

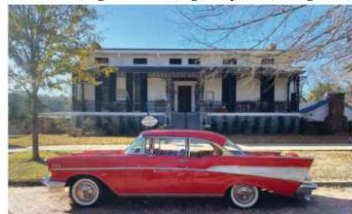


A CAST OF CHARACTERS

Bring Exceptional Taste To Historical House

By Monica Jones

The Goetchius House stands as a silent witness to Columbus's history, but step inside, and you'll discover a world far from quiet. It's here, within these timeless walls, that a rich new story is being written—one woven with a deep-rooted passion for food, people, and the art of living. From the elegant upstairs dining room,



Sapori del Mare, to the newly revitalized downstairs café, Restaurant 405, a new era is dawning, and it is a truly magical one.

This isn't just a place to eat; it's a living canvas, a destination where history, flavor, fine wine, and a genuine love for the community all intersect.

In a recent sit down with owner Renata Martoni, it became clear that her guiding principle has always been an "I make it happen" spirit. This ethos became a mantra throughout her career, taking her all over the world in the design field, and it's the same drive that led

her to Columbus after her son graduated from military school at Fort Benning. It was here that she found the Goetchius House, and her personal mission to create a "healing house" filled with love and lavender, was born—a space where people can gather, find peace, and feel a true sense of well-being. For Renata, there is no compromising on quality, which is why her philosophy of "no plastic" is much more than a stance on sustainability. It's a refusal to cut corners, a promise that everything is about high-quality ingredients and a dedication to the more difficult, but rewarding, path.

This dedication is felt in the details. The beloved steak tartare is made from the best part of the tenderloin, diced to order and kept on ice until served to ensure peak freshness. The beef itself has a story of its own, sourced from a trusted Brazilian supplier. It's this intricate web of personal history and professional devotion that keeps



The Steak Tartare

the food so much more than just a meal; it's a story on a plate.

This sense of authenticity permeates the entire building, from the family art collection that adorns the walls to the humorous "Wall of Shame" featuring celebrity mugshots. It's a space where a fine dining experience is delivered with a sense of genuine connection and a welcoming, unpretentious atmosphere.

The Goetchius House is truly a family affair, a living mosaic of Brazilian warmth and Southern charm. The house itself is the ultimate design project, painstakingly revitalized over two years by Renata and her husband,



Matthew. They saw beyond the historic architecture, curating every detail from the art on the walls to the furniture, all as an extension of their shared aesthetic. It was in the midst of this artistic transformation that General Manager Marcelo Pessutti, a trusted design-world colleague from their time in Miami, reconnected with Renata. He was instantly drawn to the incredible vision she had already brought to life, recognizing a kindred spirit in their shared background. He joined the team, not just as a manager but as a collaborator, bringing his own background in architecture and interior design to help craft the unique experience that awaits every guest.

The team operates like a family, too, with plenty of passion and candid conversation, a dynamic that highlights the deep authenticity of this group. "We



General Manager Marcelo Pessutti & Owner Renata Martoni

are not working for a business; we are working for the community," he recounted. Marcelo is committed to ensuring that the staff shares this pride in their work, and he proudly notes that despite the challenges, their team is becoming a strong, cohesive unit, united by a common goal. This is a place where everyone, from the chef to the waitstaff, is proud to be part of the Goetchius House story.

That same sense of pride and passion finds its most powerful expression in the kitchen, where Chef Uriah Harris and Chef Christian Seliger are at the helm. It's here that the food comes to life with a soulfulness that Southerners would describe as "putting their foot in." It's an almost indescribable quality that comes from a deep-seated love of the craft, and it extends to the



entire kitchen. Seliger, who learned his culinary craft in Nassau, Bahamas, brings with him exceptional Island flavors that have mingled with Harris's style, a partnership forged over years of working together. The team believes that a guest should never have to compromise on a craving. They will go to incredible lengths to ensure that if a dish can be made, it will be made—and to the highest standards.

The newest and perhaps most exciting addition to the family is Chef Kate Williams, a masterful baker and a local legend in her own right. For those who know her from the farmer's market as "The Painted Gypsy" or "The Scone Lady," her move to the Goetchius House is a perfect fit. Her culinary journey began at the young age of four in her grandmother's Michigan kitchen, where she learned to bake biscuits with beer, a



Chef Kate Williams

tradition that ignited a lifelong passion. Her education continued at Grand Rapids Community College, where she earned three culinary degrees—in baking and pastry, culinary arts, and culinary management—from the now-renamed Secchia Institute of Culinary Arts. She was mentored by a demanding but beloved French chef, Chef Gilles, who coached the U.S. team for the prestigious pastry Olympics.

Kate's approach to cooking is rooted in a "just eat real food" philosophy that honors a single ingredient, yet she adds her own wildly creative and provincial flair to every dish. Her new position is the culmination of a long and storied career, from running a boutique catering company to her popular local ventures.

Kate is now set to revolutionize the downstairs café, transforming it into a vibrant bakery and coffee shop with her "Big Bertha" industrial mixer.

She plans to offer grab-and-go items like fresh salads, dips, and even take-home meals, all with her signature, elevated touch. Kate's commitment to her craft is evident in her love for bread-making; she finds the natural science of combining "flour and water" endlessly fascinating and will put that passion to work, offering a full range of her signature breads for sale. Her devotion to using only seasonal ingredients means the menu will always reflect the best of what's available, a philosophy she shares with the great Anthony Bourdain: "I don't want a strawberry in December; I want a strawberry in June," she said.

The most highly anticipated offering, however, will be the new Chef's Table Dinners—a monthly event where Kate showcases her creative genius through a culinary journey unlike any other. Imagine the soft,



intimate glow of the dining room as a symphony of flavors unfolds before you, each meticulously crafted course a deliberate dance with a perfectly paired fine wine. This is sure to be an immersive experience, a living narrative where the ever-changing themes ensure that no two evenings are ever the same.

The Goetchius House, much like the city of Columbus itself, is a story rooted in history and beautifully in bloom. What started as a vision for a "healing house" became something entirely new, almost as if the home itself had other, more magical plans. It is a place where every bite, every conversation, and every piece of art adds to a living narrative.

And as the autumn air turns crisp, the house will host a new kind of magic with the Ghostly Goetchius House Halloween Ball 2025. On October 25 at 6 p.m., the past meets the paranormal for an evening of mystique and spectacle. Guests are invited to don their most extravagant attire, from glamorous wigs to Victorian ghosts, and dance the night away to live music beneath glittering chandeliers. This is more than a party; it's a truly haunting celebration where history and Halloween spirits intermingle.

The doors to this home are open to you. Find the magic at the Goetchius House, located at 405 Broadway. You can dine Wednesday through Sunday from 5 p.m. to 9 p.m., or enjoy brunch on Saturday and Sunday from 11 a.m. to 2 p.m. To learn more about upcoming events and to purchase tickets for the monthly Chef's Table dinners or the Halloween Ball, visit 405broadway.com.

