

# FLAVORS OF FALL



Chef Jake Martin passes the second dish of the four-course meal through the window from the kitchen for the wait staff to take to diners.

## Fine dining at Street 14 Cafe



The second course featured Pacific cod wrapped in cabbage with a soft cheese and celery root.

By HAILEY HOFFMAN  
*The Astorian*

Locals snagged tables for a special meal at Street 14 Cafe on Wednesday night. The cafe's new resident chef, Chris Ross, and Jake Martin from the Pickled Fish in Long Beach, Washington, joined forces once again to cook a gourmet four-course meal full of fall flavors.



Locals enjoy a full meal in the packed restaurant Wednesday night.

Photos by Hailey Hoffman/The Astorian



Street 14 bartender Micah Barron grabs a perfectly-plated cod dish to serve to diners.



Chef Chris Ross scoops seared carrots off the hot stove while reaching over a large pan of beef.



Chef Jake Martin uses large tweezers to add winter greens to the plate while chef Chris Ross follows with thick cuts of beef rib for the third course.



Angi Perez wipes spills and drips on the plates to improve the presentation before serving the dishes.