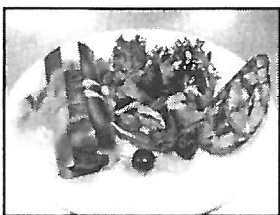


October 27, 2010 - Tacoma, WA

Market fresh: Hotel Murano Chef Matt Stickle draws inspiration and ingredients from Tacoma Farmers Market, which closes for the season Thursday

Posted By Sue Kidd on October 27, 2010 at 6:20 pm [Share this](#)



Cedar-wrapped duck was one special Bite Executive Chef Matt Stickle served as a weekly farmers market special at the restaurant located inside the Hotel Murano.

All summer and fall, I have been a "CC" line on a group email delivered to kitchen staff members at the Hotel Murano's Bite Restaurant.

The emails from Executive Chef Matt Stickle almost always have the same subject line "Farmers Market Special."

For months, Stickle has spent Thursdays sourcing ingredients at the Tacoma Broadway Farmers Market, which will operate its final Thursday market of the season tomorrow, Oct. 28, from 8:30 a.m.-2 p.m. at Ninth and Broadway.

When Stickle shopped, he wandered the stalls, talked to farmers and then returned to the Bite kitchen to craft really interesting specials that ranged from pheasant marinated in porter to ancho marinated skirt steak, cedar-wrapped duck breast and wild salmon with blackberry compound butter (with a paired blackberry martini). The highlight of my Thursday was clicking on Stickle's emails to see what he was cooking. Now, you get a look, too. Click "more" to see a gallery of photos and descriptions of his farmers market specials from July to October. Also, read a Q&A with Stickle about incorporating seasonal, locally produced ingredients into the Bite's menu.



The special: Black Butte Porter Marinated Pheasant

The market: Thursday, Oct. 22

The dish: Pheasant with apple mushroom sauce, roasted acorn squash and sautéed fingerling potatoes

The price: \$23

The farm: Zestful Gardens, Puyallup



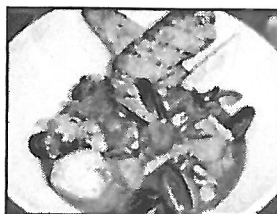
The special: Pistachio Crusted Pork Tenderloin

The market: Thursday, Oct. 7

The dish: Pistachio-crusted tenderloin with cranberry demi, honeycrisp apple and Asian pear fennel slaw and bacon wrapped squash

The price: \$21

The farms: Apples from Collins Family Orchard, pears from Martin Family Orchard, squash from Batista Farms



The special: Cioppino

From the market: Thursday, Sept. 30

The description: A cioppino seafood stew made with halibut, Little Skookum manila clams, Penn Cove Mussels, wild salmon, scallops, red potatoes and onions, and tomatoes.

The price: \$26

Local farms: Zestful Gardens (potatoes, Puyallup) and Westover Farms (tomatoes, Maple Valley)