

PORTLAND'S WHERE TO GO WHAT TO DO MAGAZINE J JANUARY 2013

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Crispy Thai Style Pork Ribs (\$14)

Ten 01 (1001 NW Couch St, 226-3463, ten-01.com)

Foodies galore flock to Ten 01 for their Crispy Thai Style Pork Ribs. For \$14—the equivalent of two movie tickets nowadays—you get three meaty ribs tossed with toasted peanuts, brushed with a garlic-shrimp glaze and seasoned with Thai herbs. The ribs are pre-seasoned and marinated for an hour, then dipped in egg and cornstarch and deep-fried until they achieve a nice, golden brown. Once out of the fryer, they are rolled in a tangy paste of garlic and shrimp marinade before undergoing a final sprinkle of freshly ground herbs to tie the plate together. Although listed as an appetizer on the menu, the ribs are a meal all by themselves. And really, what could be better than going to a trendy Pearl restaurant and getting your hands dirty!

In April of 2007, Executive Chef Jack Yoss introduced his expertise in combining flavor, artistry and dedication to create a fresh experience in New American cuisine with bold, textured flavors that perfectly pair with the restaurant's award-winning wine list and extensive spirits menu. Sommelier Erica Landon has assembled a distinctive cellar of reds and whites from around the globe, including 50 half-bottle selections and 30 types of bubbly. This Pearl treasure also boasts a sophisticated atmosphere far beyond its years, so don't expect wax paper plates like some backyard BBQ. Soft lighting, endless ceilings and clean architectural lines make for a very chic dining experience—it's a Portland landmark in the making.

Kalua Pork (\$13.50)

Salvador Molly's (1573 SW Sunset Blvd, 293-1790, salvadormollys.com)

Hawaiian BBQ is nothing new to this town, but Salvador Molly's Kalua Pork takes an old favorite and transforms it into something new. Staying true to their theme of "food without borders," dishes from Ethiopia, Hawaii, Thailand, New Orleans and Jamaica all merge their distinctive flavors and culinary history on the same menu. The savory pork is slow-smoked in classic Hawaiian luau style until it is literally falling-off-the-bone tender and then coated with the electric, garlic-flavor profile of Cuban cuisine. The Kalua Pork is dished up with sautéed sweet peppers and onions, garlic mashed potatoes, spicy citrus tropical slaw, cornbread and your choice of Garlic Mojo sauce or Tamarindo BBQ sauce on the side to give it that extra kick.

50/50 (\$10.50)

50 Plates (333 NW 13th Ave, 228-5050, 50plates.com)

When the weather outside is frightful, as it often becomes in the Northwest, escape the winter blues with the perfect combination of grilled cheese and tomato soup. This sandwich is made with fire-roasted, tomato-flavored bread filled with aged white cheddar, oil-cured tomatoes and oregano, then griddled to a golden brown with a crispy cheese coating on the outside. With the first bite, the delightful clash of gooey insides and crunchy outsides dances in your mouth. To soothe your palate, the homemade tomato soup unites fresh garlic, basil and



Ten 01

Photos by Joel Masters

oregano tempered with a touch of cream to balance the acidity of the tomato. The 50/50 is a perfect marriage of classic American comfort food with an elevated touch.

Grandma's Pot Roast (\$10, served Tuesdays only, 11 am–5pm)

Blueplate (308 SW Washington St, 295-2583)

Perhaps visiting grandma has become a thing of the past, but that doesn't mean you can't enjoy her cooking. If you're looking for some Americana comfort, look no further than Blueplate, where signature dishes are sure to bring back sweet memories. Owner and chef Jeff Reiter has perfected this recipe for low-roasted pot roast with Cascade Natural beef brisket and Yukon Gold potatoes. Cooked in a low temperature oven overnight for about 16 hours, the beef and potatoes simmer au jus in a mixture of onions, garlic, herbs, sugar and spices. Served with a potato dinner roll, the tender beef and juicy potatoes are paired with carrots in a nice big bowl. Dig in!

Dungeness Crab and Oregon Bay Shrimp Cake Benedict (\$15)

Gracie's (729 SW 15th Ave, 222-2171, graciesdining.com)

There are many versions of crab cakes out there, but only one represents a true melting pot of local flavors. Chef Mark Hosack began crafting his recipe 15 years ago at a crab cake cook-off and has since added bay shrimp, artichokes, anchovies, capers, onions, and bell and jalapeño peppers to the mix. The ingredients are bound together with eggs and crème and tossed in Japanese Panko bread crumbs to give it a light, crispy touch. What makes this dish unique is the Cajun spin on traditional fare; the peppers are sweated out with green onions, thyme, and salt and pepper before transferring over to the griddle where the binding ingredients make it, indeed, brunch-worthy. —MCF ►

