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eating out

DO IT WITH FRIENDS



SURABAYA

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BY MEG DALY

'Tis the season...

Tis the season for out-of-town guests. Since some of you may be spending an inordinate amount of time schlepping to and from downtown hotels this holiday, here's a little refresher on which ones provide a decent meal. Or, heck, even if Ma, Pa and Great Aunt Enid are crashing with you (what were you thinking?), add a little spice to their lives by dining at Portland's swanky hotels.

For breakfast try:

The Mallory Hotel • 729 S.W. 15th Ave.

The mint green décor complements that old-fashion-y, step-back-in-time surrealism a visit from the folks may inspire. Keep your strength up by digging into a plate of the Hang Town Fry: scrambled eggs with chopped bacon, fresh oysters, green onions and parmesan. Or delight in a sugar coma with the baked German Pancake made with fresh egg, cream and cake flour and served with lemon, butter, powdered sugar and syrup.

For lunch, stop in at:

Typhoon! at Hotel Lucia • 410 S.W. Broadway

The seasonal curry with pumpkin is outrageous, as are the special deep-fried mahi-mahi sushi rolls. Other faves include the Eggplant Lover stir-fry with tofu and the King's Curry for you hothead types. There are a million teas to choose from—I recommend the chrysanthemum or the house coconut.

For a casual dinner, try:

Pazzo Ristorante bar at Hotel Vintage Plaza • 627 S.W. Washington St.

I ducked in recently for some prime people watching from this huge wall of windows on Broadway. My friend and I ordered wine; the delicious wood oven Pizza Margherita with fresh tomato, basil and mozzarella; and the Rigatoni alla Norma with perfectly saucy eggplant, tomato and ricotta salata. For dessert, a flourless chocolate cake with truffle filling and panna cotta—a flan-like serving of cooked cream with raspberry and aged balsamic vinegar. Sensational.

And if the 'rents are treating, definitely dine at:
The Heathman • 1001 S.W. Broadway

David Sedaris claims the Heathman is one of his favorite hotels, and that's more than enough endorsement for me. The restaurant is always good, but at holiday time, it's outstanding. You will be served exceptional wines and savory turkey, pork or salmon delights—or even portobello mushroom ravioli—followed by spice cakes or chocolate ganache, after which you will sink into a stupor sipping your \$20 glass of brandy. Ahhhh, the good life.