Old Main Street, Bellevue, WA

By Alicia Comstock Arter

A few blocks from downtown Bellevue, with its scads of new buildings and droves of millionaires, the quaint Old Main Street district is a more old-fashioned world, complete with wide brick sidewalks, shady trees, and flower pots. The pace is a little slower here, and you can still look down an alley and see the porch of a Victorian farmhouse. In the past few years the district has been fluffed and puffed, and now it boasts some marvelous restaurants, markets, and shops you won't see elsewhere.

Some of the neighborhood's best tartlets, baguettes, and brioche come out of the ovens at the French pâtisserie and café Belle Pastry, a charming spot for coffee and a nibble. Pastry chef/owner Jean-Claude Ferré grew up in Normandy, France, famous for its sweet apples, fragrant pears, and velvety cream, and you can discern his roots in his baked goods. The almond brioche is what I want every morning, a tenderly glazed French toast sprinkled with wisps of almond. In the afternoon, I'd crave the pear caramel mousse that smells of golden pear and tastes of Paris.

Old Main Street's stellar shops are made for a good meander. You'll find lavish supplies of shoes and handbags (BCBG, Pucci, and Missoni) and the togs that go with them, plus good-looking new and vintage home accessories that could really liven up anyone's digs. The poshest new kitchen décor is on display at several stores and the handful of antique shops are stocked with enough fine furniture and tchotchkes to give even a dry-walled condo a resonant, well-tempered glow.

Hungry again? Old Main Street's lunch and dinner options are reason alone to make a full day of it. The tuna melt sandwich and homemade chicken soup at Gilbert's on Main attract locals who lounge around in Gilbert's happy deli atmosphere. A nearby Italian-esque villa, Salute of Bellevue, has white tablecloths, a fireplace, and a delicious capellini pomodoro, with fresh tomato sauce that has just a bit of zip to it. Once a month, dinner is accompanied by opera singers.

If you want to push your wow meter off its scale, Porcella Urban Market offers exceptional dinners and lunches. Choose something from the cold case and have the staff warm it up to eat on the premises. The risotto with saffron is rich and creamy and the warm chocolate soufflé tastes of fine European chocolate and softly whipped cream. Porcella makes its own charcuterie,
and there's always a nice cut of beef or leg of lamb at the ready. If you time your visit right, owner/chef Kelly Gaddis may be offering a cooking class or wine tasting—a most entertaining way to rest those shopping dogs at the end of your legs. The marketplace effervesces with unusual must-haves like imported fig truffles, Staub cast iron escargot dishes, jams from Catalan, Portuguese mustards, and artichoke and truffle cream pestos.

Across the street is the neo-clubby 520 Bar & Grill, a hangout for local pro sports players. You can order a "Chaos" here (in lieu of avoiding it)—a salad of grilled chicken, avocado, and Mandarin orange—or you can stay low-key with lamb burgers, hamburgers, beer, and boozes. Leather banquettes line the walls and there are always sports on the big screens.

Upscale, European-flavored Bis on Main serves seasonal favorites like cassoulet, duck tagine, and crisp sweetbreads with mustard. A lure for local "haves," the space is a beauty in shades of butternut, black, and cream. Bottles from Delille, Ken Wright, and Betz Family add local color to the Old World and New World wine list.

A jolly bunch shows up at the brightly painted La Cocina del Puerco, looking for ample Mexican plates of chiles rellenos and the locally famous handmade tamales. Expect a hopping good time at happy hour here.

Many of the vicinity's early settlers were Japanese American farmers, and Bellevue's good-sized Asian population brings interesting options like Ginza restaurant, a few steps off Main Street—a simple café with notable appetizers, sushi, and saki. On the other side of Main Street, the delightful Kaede Kiss, an Okinawan café, takes a virtual step into the Japanese countryside with steaming hot pots and pastries.

Ever heard of shawarma? You'll find it at the Middle Eastern Zizo Market, where they sell shawarma sandwiches (pita bread with lamb and beef), bulk spices, and olives at very reasonable prices; halal meats (prepared according to Islamic law); and other Muslim foods seldom found in the Safeway aisles.

At day's end, you may want to bring treats home to friends and family. Chocolate comes to mind. Washington's own esteemed Fran's Chocolates always glimmers with elegant cases of artisanal truffles, creams, candied fruits, and nuts—and, come summer, opulent ice creams. Nearby Amoré Chocolates caters to walkers with hot chocolate, or a really hot chocolate, spiced with a shot of serraño Chile. Maybe you'll walk out with a little box of Amoré's margarita truffles, made with tequila. After all, you'll want your friends to be happy to see you.

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