

eatingout eatingout eatingout eatingout eatingout eatingout

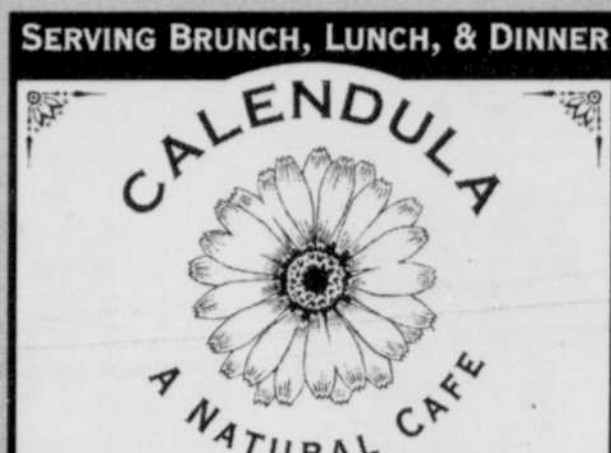


This coffee's better than my last relationship!

blend
coffeehouse + cafe

2327 east burnside
503.234.8610

SERVING BRUNCH, LUNCH, & DINNER



3257 S.E. Hawthorne blvd. Portland, OR 97214
www.Calendula-Cafe.com | (503) 235-6800

All Organic
WINE, BEER, AND CIDER
AMAZING VEGAN DESSERTS

Fine Vegetarian Dining

Genies cafe

Breakfast - Lunch - Brunch
Free Range and Organic



Open Daily 8 am - 4 pm

1101 SE Division

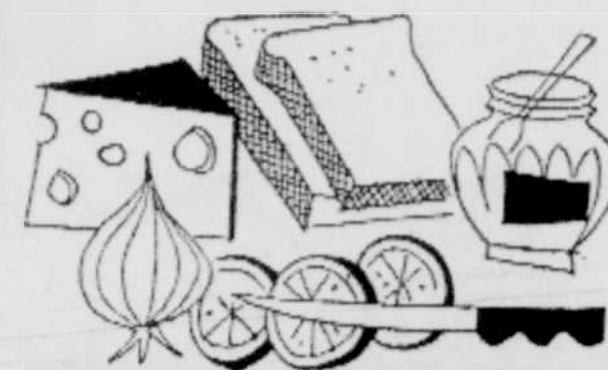
Portland, Oregon

503 445-9777

Serving Stumptown Coffee!

Brought to you by the owners of Shanghai Tunnel, Bar of the Gods and Tiny's Coffee

Breakfast with Cocktails!



epiqueerean

BY MICHAEL E BARRETT

Paris à Portland

Alert readers will note this issue's "Epiqueerean" deviates slightly from the typical fare. There are rare occasions when a dining experience is so outstanding it warrants bucking the system. (At least let's hope my editor thinks so.) Hurley's is one of those extraordinary nuggets.

Hurley's • 1987 N.W. Kearney St.

Nestled between Portland's popular dining zones of Northwest 21st Avenue and the Pearl District sits the unsuspecting headquarters of a palate pleasure called Hurley's.

Formerly Café des Amis, this French restaurant bears the name of its chef and owner, Thomas Hurley. Heavily influenced by the French Culinary Institute's Dean Andre Soltner, Hurley operates a spotless, orderly kitchen that yields a bouquet of epicurean sophistication rarely experienced here in Stumptown.

Before the first cascade of flavor ever meets the tongue, Hurley's welcomes you to a den of elegant warmth and comfort, achieved by a synthesis of ambiance and impeccable service. Greeted first by a flamboyant fresh flower arrangement, then by an equally flamboyant maitre d', this is the kind of place where you can surrender your appetite and your mood to the guardianship of a whole team of dining specialists and allow your expectations to surge.

I dabbled in a few entrees, including a gorgeous roasted red pepper flan with Australian spiny lobster. This savory custard was reminiscent of Japanese chawan-mushi (egg custard), though smoother and far more refined. The purée of red pepper and lobster revealed hints of their respective flavors, careful not to bombard the tongue with too much zest in advance of the main course.

Also quite delectable was the "tart flambé." Not to be confused with myself or the maitre d', this puff pastry with caramelized onion and fromage blanc portrayed a delicate balance of density and flakiness, achieved only with great skill in the kitchen.

Most meat courses are slow-cooked, permitting the infusion of seasons, but it is the ancillary flavors manipulated out of rather fatty cuts that distinguish Hurley's creations as "melt in your mouth" cuisine. The seared Sonoma artisan foie gras demonstrated this quality superbly, but I must admit it was its marinade of tangy Oregon huckleberries that caught my attention and remains emblazoned in my memory.

The menu changes daily, but it is extensive. With admittedly small portions, presentation obviously plays a key role, and there is an incentive to try a few courses. Unlike establishments of similar ilk, the server makes a point of sharing this important information—lest you wonder why your dessert looks like a thimble on a flying saucer.

Play along and you'll find that for a little more money, you'll leave Hurley's having enjoyed a symphony of flavors. And, quite honestly, nearly every dish substitutes richness for quantity.



Hand Crafted Beer!
Fine Food!

Oregon's Only Certified Organic Brewery

Monday: MONSTOR MONDAY
Wednesday: BREWERS NIGHT

- Great Happy Hour Food Menu Daily
- Portland's only Brewery to win 2 Gold Medals World Beer Cup 2002
- Voted Portland's most kid friendly restaurant

LAURELWOOD
PUBLIC HOUSE & BREWERY

1728 NE 40th Ave. 1/2 block North of Sandy on 40th • 503.282.0622
www.laurelwoodbrewpub.com
11am - Midnight Daily



Second Story
BISTRO

Fabulous Food & Drink
Tues-Fri 4-6:30 p.m.

208 NW COUCH (IN OLD TOWN) 503/827-5113



NORTHWEST AND CONTINENTAL CUISINE
LUNCH • DINNER
JAZZ

NW 6TH & IRVING • UNION STATION • 503-223-0070

Buckman
Bistro



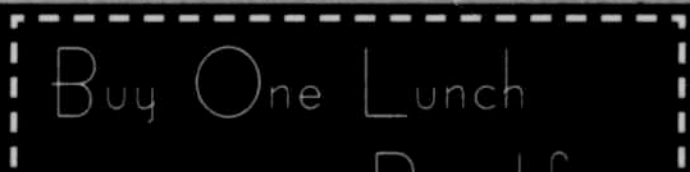
Simple local and organic.

Lunch
Wed-Fri 11 am - 1pm
Breakfast
Sat & Sun 8 am - 1 pm

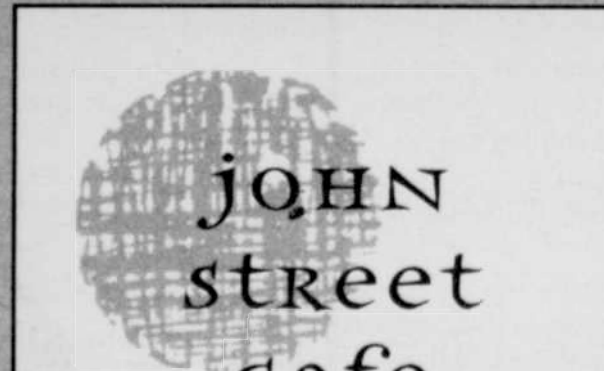
213 SE 12th
(503) 230-2381

Buy One Lunch or Breakfast and the Other One is On Us!

(equal or lesser value)
No Reservations Needed



Coupon must be presented • expires 5-1-04



JOHN
street
cafe

8338 N. LOMBARO
503-247-1066