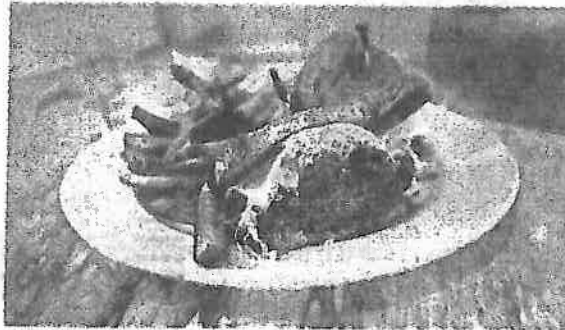


February 28, 2009
Saturday

The Oregonian



That's six ounces of corned beef in the Reuben at Gracie's in Hotel deLuxe.

DELUXE REUBEN

On the other end of the dining spectrum, you can dive into the meaty Deli Style Reuben (\$10.50) at **Gracie's**, the refined restaurant in the **Hotel DeLuxe** (729 S.W. 15th Ave.; parking validated at adjacent garage; 503-222-2171).

The Reuben, which outsells Gracie's organic beef burger, is served at weekday lunch (11 a.m.-2 p.m.) and weekend brunch (9 a.m.-2 p.m.) but is not on the **Driftwood** bar menu.

Sous chef John Adams imported this version from one of his past kitchens, the grand Ahwahnee Dining Room at The Ahwahnee Hotel in Yosemite National Park. The beef is corned by SP Provisions to Gracie's specs. The sauce is an aioli base perked up with catsup, shallots, cornichons, Tabasco and Worcestershire.

Bread is key, says Adams. Gracie's uses Grand Central light rye, grilled in a little butter.

Served with housemade fries or a green salad, what's not to like? ♦