## IT'S WHAT'S FOR DINNER

A new meal service brings gourmet supper to Seattle doorsteps



that same day—never frozen—using organic, locally sourced and otherwise good-for-you ingredients. Munchery has been doing just that in San Francisco since 2010, and this summer the rapidly expanding company brings its commitment to delivering healthy, small-batch dinners to Seattle. Started by a couple of busy parents, Munchery offers an ever-changing array of gourmet dishes clearly labeled with Seattle's favorite buzzwords: vegetarian, vegan, dairy-free, wheat-free and nut-free. (P.S.: The trays are compostable!) Choose from the sumptuously photographed

arrives chilled and ready for 10-15 minutes of heating (instructions are provided for oven and microwave). Emerald City

options were still in the works at press time, but a recent SFO menu included Asian eggplant stir-fried with fresh tofu, basil, sesame oil, onions and garlic (\$10.95) and rainbow trout with sautéed seasonal vegetables (\$11.95). Delivery is an additional \$3. Commenters on the website report that the portions are generous—and most important, really tasty. BRANDON TAYLOR

## FAIR WARNING

## D SAY IT'S A SMALL POSSIBILITY.

**BUT WE WANT TO MAKE SURE THAT EVERYBODY UNDERSTANDS IT'S A POSSIBILITY."** 

> Washington State Secretary of Transportation Lynn Peterson, in an April 29 interview with KIRO-FM's Dori Monson, on whether it's possible the waterfront tunnel project may never be finished