

Fonté Coffee Roaster Café and Wine Bar

1321 First Avenue
Seattle, Wash. 98101
206-777-6193
www.fontecoffee.com

Media Contact

Erin Petrie
GreenRubino
206-957-4248
erinp@greenrubino.com

**FACT SHEET*****Company***

After 20 years of roasting the finest coffee in the world from its headquarter in the city's Georgetown neighborhood, Seattle's premium micro coffee roaster, Fonté Coffee Roaster opened its flagship retail store in downtown Seattle in August 2009. Spearheaded by Fonté Owner Paul Odom, Fonté Coffee Roaster Café and Wine Bar is committed to serving the highest quality coffee, food and wine.

Key Individuals

- Paul Odom, owner
- Steve Smith, master roaster
- Jason Wilson, owner and chef of Crush
- Tysan Dutta, general manager and sommelier, M.A., International Sommelier Guild

Hours of Operation:

- Monday to Thursday, 6 a.m. to 9 p.m.
- Friday, 6 a.m. to 10 p.m.
- Saturday, 7 a.m. to 10 p.m.
- Sunday, 7 a.m. to 7 p.m.

Capacity: 80 people

Coffee

- Premium coffees prepared by master roaster Steve Smith, an industry veteran with more than 30 years roasting experience, are created by National Champion Barista Dismas Smith and his team of the best baristas in the city.
- The bar serves Fonté's premium fresh roast-to-order coffees, as well as the Special Selection coffees, a grouping of Fonté's finest coffees that reflect special sourcing or unique flavor profiles, a line of coffee that was previously only available for purchase online.
- In an effort to share Fonté's commitment to sourcing the world's most exquisite coffees, the "Cup of the Day" offering allows customers to sample an unusual, hard to source coffee, such as the Panama Esmerelda, which retails at \$80 per lb., for just \$1.50 per shot, the same price as the standard espresso shot.
- Fonté's coffees are meticulously sourced based on the varietal character unique to specific regions around the world – from Costa Rica to Brazil, Indonesia to Ethiopia – and then combined to create the one-of-a-kind blends for which Fonté Coffee has become known.

Food

- Award-winning local chef and Crush Restaurant owner Jason Wilson masterminds a menu of baked goods, small plates, salads and breakfast items.
- Each delicacy is created fresh daily with ingredients from the Pike Place Market and other neighboring farms and markets, such as farm fresh eggs from a family-owned farm on Vashon Island.
- Many of the menu items, such as the “Moroccan Beet Salad with Greens and Golden Raisins” and the “Spicy Gazpacho with Spanish Almonds and Greens” were inspired by the International regions from which Fonté sources its coffee beans.

Wine and Beer

- Acclaimed sommelier Tysan Dutta, M.A., International Sommelier Guild, manages the internationally inspired wine list, which boasts a range of offerings by the glass or bottle including both value wines, as well as “treasures from the cellar.”
- Due to Tysan’s long-standing relationships with winemakers from all over the world, the wine list holds a few choices that are not available anywhere else in the state of Washington, such as the Matello Rosé from Willamette Valley and the Fougeray De Beauclair.
- A selection of local and international beer is also available ranging from a Islander Pale Ale from Maritime Pacific Brewing in Seattle to Kolsch from Heinrich Reissdorf in Cologne, Germany; forty-ounce Pabst Blue Ribbon (PBR) with full tableside champagne service is also a popular item.

Ambience

Located in the Four Seasons Hotel Seattle, across from the Seattle Art Museum and just steps from the Pike Place Market, Fonté Coffee Roaster Café and Wine Bar offers the quintessential Seattle café experience. Clean lines, rough-cut cedar accents on the ceiling, leather couches, creamy leather bar stools and bistro tables create a welcoming yet modern feel. The comprehensive menu and wine list boast a variety of quality offerings for any time of day – whether it be a breakfast on the go, a quick business lunch or a lingering dinner for two.

###