, Arizona on February 23 - March 2, 2019 with the Seattle Mariners and ESPN 710 Seattle. In addition to premium seating at two Mariners games, you will receive a behind-the-scenes tour of the Mariners Spring Training complex and gift bags featuring Mariners merchandise. Once you are fully decked out in Mariners gear, experience the once-in-a-lifetime opportunity to meet General Manager Jerry Dipoto and discuss the 2019 roster with the architect of the team himself.

As you retire each night, enjoy your two-bedroom villa at the Sheraton Desert Oasis, furnished with a full kitchen, living room, and soaking tub. Delight in Sonoran Desert landscape views during downtime from your private balcony or take a refreshing dip in the pool. When you're not out at the ball field or basking in the desert sun, venture out to experience some of Scottsdale's other attractions, such as hiking Camelback Mountain, touring Frank Lloyd Wright's Taliesin West, or playing a round at one of the area's 200 spectacular golf courses.

Valid only February 23 through March 2, 2019.

Value: \$7,700

Special thanks to: Seattle Mariners, ESPN 710 Seattle, Jerry Dipoto, Peter and Debi Ehrlichman, Alaska Airlines



DREAM WINE DINNER

- Custom multi-course feast for 10 created by Celebrity Chefs Thierry Rautureau and Tom Douglas paired with Opus One wines
- Sommelier-led tasting of 6 bottles of first growths including Chateau Lafite, Chateau Margeaux, Chateau Latour, Chateau Mouton Rothschild, and Chateau Haut-Brion, as well as Chateau Cheval Blanc, and Chateau D'Yquem

An exclusive, unforgettable night for the lover of fine wine and superb cuisine! You and 9 lucky guests will have the once-in-a-lifetime opportunity to taste six of France's finest first growth Bordeaux, including a 1998 Chateau Lafite, 2005 Chateau Margeaux, 1995 Chateau Latour, 2001 Chateau Mouton Rothschild, 2001 Chateau Haut-Brion, as well as 2003 Chateau Cheval Blanc, and a 2003 Chateau D'Yquem. Scot Smith, Wine Director at Chef Thierry's Loulay, will guide you through a tasting of these exquisite wines, helping you appreciate every nuance sip by sip. Your tasting will be enhanced with delectable bites paired and prepared by Celebrity Chefs Thierry Rautureau and Tom Douglas. James Beard Award-Winning Chef Thierry is The Chef in the Hat of internationally-recognized Seattle restaurants Rover's, Luc and Loulay Kitchen & Bar. Tom Douglas has been named James Beard's Best Chef Northwest, as well as Best Restaurateur, and is the chef of several Seattle favorites including Lola, Dahlia Lounge, and Serious Pie.

As if that wasn't enough, you and your guests will then enjoy an intimate, multi-course meal prepared by the culinary duo and hosts of Seattle Kitchen Radio Show, paired with Opus One, the iconic Napa Valley red produced by Baron Philippe de Rothschild of Chateau Mouton Rothschild and Napa Valley's Robert Mondavi.

Choose your guests wisely for this one - they'll owe you big-time!

Date to be mutually agreed upon, subject to availability. Option to host in the private dining room at Maslow's at the winner's request. Expiration 10/14/19.

Value: Priceless!

Special thanks to: Chef Thierry Rautureau, Chef Tom Douglas, Scot Smith, Donald and JoEllen Loeb, Steve Loeb, Jim and Krista Ferguson



YELLOWSTONE CLUB SKI VACATION

- 3 nights for 4 in a private cabin
- 2 days of skiing the "Private Powder" with access to the Yellowstone Club Facilities

A trip to the Yellowstone Club has been hailed as the nicest ski invitation you'll ever receive. Here is yours:

Yellowstone Club is a 13,600-acre private residential community set amidst the grandeur of the Rocky Mountains. The Club's superior amenities, Montana charm, and overwhelming natural beauty present an incomparable venue for the ski vacation of your dreams. Access to Yellowstone Club is limited to members and their guests. Generous FareStart supporters and Auction Committee member Jim and Krista Ferguson offer you the opportunity to enjoy the benefits of their membership in this exclusive, one-of-a-kind club.

As you enter through the main gates, you know you are somewhere extraordinary. The service and facilities are impeccable. To name but a few: there are no lift passes or lines. Ski on and off the hill. Complimentary breakfast is served at the Warren Miller Lodge every morning, with specialty coffee and treats for the whole family.

Skiing and snowboarding at the Club includes more than 2,700 skiable acres and 2,700 vertical feet. Pioneer Mountain is the star of Yellowstone Club, with a peak elevation of 9,860 feet and an average of more than 300 inches of snowfall each year. The Club's 100+ runs - which include a diverse mix of beginner and intermediate terrain as well as expert chutes, trees, and gullies—will suit winter enthusiasts of all abilities.

It's like flying first class—you may never want to ski at a regular hill again.

Mutually agreeable dates to be coordinated in advance.

Value: \$8,500

Special thanks to: Jim and Krista Ferguson



AN EVENING AT THE CHIHULY BOATHOUSE WITH ETHAN STOWELL AND 8 BELLS WINERY

- Multi-course dinner with Chef Ethan Stowell at the Chihuly Boathouse
- Wine pairings by 8 Bells Winery
- Limited to 20 couples
- Hosted on Sunday evening, June 2, 2019

On June 2, Chef Ethan Stowell and 8 Bells Winery are teaming up to present a Sunday Supper with a rare opportunity to gather at the Chihuly Boathouse. Twenty couples will enjoy fabulous wines from Eight Bells Winery and spring-inspired fare from Ethan Stowell, Chef and Owner of some of Seattle's most beloved restaurants including Tavolata, Staple & Fancy, How to Cook a Wolf and more. Throughout this special meal, you'll be surrounded by Dale Chihuly's collections, creations and imagination. Once a factory where the famous Pocock racing shells were built, The Boathouse has been Chihuly's working studio since 1989. It has become one of Seattle's most iconic, yet elusive locales. Spend an evening full of surprises as the contents of these hallowed halls are revealed.

The evening may end, but your glass collection will have begun with a page from Dale's book. Take home a set of Esagonali drinking glasses, a signature design of Murano, originally made famous by Paolo Venini. Handblown off the square of San Giovanni dei Battuti, Murano is still the only place to find them, *if* you can find them.

Valid only on Sunday, June 2, 2019.

Special thanks to: Ethan Stowell, Chihuly Boathouse, 8 Bells Winery



A LUXURIOUS FOODIE'S INSIDER GETAWAY TO PARIS

- 2 Non-stop, Roundtrip Business Class tickets courtesy of Air France
- 4 nights in a Superior Room at the Ritz Paris Hotel
- Admission for 2 to the World's Most Exclusive Culinary Pop-up
- Private, 2-hour session with a Bon Marche Stylist
- Champagne Brunch for 2 at Treize au Jardin

Low Country Meets High Brow a la Rive Gauche, Y'all.

In sun-dappled digs, across the street from Luxembourg Gardens sits one girly little café, "if you are a girl that likes biscuits and whiskey." You and a guest will join Paris' two most lovable culinary expats, Kajsa von Sydow and Laurel Sanderson, of Treize au Jardin, on a hospitality-fueled Parisian food adventure. This trip will hit every note on the scales of comfort, taste and exclusivity.

It all starts in Seattle with two nonstop, roundtrip Business Class seats, courtesy of Air France. Meet your private driver at baggage claim and feel the warm embrace as the legendary Hotel Ritz Paris welcomes you for four nights in a flawlessly renovated Superior Room. Resist a nap on those million-thread count sheets because there are preparations to make.

You have been invited to the world's most exclusive, invite-only, pop-up dining event. The organizers have asked that we keep the name out of print, so here are two hints: a moveable feast and white attire required.

Never fear, you have professionals on call. Enjoy a late brunch at Treize au Jardin, "where the food is as indulgent as the decorum is delightful", while Laurel and Kajsa fill you in on the delicious details of your upcoming affair. If you accept the mission, join them in the back alleys of the Paris market scene and witness as they assemble a picnic basket that will make David Lebovitz jealous!

Your ensemble en blanc is the last piece. A Private Stylist at Le Bon Marche Rive Gauche awaits in the Salon Prive with chilled champagne and hand-picked selections, suited to your expectations, from the top fashion houses of Paris. The top-secret location will be announced day of. Wait for the call to meet your table mates and go collect your lovingly assembled picnic kit back at Treize, tables and chairs included!



Bon appetit et bon voyage!

Ritz Paris Hotel: No restrictions (up to \$5000 value). Air France: Booking restrictions apply, and due to capacity controlled seating, some flexibility is required. Both tickets must be used on the same flight and on the same travel dates. The winner will be responsible for paying applicable taxes. Once issued, the tickets are non-refundable and the routing cannot be changed. Pop-up Dinner: date will be first or second weekend of June 2019, to be announced Spring 2019.

Value: \$13,500

Special thanks to: Air France, Kajsa von Sydow, Laurel Sanderson, Treize au Jardin, Mark and Julie Okerstrom, Expedia.com



PRINCE OF PAUILLAC

- 9-bottle vertical of Château Mouton Rothschild including vintages 1993-2001

No cellar would be complete without Château Mouton Rothschild, one of the world's greatest wines and a Premier Cru Classé (or "first growth" status) since 1973. Add this rare, 9-bottle vertical to your collection, which includes vintages 1993 through 2001. Hailing from the village of Pauillac in the Medoc region on the left bank of Bordeaux, this estate's wines are incredibly consistent with opulent textures. Château Mouton Rothschild's labels are annually illustrated by a renowned artist, making it a particularly coveted vertical. This type of lot has been known to reach record prices on auction.

Cellar these for another few decades and enjoy with some lucky guests over a momentous occasion.

À votre santé!

Value: \$5,400

Special thanks to: Donald and JoEllen Loeb



SPACE MISSION: WEIGHTLESS IN SEATTLE

- 2 ZERO-G Weightless Experiences
- 4 VIP Passes to Destination Moon: The Apollo 11 Mission

The once-in-a-lifetime opportunity to fly like superman or float like an astronaut is now yours! With the ZERO-G Experience, you and a guest can experience true weightlessness. Come aboard G-FORCE ONE, a specially-modified Boeing 727 which travels in parabolic arcs to create a weightless environment, and allows you to float, flip and soar as if you were in space. G-FORCE ONE only heads to Seattle once per year, and weightlessness experiences for the public sell out months in advance. Previously a feeling only available to astronauts training for space exploration, a fortunate few can now experience what they do. Your ZERO-G Experience includes training with a coach, followed by 15 weightless parabolas, ending with a "Regravitation" Celebration, certificate of weightlessness completion, and photos and videos of your unique, unforgettable experience!

After experiencing life as an astronaut, go see how the pros really did it with four VIP passes to Destination Moon: The Apollo 11 Mission. This exhibit is making its only West Coast stop at The Museum of Flight, from April 13 to September 3, 2019. This special exhibition features more than 20 one-of-a-kind artifacts from the Apollo program, including the Apollo 11 command module; the only portion of the historic spacecraft to complete the first mission to land men on the moon safely and return. The Destination Moon exhibition tour is developed by the Smithsonian Institution Traveling Exhibition Service (SITES) and the National Air and Space Museum.

ZERO-G: Valid for two guests at any Zero G flight location. Must be booked at least 60 days in advance, expires 10/14/19. Museum of Flight: Available April 13 to September 3, 2019.

Value: \$10,000

Special thanks to: Drs. Kevin and Lisa Johnson, Museum of Flight



A JET SET NAPA WEEKEND

- Roundtrip, Private Citation XL Jet from Boeing Field to Napa County Airport
- 2-night stay at Fleury Estate Ranch in St. Helena March 1st to 3rd, 2019
- Luxurious gourmet meals, including lunches at Bouchon Bistro and Fleury Estate Winery
- Private tastings at Del Dotto Vineyards and Ashes & Diamonds Winery
- 6-Liter Limited Edition, Etched Fleury Estate F-in Red Blend
- Round of Golf at Napa Valley Country Club
- Member access to amenities at Meadowood Resort
- Limited to 3 couples

A barrel burning adventure in Napa with Fleury Estate Winery.

Three couples will join Mike and Liz McConnell (Caffé Vita, Via Tribunali, Solea Food and Wine) on an industry insiders' weekend in Napa Valley. Enjoy being a member of the Napa Valley community as veteran wine-stars Brian and Claudia Fleury of Fleury Estate Winery take you through the back doors of wine country.

To make the most of your time on this indulgent weekend, the McConnell's have arranged a Citation XL Premier Business Jet for your round-trip travel from Boeing Field to Napa County Airport. Wheels up March 1st at 11am. In case you miss breakfast, there will be champagne and caviar aboard. Don't fill up!

Your private, luxury coach will meet you on the Napa County tarmac and whisk you off to a Rutherford Valley lunch at Fleury Estate Winery. Brian and Claudia will be waiting to share all their current releases and discuss the weekend plan. You won't get away without sampling from the barrel of their future releases.

After lunch, you will enjoy a drive through the St. Helena appellation and then take a moment to settle into your well-appointed accommodations at the Fleury Estate Ranch house. Now, the hard part begins, because you have some choices to make about your next 48 hours. Will you play a round at the members-only Napa Valley Country Club, or enjoy the amenities a stone's throw away at Meadowood Resort? We suggest you don't miss the private visits at Del Dotto Vineyards, or the newly-lauded Ashes & Diamonds Winery. A paella feast in the vineyard, a fridge filled from Oakville Grocery to satisfy midnight



munchies, a barrel burning around the fire pit, breakfast with a morning hike among the vines, and lunch at Thomas Keller's Bouchon all await before your 3:30pm flight on Sunday.

Your 6-Liter Special Edition etched Fleury Estate F-in Red will be waiting upon your return. Cellar it for a special day, or invite friends to enjoy while you regale the tales of your barrel burning adventure in Napa.

Valid only March 1-3, 2019 with departure at 11am on the 1st and return takeoff from Napa County at 3:30pm on the 3rd.

Value: Priceless

Special thanks to: Fleury Estate Winery, Mike and Liz McConnell



A DIFFERENT KIND OF CANLIS EVENING

- Private dinner inside the Canlis Test Kitchen for 8 guests
- Experimental, multi-course menu created by Chef Brady Williams
- Beverage pairings from the James Beard Award-Winning Canlis Cellar

Canlis, Seattle's most award-winning restaurant, is giving you and seven guests the opportunity to enjoy a multi-course menu created for you by Chef Brady Williams. But this time, it will be unlike any other Canlis dining experience you've ever had.

Be the first to experience Canlis' newly-created, private "Test Kitchen" located in the most unlikely of places: in a shipping container in the Canlis parking lot.

Never-before offered to the public, this dining experience will take you and your guests on a culinary adventure with Chef Brady, who was recently named *Food & Wine* Best New Chef. They may be serving the Canlis salad, steak tartare, and perfectly prepared lamb inside the restaurant, but outside, you and your guests will enjoy cocktails on the Canlis family's private roof deck overlooking Lake Union, wood-fired pizza and experimental menu items in the shipping container, followed by after-dinner drinks and card games around the bonfire. Of course, your menu will be enlivened with stellar Sommelier selections, as well as beer and cocktail pairings. There may even be some surprises along the way.

For this night only, your dinner jacket is not required.

Subject to availability, Monday through Thursday evenings only. Date to be mutually agreed upon. Not available during the month of December. Gratuity and tax are not included. Valid through October 14, 2019.

Value: Priceless!

Special thanks to: Canlis



JAPAN: A CUSTOM-TAILORED ITINERARY

- 2 Roundtrip, Business or First Class tickets to anywhere United flies
- Luxurious accommodations for 10 days
- 2 authentic, gourmet dining experiences
- First class, bullet train travel
- 3 nights, 2 days of world-class skiing in Nozawa
- Highly-curated itinerary by Frank Michiels, with all bookings coordinated by a personalized Japanese travel agent

This is your chance to explore Japan like a well-heeled local.

Design a ten-day personalized itinerary with expert insight from longtime FareStart donor, Frank Michiels (8 Bells Winery). With over forty years of experience living and traveling in Japan, Frank has the connections and know-how to gain you access to the most authentic experiences, establishments and little-known secrets of the land locals call Nijon. Share your interests and let Frank suggest the perfect plan.

Would you enjoy sipping fine sake on a riverbank beneath cherry blossoms? Has attending a Grand Sumo Tournament been on your travel top ten? Would it be helpful to get "CliffsNotes" on the temples of Kyoto? Does a tour of the Toyota plant pique your interest? Which hot springs are the best? What about the skiing? Or seeing snow monkeys?

To help you brainstorm, Frank dreamed up the below heavenly plan. Follow it all the way, pick a stop or create your own. The planning sounds as fun as the trip itself.

Spend two nights in "Lobster Country" at Ijika Daiichi Hotel Kagura hot-spring inn on the Ise Peninsula. Split your time between the property's spring-fed pools and take visits to some of Japan's most sacred sites, including Ise Jingu ("Soul of Japan") and Okage Yokochou (for a pilgrimage of gratitude). Dine above the bay in relaxed elegance at La Mer The Classic.

Claim your first-class seats on the Shinkansen (bullet train) for two nights in Kyoto. Stroll down the Philosopher's Walk, follow Frank's must-see guide to local shrines and temples, and dine surrounded by Edo period gardens at the Yoshikawa Inn, the former sukiya (tea house) of a wealthy Kyoto merchant, where you'll also stay.



Board the train headed to Nozawa, a powdery ski town in Nagano prefecture, for three nights in a fully appointed Tanuki luxury apartment. You will have a five-minute walk to Hikage Gondola and direct access to Nozawa's main street. Tanuki proprietors, David and Sachi Elsworth, will make sure you know all the right people and places for ski rentals, dining and sake tastings.

No trip to Japan is complete without at least two days in Tokyo, staying at the Hotel Gajoen and dining at Wami Daisuke. Visit the Meiji Jingu Shrine, eat street food in Harajuku and wander down stylish Omotesando for a look at Tokyo's top designer storefronts.

Recommend period of travel is mid-March to see the Cherry Blossoms in Tokyo and Ski in Nozawa; It is recommended to avoid traveling September to November, 2019 due to World Cup Rugby and other festivals during that time. Must be booked at least 90 days in advance. United Airlines tickets and fare class are subject to availability and additional restrictions. Expires October 2019.

Value: \$23,050

Special thanks to: United Airlines, FareStart Board of Directors, Barney and Beth Harford, Frank Michiels, David and Sachi Elsworth, Tanuki Luxury Apartments



FARM-TO-TABLE DINNER AT BELLA LUNA FARMS

- Multi-course, wine-paired farm-to-table dinner for up to 28 guests
- Local, sustainable ingredients produced on Bella Luna Farms and other nearby farms
- Farm & Larder gift for each guest
- Round trip car service

Home to extensive gardens, an apiary, chickens and goats, plus a farmstead creamery, Bella Luna Farms near Snohomish offers a true farm-to-table experience with this spectacular dinner and farm tour. You and up to 27 guests will spend the evening in the fairy tale-like setting of Bella Luna, an inspiring circuit of gardens, ponds, pastures and European-inspired buildings.

Sip wine and enjoy savory appetizers, then tour the gardens and farm to meet the resident animals. Sit down to a five-course, seasonally-inspired dinner in the beautiful glass-enclosed Grape House featuring hand-selected wine pairings and an array of ingredients sourced within feet of your seat: fresh artisan cheese from the fromagerie, flatbread fired in the wood-burning pizza oven, sweet honey from the apiary, pasture-fed poultry and crisp produce from the kitchen garden.

Date to be mutually agreed upon. Valid May through September, 2019. Must book in advance. Car service will pick up and drop off guests at a single location.

Value: \$11,700

Special thanks to: Bella Luna Farms, Farm & Larder



MVP® GOLD STATUS TRAVEL LIKE A ROCK STAR!

Treat yourself to elite benefits with MVP Gold status in the Alaska Airlines Mileage Plan. This status is reserved for a small group of the airline's most valuable guests and the benefits include:

- Unlimited First Class and Premium Class upgrades on Alaska for yourself and a companion, subject to availability
- Two complimentary checked bags for you and companions traveling in your reservation
- Waived Mileage Plan service charges and ticket changes fees
- Priority Check-In and Boarding
- Preferred seating
- Complimentary premium beverage of your choice during your flight when traveling in the main cabin on Alaska Airlines
- 100% Bonus Miles on Alaska Airlines, Aer Lingus, British Airways, Cathay Pacific, Condor, Emirates, Fiji Airways, Finnair, Hainan Airlines, Icelandair, Japan Airlines, Korean Air, LATAM Airlines, Qantas, and Singapore Airlines.
- Express security lines
- Dedicated MVP Gold Hotline

...and much more!

Status valid through December 31, 2019

Value: Priceless!

Special thanks to: Alaska Airlines



SEAHAWKS FOOTBALL AND CHILI BBQ

- Exclusive behind-the-scenes access for 8 guests to Seattle Seahawks Mini-Camp (OTA), hosted by Dave Wyman and Dori Monson
- BBQ Chili Dinner for 8 by Dori Monson at a beautiful Lake Washington home

Join Dori Monson, host of the Seahawks Radio Network, and Dave Wyman, Seahawks Color Commentator on KIRO 710 and KIRO FM, for exclusive sideline access to Seahawks Mini Camp during pre-season Organized Team Activities. In fact, Dori and Dave will serve as your guides for the entire afternoon, taking you on a tour of the Virginia Mason Athletic Center, meeting Seahawks players and coaches and watching the team practice with their insider commentary. You'll leave with plenty of Seahawks signed swag.

After taking in practice, you will be whisked away to a beautiful home on Lake Washington near the VMAC. There, the Monsons, Wymans and FareStart will prepare and serve you an unforgettable dinner and drinks for 8, including Dori's world-famous chili, and the Seahawks conversation can continue.

Date in mid-May to early June based on Seahawks training schedule. Subject to availability. Valid for 2019 OTA only.

Value: Priceless!

Special thanks to: Dori Monson, Dave Wyman, Brett and Rhonda Hartzell



EXPERIENCE "THE CITY THAT NEVER SLEEPS" WITH STARBUCKS COFFEE

- 3 nights at the Sheraton NY in Times Square
- Exclusive, behind-the-scenes first look at Starbucks' newest Roastery
Gourmet dinners for 2 at Danny Meyer's Maialino in Gramercy and Yves
Restaurant in TriBeCa
- Brunch and shopping spree at Macy's Herald Square
- Roundtrip airfare for 2

Grab your best friend, daughter, mother or spouse and jet off to New York City for a curated coffee, culinary and shopping adventure. Fueled by Starbucks along the way, you'll have plenty of energy to explore some of the best neighborhoods in The City That Never Sleeps. The Sheraton NY, an iconic hotel and long-standing Starbucks partner, will serve as your home base for three nights.

Your first day will begin in the Meatpacking District, where you and your guest will have a first-look and immersive experience at the soon-to-open Starbucks Roastery New York City. Experience the art of roasting; cup unique micro lot coffees from around the world; sip an aperitif and enjoy fresh baked Princi artisan food while paying homage to coffee in Starbucks' newest brand expression. Then pop down to TriBeCa - another favorite neighborhood - for elevated comfort food and paired wines at Yves Restaurant.

Wake up and feel the energy of Midtown Manhattan when you stroll down to Herald Square for a pre-shopping champagne brunch at Stella 34, an Italian trattoria located inside Macy's, with a view of the Empire State Building. Then make your way downstairs to the designer shoe department with your \$500 shopping credit. After you rest your feet from all the shopping, head down to Maialino, the upscale Roman trattoria by the beloved restaurateur Danny Meyer. Sip wine while overlooking Gramercy Park, a quintessential New York dining experience.

*Must be scheduled at least 90 days in advance. Subject to availability.
Expires October 14, 2019.*

Value: \$5,220

**Special thanks to: Starbucks Coffee Company, Maialino, Sheraton NY,
Yves Restaurant, Brad Gliner, Macy's Herald Square**



DINNER ON THE SLEEPLESS IN SEATTLE HOUSEBOAT

- Multi-course dinner for 8 prepared by Chef Joshua Henderson of Huxley Wallace Collective and Chef Brendan McGill of Hitchcock Restaurant Group
- Library vintage wine pairings by Andrew Will Winery
- Hosted on the famous Sleepless in Seattle houseboat

This year marks 25 years since the iconic film *Sleepless in Seattle* was released. Commemorate the anniversary with a star-studded evening of your own. You and 7 lucky guests will be treated to a multi-course dinner with Andrew Will library wine pairings on the famous houseboat prepared by two of Seattle's culinary icons: Joshua Henderson and Brendan McGill.

Joshua Henderson, the Chef and Founder of Huxley Wallace Collective, has created some of Seattle's hottest restaurants over the last decade, including Skillet, Westward, Kiki Ramen, and Scout, to name a few.

Brendan McGill started by opening Hitchcock in 2010. Since then, his ever-growing family of restaurants regularly top the lists of Seattle's Best Restaurants, and he's been voted *Food & Wine* Best New Chef, as well as a James Beard semi-finalist.

As the sun sets over water and skyline, you and your guests will delight in their gourmet, seasonal menu highlighting their individual styles, accentuated by a selection of library wines from Andrew Will Winery. This exceptional evening will unfold on the famous *Sleepless in Seattle* houseboat situated on the western shore of Lake Union.

Tom Hanks and Meg Ryan never had it so good!

Valid only on Thursday, February 7, 2019.

Value: Priceless!

Special thanks to: Greg and Julie Schechter, Chefs Joshua Henderson and Brendan McGill, Andrew Will Winery



WALLA WALLA WINE ADVENTURE

- 2 nights in 4 deluxe rooms at the Marcus Whitman Hotel
- 5-course dinner at TMACS restaurant paired with Abeja Winery wines
- Private 5-course, dinner at the Chef's Table at the Marcus Whitman Hotel paired with wine from Forgeron Cellars
- Exclusive tour and blending experience at Northstar Winery

You and up to seven of your friends will enjoy the finest that Walla Walla has to offer! Spend two nights in luxurious comfort at "The Marc," Walla Walla's historic Marcus Whitman Hotel, with breakfast both days.

Experience the unmatched hospitality and amazing flavors of the Walla Walla Valley in an intimate setting. Join Tom Maccarone, owner of TMACS, for a spectacular, multi-course meal of local food, world-class wines from Abeja Winery and lively conversation. Sit back, take in the stunning views of the surrounding Blue Mountains and enjoy the festivities.

The following day, you and your guests are invited to a unique, hands-on opportunity to immerse yourselves in the art and craft of blending at Northstar Winery. Taste through barrels of Merlot, Cabernet Sauvignon and Petit Verdot, while reviewing their profiles, vineyard descriptions and making your own personal tasting notes. You will then sit down to compose your very own custom blend, and each of you will take home your very own, unique bottle of wine.

To cap it off and toast to a great "wine weekend," join the winemakers of Forgeron Cellars for an evening of distinctive dining with a private, five-course dinner at the "Chef's Table" in the Marcus Whitman Hotel paired with their elegant wines.

Dates to be mutually agreed upon with 30-60 day notice. Valid through October 1, 2019.

Value: \$6,000

Special thanks to: Phil and Maggie Stalcup, Tom Maccarone, Northstar Winery, Abeja Winery, Forgeron Cellars

