

Restaurant Server Position at Sea Breeze Farm and la Boucherie Vashon, WA 2010

About Us

Sea Breeze Farm is a diverse, multi-species, “beyond organic” grass-based animal farm on Vashon Island. The natural extension of all that we raise and produce is our butcher shop and restaurant, la Boucherie. Working at la Boucherie is an opportunity to connect what the farm raises to the final products that we sell. We are truly the most “farm to table” restaurant in the region, sourcing 95% of our ingredients from our own farm, other farms on the island and our local farmers’ markets. We are inspired by working with only the freshest and most wholesome ingredients, including our own lamb, pork, beef, chicken, eggs, and all the products of a certified raw milk dairy.

Position

We are seeking a professional and experienced fine dining server to join us in providing great farm to table food at our small but intimate restaurant, la Boucherie. A working knowledge of wine is a must, as well as a passion for high quality, locally grown meat and produce. This position requires an eye for detail, positive attitude, and the ability to be both self-motivated and work well as part of a team. While serving is the main priority for this position, it is the responsibility of the server to make sure the dining room is always setup, clean and properly maintained. Assisting butcher shop customers when needed is a part of this job as well. The ability to recognize and speak about particular cuts of meat to our customers will be required.

Job Qualifications

- Must be available Friday and Saturday for both lunch and dinner
- Minimum 3 years experience serving in a fine dining establishment
- Working knowledge of wine and passion for great local food
- Must have the ability to “do it all” and work well under pressure. La Boucherie is a small space with a lot happening at any given time. A sense of urgency is of the utmost importance.
- Cleanliness and organization is crucial
- Must have a King county food handler’s card