

Local Award-winning Chef announces new restaurant

Local News

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Aberdeen, WA, May 7, 2013: Rediviva, (red-uh-vee-vuh) a new restaurant and bar located at 118 E. Wishkah Street in downtown Aberdeen, will be open for business in June 2013. Rediviva is owned and operated by Andrew Bickar, previous Executive Chef of the Ocean Crest Resort and Eric W. Duensing, owner of DC Slices in Washington DC. Rediviva will operate in the newly renovated space that was once occupied by Mallard's Bistro, directly across from the D&R Theater. Bickar tells KBKW Rediviva will offer a hand-crafted lunch and dinner menu with a variety of fresh local ingredients and regional fare. "Look for a refined approach to Northwest American cuisine highlighting local seafood, meats, foraged items from the peninsula, as well as locally grown produce," award-winning Executive Chef Andrew Bickar said of the Rediviva Menu. The focus on fresh items will be apparent, with oysters being shucked at the newly renovated bar daily, as well as craft cocktails, regional wines and local beers. Rediviva is a collaboration between Chef Bickar and Eric Duensing, who has been previously featured on the Food Network, Travel Channel and the History Channel's "Modern Marvels". "I absolutely love the Washington Coast, and am thrilled to be involved with this project", said Duensing. Designed in cooperation with Scott Sowinski, A.I.A. Associate, LEEDTM AP of Architects West of Coeur d'Alene, ID and Bargreen Ellingson of Tacoma, WA, Rediviva's interior will feature locally reclaimed wood, contemporary art by Grays Harbor artists, and expansive front windows. The restaurant will also feature design elements from its namesake, the Columbia Rediviva, Captain Robert Gray's three-masted ship that sailed into and discovered on Grays Harbor 221 years ago on May 7, 1792. Follow Rediviva's progress toward opening as they post updates on their social media platforms including pictures, renderings, and construction updates. Follow them on Twitter www.twitter.com/RedivivaNW and Facebook www.facebook.com/redivivarestaurant

REDIVIVA CONCEPT



