

The Moxie

MOTHER'S DAY

PEDICURES FOR TWO IN OUR PRIVATE CABANA.

IT IS A GREAT WAY TO CELEBRATE MOTHER'S DAY. A GIFT CERTIFICATE FOR OUR SALON SERVICES ALSO WILL MAKE HER HAPPY.

BIZARRE DRINK NIGHT
FEATURING MIXOLOGIST
RIVER HAWKINS
WEDNESDAY APRIL 30
INDULGE YOUR CURIOSITY

201 W. Broadway
Eugene, Oregon
97401
541-461-7000

Eugene City Bakery

Traditional Artisan Breads, Hand Made Pastries, Cookies, and Decadent Desserts

Sandwiches, Quiche.
Pizza, Focaccia

Espresso, Teas & Cold Drinks

We Use Local Seasonal Organic Products

1607 E. 19th Street
Eugene, Oregon 97403
541-334-6906

Mon. – Fri. 6:30 to 6:00
Saturday 7:00 to 5:00
Sunday 7:00 to 4:00
Watch For Evening Hours Soon

Local organic foods lovingly prepared

Check out our website for Specialty Events like our FREE Shakespeare in the Park Benefit and yummy specials
www.iraila.com

Iraila
Mediterranean Rustica

Best New Restaurant 2004

2435 Hilyard • Eugene, OR 97405 (in the Humble Bagel)
www.iraila.com • Open Wed.-Sun. @ 5pm • 541-684-8400

EUGENE WEEKLY'S

Trial Blogger

Stats, tear-jerking backstories, routine interviews with sweaty, oxygen-depleted athletes? We'll leave that to the mainstream media.

But what's happening behind the scenes, in the stands, on the field and between the lanes?

Sure, we'll tell you who won the instant they do. But we'll also tell you who's tearing out their hair in the sixth row, who's puking up energy bars after their race and whose underwear is showing in the pole vault.

We'll bring you the fresh dirt at blogs.eugeneweekly.com

CHOW! SPRING 2008

Italian

AMBROSIA RESTAURANT & BAR
174 E. Broadway. 342-4141.
Serving lunch, dinner: Regional Italian cuisine, fish specials, wood-burning pizza oven, calzones, pastas, vegetarian entrées, salads. Extensive wine list, beer, 7 microbrews, full bar. Reservations. Take-out, banquets, warm atmosphere with antique decor. Some OG/LG. Wheelchair accessible. 11:30 am-10 pm M-Th, 11:30 am-11:00 pm F-Sa, 4:30-10 pm Su. MC/V. \$-\$\$\$.

★ **Best Italian/Greek/Middle Eastern, Third Place (tie)**

BENE FOOD & FRIENDS
See Pizza

BEPPE & GIANNI'S TRATTORIA
1646 E. 19th Ave. 683-6661.
Serving dinner: Variety of homemade pastas: Ravioli, lasagna, linguini, spaghetti. Seafood, salads. Wine, microbrews. Take-out. 5-10 pm daily. MC/V. \$-\$\$\$.

★ **Best Italian/Greek/Middle Eastern**
★ **Best Special Occasion Dining, Third Place**

COUNTRYSIDE PIZZA & GRILL
See American

DOUGH CO., THE
1337 Hilyard St. 485-7459.
868 W. Park St. 302-8212.
www.doughco.com
Bakery-style kitchen serving 31 kinds of calzones, warm cookies and homemade ice cream, salads. Everything \$5.75 or less. Delivery until 3 am. 11 am-3 am daily. MC/V. \$.

EXCELSIOR INN, RESTAURANT & LOUNGE
754 E. 13th Ave. 342-6963.
Serving breakfast, lunch, dinner, daily: International menu, local ingredients. Fresh seafood, organically grown meat, produce. Wine, beer, microbrews, full bar. Beautiful outdoor patios, private seating available. Reservations appreciated. Some OG/LG. Wheelchair accessible. Breakfast 7 am-10 am. Lunch 11:30 am-2 pm. Dinner 5 pm-10 pm daily. Bistro/Lounge open until 11 pm Su-Th, midnight F & Sa. All major cards. \$\$\$\$.

IZZY'S PIZZA & BUFFET
See Pizza

MAZZI'S ITALIAN FOOD
3377 E. Amazon Dr. 687-2252.
www.mazzis.com
Family owned, preparing the Italian-Sicilian favorites of Papa and Mama Mazzi. Local products and organic produce from Mazzi's farm. Serving new and old favorites in a comfortable, relaxed setting. Northwest and Italian wines, microbrews, imported beer. Outdoor seating. Dine in or take out. Some OG/LG. Wheelchair accessible. Lunch 11:30 am-2 pm M-F, dinner from 5 pm daily. MC/V/AE. \$\$.

NAPOLI RESTAURANT & BAKERY
686 E. 13th Ave. 485-4552.
Serving lunch, dinner: Traditional Southern Italian cuisine, pastas, calzone, pizza, salads, large selection of pastries and desserts from bakery on premises. Wine, beer. Reservations for 5+. Take-out. Some OG/

LG. Wheelchair accessible. 11 am-10 pm M-Sa. MC/V/AE. \$-\$\$.

OAK STREET SPEAKEASY, THE
915 Oak St. (basement). 284-4000
Serving lunch, dinner. Live jazz nightly, never a cover charge. Full bar, local and Italian wines. Vegetarian entrées. Reservations recommended on weekends. Some LG. 11 am-2 am M-F, 4 pm-2 am Sa. All major cards. \$-\$\$\$\$.

OLIVE GARDEN
1077 Valley River Dr. 349-8929.
Serving Italian lunches, dinners, vegetarian entrées, wine, beer, microbrew, full bar. Take-out. 11 am-10 pm Su-Th, 11 am-11 pm F-Sa. MC/V/AE/DC. \$-\$\$.

PASTA RAVELLO
345 Van Buren St. 338-2956.
Fresh pasta and ravioli using the finest local and organically grown ingredients available. OG/LG. 11 am-2 pm and 5 pm-10 pm W-Su. All major cards. \$-\$. \$.

PIZZA PETE'S ITALIAN KITCHEN
2673 Willamette St. 484-0996.
Serving lunch, dinner. Pizza, calzones, pasta entrées, salads, sandwiches, recently expanded appetizer menu. Tuesday all-you-can-eat spaghetti day. Serving beer and wine. Eat in, take-out and delivery. Full menu available through Pony Express. Large parties welcome, reservations suggested. Some OG/LG. Wheelchair accessible. 11:30 am-9 pm M-F, 4 pm-9 pm Sa & Su. MC/V. \$-\$\$\$.

STEPINA'S CHICAGO STYLE RESTAURANT & LOUNGE
1475 Mohawk Blvd., Springfield. 744-0811.
Serving lunch, dinners: Chicago-style stuffed-crust pizza, burgers and pasta, vegetarian entrées. Microbrew, full bar. Take-out. 9 am-2:30 am M-Sa, 10 am-2:30 am Su. MC/V. \$.

Japanese

SAKURA JAPANESE RESTAURANT
844 E. 13th Ave. 343-6817.
Serving breakfast, lunch, dinner: sushi, ramen, salad/cold noodles, yakisoba, teriyaki chicken, donburi. Lunch and dinner boxes. Beer, microbrews, sake, wine. Take-out. 10 am-9:30 pm M-Th, 10 am-10 pm F, noon-10 pm Sa, noon-9 pm Su. All major cards. \$.

★ **Best Asian, Third Place**

SAMURAI DUCK
980 Oak St. 345-6577.
Serving breakfast, gourmet espresso, pastries; brunch, lunch, dinner: Sushi, teriyaki beef or chicken, curry rice, gyoza fried rice, yakisoba noodles, miso soup, sandwiches. Bento boxed lunch. Daily specials. Vegetarian/vegan entrées. Call in, take-out. Dinners until late, full bar, music, lottery. LG. 6 am-2:30 am M-F, 4 pm-2:30 am Sa, 11 am-2:30 am Su. All major cards. \$.

SHIKI JAPANESE CUISINE
92 Centennial Loop. 343-1936.
Currently closed; opening in new location by summer. Serving lunch and dinner: Sushi, tempura, sukiyaki, shabu-shabu, traditional food. Wine, beer, sake and cocktails. Tatami rooms available. Reservations recommended. Take-out. 11 am-2 pm Tu-F, 5 pm-10 pm Tu-Su. All major cards. \$\$\$.

SHOJI'S RESTAURANT
2645 Willamette St. 343-8483.
Serving dinner: Sushi bar, stir-fry cooking at your table, shrimp, chicken, beef, scallops, lobster, rice, vegetables, salad, vegetarian entrées and tofu. Wine, beer, full bar. Reservations. Dinners and sushi available for take-out. 5 pm-9 pm Tu-Th, 5 pm-10 pm F-Sa, 5 pm-9 pm Su. All major cards. \$-\$\$\$\$.

SUSHI DOMO
1020 Green Acres Rd. 343-0935.
Sushi, yaki soba, nigiri, vegetarian selections and more. Private dining room available. Wheelchair accessible. Lunch 11 am-2 pm M-F. Dinner 4:30 pm-10 pm M-Sa. Some cards. \$-\$\$\$.

SUSHI STATION
199 E. 5th Ave. #7. 484-1334.
Sushi on conveyor, made-to-order chef's special rolls, teriyaki, tempura, katsu, yakisoba and udon noodle soup and more. 11:30 am-2:30 pm and 5 pm-10 pm M-F, 5 pm-10 pm Sa. All major cards. \$-\$\$\$.

SUSHI YA
5 E. 8th Ave. 686-3464.
Serving lunch and dinner weekdays, dinner only on weekends. Sushi, Japanese and Korean cuisines. Daily sushi and kitchen specials. Noon-2 pm M-F, 5 pm-10 pm daily. MC/V/D. \$-\$\$\$.

TOSHI'S RAMEN
1520 Pearl St. 683-7833
Serving lunch and dinner: Shoyu, miso and shio noodles. Gyoza, fried rice, stir-fry, teriyaki chicken, cold noodles, cold ramen salad. Vegetarian entrées. Take-out. LG. Lunch 11 am-3 pm M-Sa. Dinner 5 pm-9 pm M-Sa. Closed every third Sa of the month. V/MC. \$-\$\$.

Korean

BRAIL'S RESTAURANT
See Cafés

CAFÉ SEOUL
1930 Franklin Blvd. 687-2122.
Serving lunch and dinner. Offering authentic, traditional Korean meals with Japanese and Chinese dishes. Lots of vegetarian selections, lunch specials, take-out. Wheelchair accessible. 11 am-9 pm M-F, noon-9 pm Sa. MC/V. \$-\$\$.

KOREA HOUSE
1306 Hilyard St. 345-9555.
Serving lunch, dinner: Traditional Korean dishes with some Japanese food. Steamed rice, soup and kimchee with some meals. Vegetarian entrées. Take-out. 11 am-9 pm M-F. No cards. \$-\$\$.

Latin American & Caribbean

ASADO LATIN BISTRO
2864 Willamette, Shop D. 343-8226.
www.asadomexicangrill.com
Serving breakfast, lunch, dinner: Bistro-quality dining spiced with the unique flavors of the Latin world. Breakfast on weekends. Daily entée specials. Some OG/LG. 1 am-11 pm M-F, 9 am-midnight Sa, 9 am-9 pm Su. All major cards. \$.

★ **Best New Restaurant, Third Place**

SLOW-ROASTED HALIBUT WITH FENNEL CONFIT & GRAPEFRUIT BUTTER

This recipe comes to us from *A Chef's Bounty: Celebrating Oregon's Cuisine*, a beautiful cookbook that does just what it says, featuring recipes from restaurants all over Oregon that make the most of the things Oregon has to offer (including Eugene's Marché and Excelsior). This particular recipe comes from Chef Vitaly Paley of Portland's Paley's Place and appealed to us for its interesting mix of flavors and relatively simple preparation.

Serves 6

6 (5-oz.) halibut fillets
1/2 cup extra virgin olive oil
3 fennel bulbs, cleaned and finely chopped
1 lemon, juiced
3 grapefruits, juiced, strained
1/2 lb. cold unsalted butter, cut into small chunks
Salt
Freshly ground black pepper

Preheat the oven to 300 degrees.

Place the fillets on a baking sheet and drizzle with some of the olive oil. Cook in the oven for approximately 15 minutes. (The fillet should pierce easily with a bamboo skewer when done.)

While the fish is cooking, prepare the confit by combining the remaining olive oil and fennel in a sauté pan and cook over low heat until soft, about 15 to 20 minutes. At the same time, reduce the grapefruit juice and lemon juice in a saucepan over medium heat to one-quarter cup. Remove from the heat and whisk in the butter. Do not reheat the butter or it will separate. Season to taste with salt and pepper.

Place the halibut fillets on top of the fennel confit. Drizzle with grapefruit butter. Serve immediately.

Recipe reprinted with permission, Arnica Publishing, Inc.



PHOTO © 2007 RICK SCHAFER