

## THE CHAIRMAN'S GUIDE TO PORTLAND: RESTAURANTS

**Restaurant Notes:** *Portland is fast becoming an international destination for its local cuisine and last year was ranked #5 in the nation for Food/Drink/Restaurants by Travel and Leisure Magazine. Here I've provide a diverse list of some of my favorite eating spots that in or near downtown and are large enough that you should be able to get in with enough advance notice. Please note that there are many other small wonderful eateries and that we are ranked #1 in the nation for Street Food and Food Trucks (try them....you won't be disappointed).*

*-Jonathan Lindner, Program Chair*

### **Andina**

This hip Peruvian restaurant has been ranked #1 in Portland several times. It has both traditional Peruvian dishes as well as modern take on dishes with a Peruvian flare for spice and freshness. They have small dishes and full entrees; I wouldn't miss some of the ceviches.

<http://www.andinarestaurant.com/>

### **Ava Genes**

Northern Italian meets Pacific Northwest ingredients. This restaurant is a little further out and requires a cab ride but is well worth it and was recently voted top new restaurant in Portland for 2013.

<http://avagenes.com/>

### **Biwa**

This is an upscale izakaya restaurant where small plates allow you to taste a lot of interesting Japanese dishes besides sushi (ask our Japanese colleagues). It is on the east side but a a short cab ride from the convention center.

<http://biwarestaurant.com/>

### **Bluehour**

This rather elegant restaurant in the trendy Pearl District of north Downtown has been described as Mediterranean cuisine meets Pacific Northwest ingredients. If you are on a budget, their Happy Hour is very popular and has some great menu items.

<http://www.bluehouronline.com/>

### **Departure**

Located conveniently at the top the Nines Hotel in Downtown, this restaurant has innovative pan-Asian cuisine served as small plates ranging from Sushi to Dim Sum. It's a pretty interesting space and has some impressive city views.

<http://departureportland.com/>

### **Higgins**

This is one of several excellent "Northwest Cuisine" restaurants on the list. The menu e is eclectic and uses primarily local fresh food sources and only seasonal ingredients. They pride themselves on making their own charcuterie and they have a rather impressive regional beer and wine list.

<http://www.higginsportland.com/>

### **Le Pigeon** and its more recent sister restaurant **Little Bird**

The food and ambiance are inspired by the bistros of Paris, but they are a great example of how Portland puts its own flare on food. Chef Gabriel Rucker just won the James Beard Best Chef of the Northwest and you'll know why when you try the innovative food at these restaurants. If you can't get a table, go early and sit at the bar. You won't be sorry.

<http://lepigeon.com/>

<http://littlebirdbistro.com/>

**Nuestra Cocina**

You need to strike out a little farther for this one (about a 15 min cab ride from Downtown) but this lively restaurant features authentic Mexican cuisine from the central and coastal regions (not Tex-Mex). If you are one to imbibe, they have house infused tequilas and make a mean margarita.

<http://www.nuestra-cocina.com/>

**Ox**

This relatively new restaurant has been described as a cross between Argentine barbecue and French cuisine. It's a pretty good description and the place was just voted as Portland's top new restaurant. It's an upscale meat-lovers paradise.

<http://oxpdx.com/>

**Paley's Place**

Located in a Victorian House in the trendy Northwest "Nob Hill" area of Portland, this lovely spot specializes in fresh Pacific Northwest ingredients and has one of the best cheese selections in Portland (including offerings from many of our local creameries). Similar to Le Pigeon, Paley's chef also won the James Beard Best Chef of the Northwest several years back.

<http://www.paleysplace.net/>

**Saucebox**

This restaurant has maintained its reputation as one of Portland's funkier and finest Pan-Asian and Pacific Island cuisine (but alas, no Tiki torches anymore). The flavors are quite bold and for those interested they have what they describe as a "liquor laboratory" – that's up to you to explore.

<http://www.saucebox.com/>

**Toro Bravo**

This east-side favorite of Portland's is a Spanish-inspired tapeo (tapas bar/restaurant). It is always crowded and you may sit at communal tables but the food is definitely worth it.

<http://torobravopdx.com/>

**Veritable Quandry**

Always a creative menu that specializes in using the Northwest's farm-fresh ingredients. This is a landmark of Portland, is located in Downtown on the Willamette River and has lovely outdoor patio seating if you can get it.

<http://veritablequandary.com/>