


# Lucy's Table



704 NW 21 Ave, Portland, Oregon 97209 • Open at 5pm Monday-Saturday  
 503-226-6126 for reservations • [www.lucystable.com](http://www.lucystable.com)

## Bertie Lou's Cafe

Fresh • Simple American



8051 SE 17th  
 SELLWOOD • 503-239-1177

"Serving all kinds of families since 1946."

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## fratelli

an italian kitchen

regional italian dinners  
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## HAVEN

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[www.havencoffee.com](http://www.havencoffee.com)  
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## aja

pacific kitchen



featuring original paper collage by elizabeth brigham

northwest cuisine with asian influence.

lunch & dinner everyday  
 breakfast sat & sun at 9am  
 happy hour everyday 4-7pm

503.287.5400 • 3449 ne 24th and fremont  
 reservations taken, but not required

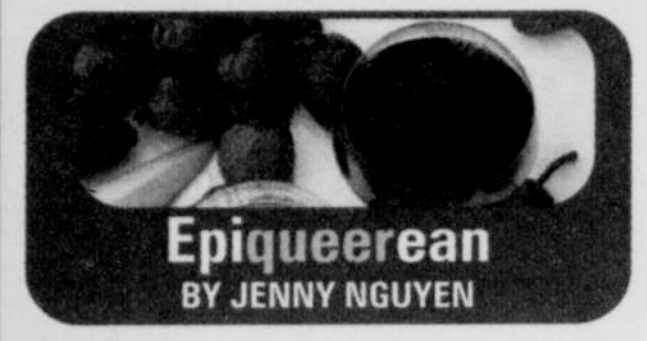
## Russell Street

BAR-B-QUE

Come on down to  
 Russell Street for  
 home-style scratch  
 cookin', and  
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 raised meats.



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### Will Eat for Love

**F**ine restaurants come and go, but true love comes but once (more if you're lucky). This Valentine's Day, indulge your beloved in one of these lavish eateries—one for old flames, one for new crushes and one for noncommittal good times—and enjoy not one but two of life's greater pleasures.


#### Castagna • 1752 S.E. Hawthorne Blvd.

This beautiful sliver-shaped building dishes some of the city's most impeccably crafted menus. Roast chicken, pan-seared fluke and flatiron steak are sheer perfection without masquerading sauces or cliché preparations. *Flammébüchen* pizza is simple and rich; thin olive oil crust, crème fraîche base, sweet onions and bacon awaken your mouth like love's first kiss. Even the \$11 burger can cause rousing palpitations that'll have your stomach aflutter in anticipation. Castagna is perfect for two—an elegant dinner in the main room or a warm and lively feast in the cafe.

#### Fenouil • 900 N.W. 11th Ave.

Fenouil (pronounced "fen-wee") means fennel, but at this new French brasserie, it could just as easily translate to "the spread." Upon entering, pick up your jaw from the overly decorative hotel-lobby entryway. Pillars, multistyle chairs and garage door windows sound like a gaudy clash but hit the mark regardless. Every detail is attended to, and it shows both on the floor and in the kitchen. An old-school menu sporting wonderful renditions of foie gras with lavender, Kobe beef tartare with quail egg, escargot and *cuisse de grenouilles* (perfectly crisp frog legs) completes the package. For those with tastes that stray, some Italian dishes are also offered. Keep in mind two things: First, no entree exceeds \$30, so don't fret about breaking the bank. Second, there's always room for Fenouil's desserts, which prove that some good things can come in small packages. Trust me.

#### Balvo • 529 N.W. 23rd Ave.

Taking up the spacious void of Coffee People on the cramped/stylish strip of Northwest 23rd is this sparkling new place by Bluehour chef Kenny Giambalvo (hence the name Balvo). The sunken bar and lofty dining room paired with sleek artlike deco make for a stunning backdrop to an otherwise dull menu. Tired standbys of spaghetti, linguini and the like get a brief kick start from fresh seafood and herbs, but risotto proved less than acclaimed. Although the food was nothing worth noting, the atmosphere of black suits for an after-hours drink, classy couples for an after-shopping bite and restaurant snobs getting their schmooze on is definitely something to see. Go for the very fine martinis, for the clientele and to sport that new hottie attached to your hip. 

JENNY NGUYEN is a free-lance writer and omnivore. She needs your input; write her at [jenny0080@hotmail.com](mailto:jenny0080@hotmail.com).