Wildflour restaurant Is coming soon to Kahler Glen!

Featuring handmade artisan pasta from chef Ben Herreid, Wildflour offers a relaxed and inviting atmosphere suitable for all ages and tastes. Stop in and enjoy a glass of wine and an appetizer at the bar, grab a bite after a round of golf, or gather with friends and family for an intimate evening meal. Wildflour prides itself on using Old World techniques paired with the bounty of the Northwest to showcase the best local and seasonal ingredients available. Follow them online at: www.wildflourleavenworth.com  
  
Who we are:  
  
Chef Ben grew up in rural Vermont. He opened his first restaurant at age 20. Ben married Anne Goldade and settled in her home state of WA in 2005. Studying culinary arts at South Seattle Community College while apprenticing under Italian Chef Elisa Marzano of the incomparable Marzano Italian Restaurant , Ben discovered a love for handmade pasta.

This passion led to his opening a fresh pasta company Arista Pasta & Specialty Foods in 2012. Under the Arista brand Ben sold his fresh pastas at local farmers markets, retail shops and restaurants in the Puget Sound region. In 2014, Ben opened a fresh pasta, farm- to- table restaurant under the same name Arista in Puyallup WA. Arista formed a unique partnership with Puyallup Valley farm Clark’s Creek Farm to grow fresh produce only a mile from the restaurant. In the spring of 2017, Ben and Anne started looking for a place to relocate their growing family that would provide a better and safer environment than the Tacoma area.

Missing the four seasons and rural values of childhood in Vermont, Leavenworth seemed the perfect fit for Ben and his family. And when the opportunity to open the restaurant at Kahler Glen came up, Ben, Spencer and Casey were ready and excited to bring their talents and vision to the space.  
  
Spencer (Meline) grew up in Edmonds, Washington and got his first job busing tables when he was 15. At 19, he was promoted to manager. By the time he was  21, he was managing their flagship restaurant that generated sales of over $6 million. He married his wife Deborah in 2013.

They both love spending their time in the outdoors. Hiking, backpacking, and rock climbing are some of the activities they enjoy. In 2014, they decided to move to Leavenworth with the hope of one day opening their own restaurant. Spencer found a job at Visconti’s and in April 2016 they had their first child, Sahale Rey. Later that year Spencer helped his father open Blu Burgers and Brew in Mukilteo. And in April 2017, they had their second daughter, Denali Florence. Spencer is extremely excited for the opportunity to be a part of the community and is looking forward to serving you all very soon.  
  
Casey (Crouse) is a native to the valley. Growing up in this beautiful area he learned to love the outdoors very quickly. His first restaurant position was at Visconti’s of Leavenworth where he would be for over 10 years, learning every aspect of front of the house including creating classic cocktails and learning about Washington and Italian wines. Casey is currently working towards his sommelier. Casey is grateful for the opportunity to do what he loves doing and meeting all of you.