

## **FROM CHEF MARIA HINES**

The spirit of Tilth Restaurant and Tilth Catering stems from the passion for food, beverage and serving our guests a memorable experience. Our restaurant and catering team is inspired every day to serve well-executed cuisine with knowledgeable and nurturing service that supports the local organic community.

The quality of our food only exists because of the quality of our local farmers, fisher, ranchers, and foragers. They take vigilant care of the food they raise and provide thoughtful stewardship to the land. Cooking with their local products in season is the pillar of Tilth's cuisine.

Please come and visit us soon! We'd love to see you! -- Maria

Twitter [@mariahines](https://twitter.com/mariahines)

## **Maria Hines, Chef-Owner Tilth Restaurant and Tilth Catering**

A James Beard Award-winner for Best Chef Northwest, Maria's commitment to seasonal, local and certified organic is unwavering. She blends this commitment with her high standards for impeccable service at Tilth Restaurant and Tilth Catering. Opened in 2006, Tilth was named one of the top 10 best new restaurants in the country by Frank Bruni of the *New York Times* and it continues to be a top culinary destination today.

A leader in the restaurant and sustainability community, Maria donates her time to such causes as James Beard Foundation sustainability programs, American Chef Corps, food equality for low-income families and other food system advocacy and access. She is a founding member of Seattle Restaurant Week and previously served on the board for PCC Farmland Trust.

Outside of the Tilth kitchen, Maria connects with food and cooking through consulting, brand development, cookbook writing and creating retail food products. She also enjoys taking on projects that involve her personal dedication to nutrition and using foods to heal and increase mental and physical performance.

Maria is a *Food & Wine* magazine 10 Best New Chefs and competed in "Top Chef Masters" before going on to win Food Network's "Iron Chef America: Battle of Pacific Cod." Maria was also a semifinalist for a James Beard Award for Outstanding Chef in 2013.



**Opening Date:** September 2006

**Location:** 1411 N 45th Street, Seattle, WA 98103  
Seattle's Wallingford Neighborhood

**Phone:** 206.633.0801

**Website:** [chefmariahines.com](http://chefmariahines.com)

**Facebook:** [TilthRestaurant](#) | **Instagram:** [TilthSeattle](#)

**Hours:** Dinner: Sun. – Thurs. 5 to 9 p.m.; Fri. – Sat. 5 to 10 p.m.  
Brunch: Sat. – Sun. 10 a.m. to 1:30 p.m.

**Key Players:**

Chef-Owner: Maria Hines

Executive Chef: Joel Panlilio

General Manager: Mark Licastro

**Food:** New American cuisine derived from locally sourced, certified-organic ingredients. All menus change monthly with most items offered in small and large portions. Vegetarian, vegan and gluten-free a la carte and tasting menu options also available.

**Drinks:** Regional and international wines including organic or biodynamic

options. Inspired cocktail menu.

**Price Range:** \$10-\$43

**Design:** Situated in a 1910 craftsman bungalow.

**Seating:** Dining room 50; outdoor patio 25; sun room 6.

**Parking:** Metered and free street parking available.

**Additional Details:** catering available.

**Media Contact:** Heather Jensvold

Evado PR | [heather@evadopr.com](mailto:heather@evadopr.com) | 206.931.4580

## Recent + Notable Press Coverage

*The Seattle Times* ["Seattle star chef Maria Hines on the radical decision to run just one restaurant."](#) March 27, 2019

*The Seattle Times* ["Seattle restaurateur Maria Hines creates her own go-to/to-go nutrient bars for endurance activities."](#) July 30, 2019

*My Northwest Radio*. ["Your Last Meal."](#) May 17, 2018.

*Seattle Met*. ["Has This Restaurant Only Been With Us 10 Years?"](#) August 22, 2016.

*KING 5: Evening*. ["Where The Chefs Eat."](#) April 25, 2016.

*Seattle Weekly*. ["At first glance, chefs Maria Hines and Nora Pouillon couldn't seem more."](#) May 14, 2015.

*Edible Seattle*. ["A Force For All Seasons."](#)

*Bravo*. ["Top Chef Masters."](#)

*Iron Chef America*. ["Morimoto vs Hines: Battle of Pacific Cod."](#)

*The New York Times*. ["10 Best New Restaurants."](#)

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