

CHINA DELIGHT

325 NW 2nd St., Corvallis. 753-3753.
Serving lunch & dinner, specializing in Szechwan, Mandarin, traditional Chinese & vegetarian cuisine. Some OG. 11am-9pm Su-Th, 11am-10pm F & Sa. All major cards. \$\$.

JADE GARDEN

503 SW 3rd St., Corvallis. 752-7455.
Lunch, dinner, orders to go, banquet facilities, lounge. 11am-9:30pm Su-Th, 11am-10:30pm F & Sa. V/MC. \$\$.

KIM HOA'S KITCHEN

1875 NW Circle Blvd., Corvallis. 754-9751.
Serving lunch & dinner. 11am-9pm M-F. V/MC. \$.

KING TIN

1857 NW 9th St., Corvallis. 752-1722.
Serving lunch & dinner. 11am-9:30pm daily. V/MC. \$.

PANDA EXPRESS

Oregon State University, Corvallis. 737-6888.
Serving lunch & dinner, Chinese cuisine for students & those on the go. 10am-8pm M-F, 11am-7pm Sa & Su. No cards. \$.

PING'S GARDEN

1209 9th Ave., Albany. 967-7367.
Serving lunch & dinner. 11am-10pm daily. V/MC. \$-\$\$.

Coffeehouses

BEANERY, THE

948 NW Circle Blvd., Corvallis. 754-5916.
2541 NW Monroe Ave., Corvallis. 757-0828.
500 SW 2nd, Corvallis. 753-7442.
Serving Allann Bros coffee & espresso, deli & grilled panini sandwiches, fresh entrées, pastries & desserts. Whole bean coffee, loose leaf premium tea, coffee/tea accessories. "Joe Box" coffee/tea to go. Catering available. Wheelchair accessible. Circle Blvd.: 6am-6pm M-F, 7am-6pm Sa, 8am-5pm Su. Monroe St.: 6am-5:30pm M-F, 7am-2pm Sa, 8am-2pm Su. 2nd St.: 6am-11pm daily. All major cards. \$.

CRESWELL COFFEE COMPANY

116 Melton Rd., Creswell 895-8860
creswellcoffee.co.com
Full-service coffee house serving Cafeto coffee & organic gourmet dishes including homemade soups, salads & panini featuring some local, organic produce, vegetarian entrees, pastry selection featuring Humble Bagel, Fleur de Lis & New Day Bakery. 7:30am-3pm Su-M, 6:30am-5pm Tu-Th, 6:30am-9pm F, 7:30am-9pm Sa. V/MC/D. \$.

INTERZONE

1563 NW Monroe, Corvallis. 754-5965.
Fresh pastries every morning, all-vegetarian soups, casseroles, vegan options. All-natural Monin Syrups, organic coffee & dairy. Serving breakfast weekends, huevos rancheros, tofu scrambles, omelettes & breakfast burritos. OG/LG. 7am-10pm M-F, 8am-10pm Sa & Su summer hours, open until midnight during the school year. MCV. \$.

MAPLETON CAFFEINATION STATION

10786 Hwy. 126, Mapleton. 268-1995.
A walk-in coffee shop selling organic coffee & espresso from Café Mam. House-made baked goods are made w/only natural & fresh ingredients, no hydrogenated oils. House roasted, ground & triple-filtered chai. Free wi-fi, covered

deck overlooks the Siuslaw. Some OG. 7am-6pm Th-M, 7am-noon Tu. MCV/D.

Continental

CAFÉ SHEILAGH

1043 Hwy. 99 N, Cottage Grove. 942-5510
Offering gourmet breakfast & lunch with cocktail, wine & beer service. Pastries & organic coffee. Brunch menu on Sundays includes special omelettes, various eggs benedicts, smoked salmon cassalette & much more! Dinner F & Sa starting at 5pm & by reservation any night.Catering & private party bookings available. Open at 5pm Fr & Sa, 8am-2:30pm Tu-Su. MCV/DC. \$-\$\$\$\$.

DELIS FIRST ALTERNATIVE CO-OP

1007 SE 3rd St., Corvallis. 753-3115. (South store)
NW 29th & Grant Ave., Corvallis. 452-3115. (North store)
First Alternative's commercial kitchen, Feast Alternative, offers a mostly organic hot bar & salad bar, deli entrées & made-to-order sandwiches at the South Store. Pre-packaged Grab & Go meals, two soups daily & baked goods offered at both stores. Meat, vegetarian & vegan options. Seating areas at both stores. Wheelchair accessible. OG/LG. South: 9am-9pm daily. North: 7am-9pm daily. All cards except AmEx. Mostly sold by weight. \$.

JIMMY JOHN'S GOURMET

495 7th Ave. 505-9079; 3336 Gateway, Spfld. 747-2000
Subs & club sandwiches served on choice of fresh-baked French bread or 7-grain wheat, delivery. M-Su. 10am-10pm. D/V/MC. \$.

OLD WORLD DELI

341 SW 2nd St., Corvallis. 752-8549.
Serving breakfast & lunch. 8am-10pm M-Sa, 11am-5pm Su. MCV. \$.

WINE DEPOT & DELI

300 2nd Ave. SW, Albany. 967-9499. Fax 987-9454.
Sandwiches, soups, salads, desserts at the Two Rivers Market. Wine by the glass. 9am-8pm M-F, 9am-5:30pm Sa, noon-5pm Su. All major cards. \$-\$\$\$.

Food Carts

PREM ROSE EDIBLES

Corvallis Winter Market, Benton County Fairgrounds.
Organic, fair trade chocolates & organic rose petal jam. Specials, events & sales posted at twitter.com/premroseedibles 9am-1pm Sa.

Indian

EVERGREEN INDIAN RESTAURANT

136 SW 3rd St., Corvallis. 754-7944.
Serving lunch & dinner, traditional Indian dishes. Lunch: 11:30am-2:30pm, dinner 5-9:30pm daily. V/MC. \$-\$\$\$\$.

NIRVANA

1945 NW 9th, Corvallis. 738-0487.
Wheelchair accessible. Some OG/LG.

International

CRYSTAL'S KING OF FALAFEL CUISINE & CAFÉ

1425 NW Monroe Ave. #E, Corvallis. 752-6403.
Mediterranean specialties: falafel, gyros, chicken & meat. Wheelchair accessible. Some OG. 9am-8:30pm daily. V/MC. \$.

NOVAK'S HUNGARIAN RESTAURANT & CATERING

2306 Heritage Way SE, Albany. 967-9488.
Traditional Hungarian specialties: Chicken paprikas, kolbasz, cabbage rolls. Vegetarian entrées. In-house bakery. Novak's also offers catering for events & special occasions. Wheelchair accessible. LG. 6:30am-9pm daily. MC/V/AE/D. \$.

RIVERVIEW MONGOLIAN GRILL

230 NW 1st St., Corvallis. 754-9402.
Pick your own vegetables, sauces & meats, prepared before your eyes. 11am-8pm Su-Th, 11am-9pm F & Sa. V/MC. \$.

Italian

IZZY'S PIZZA BAR & CLASSIC BUFFET

2475 NW 9th, Corvallis. 757-1156
Serving lunch & dinner, family friendly atmosphere. 11am-9pm Su-Th, 11am-10pm F & Sa. V/MC. \$.

NATALIA & CRISTOFORO'S ITALIAN DELI

351 NW Jackson St. Corvallis, OR 97333. 752-1114.
Funky Italian deli featuring a variety of meats & cheeses sliced to order. Italian products & gourmet sandwiches/paninis served in a cozy atmosphere. Deli trays & catering available. Featuring an exclusively Italian wine cellar in which wine classes are hosted. \$\$, 11am-3pm M-Sa.

Japanese

AOMATSU JAPANESE RESTAURANT

122 NW 3rd St., Corvallis. 752-1410.
Full sushi bar, lively atmosphere. Friendly sushi chefs entertain you. Lunch, dinner & lots of specials. Noodles, tempura, BBQ, teriyaki & more. Lunch: 11:30am-2:30pm M-F. Dinner: 5pm-9pm M-Sa. V/MC/DC/AE. \$-\$\$.

Korean

YOUNG'S KITCHEN

2051 NW Monroe Ave., Corvallis. 757-1626.
Korean & Japanese. Sushi, udon, teriyaki ribs, yakisoba. Take-out. 10:30am-9pm M-Sa. \$-\$\$.

Mexican

BOMBS AWAY CAFÉ

2527 NW Monroe Ave., Corvallis. 757-7221.
Traditional recipes, fresh ingredients, all made right here. A family atmosphere in our front room w/fulf wait service in our lounge. We specialize in natural meats & vegetarian fare, seafood & shellfish entrées, homemade desserts & breads. 11am-midnight M-F, 5pm-midnight Sa, 5pm-9pm Su. V/MC. \$-\$\$.

EL PRESIDENTE MEXICAN RESTAURANT & CANTINA

1110 NE 2nd St., Corvallis. 752-1360.
Serving lunch & dinner, traditional Mexican food, full bar. 11am-2am daily. V/MC/AE. \$.

EL SOL DE MEXICO

1597 NW 9th St., Corvallis. 752-9299.
Lunch & dinner, beer, wine & cocktails. Parties up to 30 people, food to go. 11am-10pm Su-Th, 11am-1pm F & Sa. V/MC/DC/AE. \$-\$\$.

EL TAPATIO RESTAURANT

1845 NW Circle Blvd., Corvallis. 758-1735.
Serving lunch daily & dinner on Fridays & Saturdays. 11am-10pm Su-Th, 11am-11pm F & Sa. V/MC/AE/DC. \$.

QDOBA

2001 NW Monroe Ave. #105, Corvallis. 757-2800.
Not just big burritos. Big flavors. Open for breakfast. Wheelchair accessible. LG. 8am-10pm M-W, 8am-1am Th-Sa, 8am-9pm Su. V/MC/AE/D. \$.

SANCHO'S MEXICAN GRILL

1425 NW Monroe, Corvallis.752-2500.
Sancho's specializes in homestyle Mexican cuisine prepared daily in an atmosphere both festive & intimate. Salsa music plays nightly in this low-lit, cozy nook. Quality food, mellow mood. Outside balcony. Full bar selection featuring imported Mexican tequilas & beers. Aribal 11am-1am M-Sa. MC/V/AE. \$.

Microbrew

BLOCK 15 RESTAURANT & BREWERY

300 SW Jefferson Ave., Corvallis. 541-758-2077.
Local brewpub featuring more than 10 house-brewed beers. Dishes made w/local & regional ingredients including Painted Hills Natural Beef & Carlton Farms Natural Pork. Some OG. 11am-11pm Su-W, 11am-1am Th-Sa. MC/V/AE/D. \$.

CALAPOOIA BREWING CO.

See American

MCMENAMINS

420 NW 3rd St., Corvallis. 758-6044.
Oregon's favorite brewpub chain. Hearty sandwiches, soups & salads. 11am-1am M-Sa, noon-midnight Su. V/MC/AE/D. \$-\$\$.

PLANK TOWN BREWING

346 Main St., Springfield, OR 97477. 746-1890.
Open every day at 11am. Plank Town is a beer lover's playground, offering fine pub fare, craft beers & classic cocktails. This after-hours hub offers lunch & dinner, with daily specials not to be missed. Plank Town is a merry meeting place that is revitalizing part of Springfield. 11am-11pm M-Th, 11am-12pm F-Sa. \$.

Northwest

101 EAT & DRINK

101 NW Jackson St., Corvallis. 541-757-0694.
101atbigriver.com
101 strives to reduce its ecological footprint & support the local economy, making every attempt to feature local organic products on the seasonally inspired menu. 4:30pm-10pm M-Th, 4:30pm-midnight F & Sa. \$.

AXE & FIDDLE

657 E. Main St., Cottage Grove. 541-942-5942
Gourmet sandwiches & pizza by the slice, variety of organic salads, vegan rice & beans, tacos &

tostadas, seasonal specials (including smoked salmon chowder, shrimp gumbo & corned beef briskeet). Some OG. 4pm "until you're ready to go home." MCV. \$.

BIG RIVER RESTAURANT & BAR

101 NW Jackson, Corvallis. 757-0694.
Eclectic, fresh Northwest cuisine using local organic produce, prime beef, native fish & Big River breads. The copper-topped bar features regional wines, single malts, martinis & jazz on weekends. Wheelchair accessible. Some OG/LG. Lunch 11am-2pm M-F, dinner from 5pm M-Sa. DC/MCV/AE. \$\$\$.

CAFÉ YUMM

2001 NW Monroe Ave., Corvallis. 541-757-YUMM.
Breakfast, lunch & dinner. "Soul satisfying ... Deeply nourishing" Yumm! Bowls®, skewers, soups, salads, Yumm! Wrappits, sandwiches, salmon burgers. Savory sauces & dressings. Extensive vegan, vegetarian ingredients. Wine, beer, juice, coffee & tea. Take-out. Event catering. Some OG/LG. 10am-9pm M-Sa, 10am-8pm Su. MCV. \$.

FIREWORKS RESTAURANT & BAR

1115 South Third, 99W, Corvallis. 754-6958.
www.FireWorksCuisine.com
Organic cuisine, intimate dining ambiance featuring earthen, sculptural wood-fired oven. Now serving organic chicken & grass-fed meats. Grilled seafood, wood-fired pizza, creative vegetarian/vegan entrées, decadent desserts. Fine wines & microbrews. Cocktails. Live music, lectures & special events. Wheelchair accessible. OG/LG. 11:30am-2:30pm (lunch) & 5pm-9:30pm (dinner) daily, 10am-2pm (brunch) Su. V/MC/AE. \$\$-\$\$\$\$.

HIDDEN VALLEY RESTAURANT

Hidden Valley Golf Course, 775 N. River Road, Cottage Grove. 767-0557.
playhiddenvalleygolf.com
Serving dinner, w/lunch menu coming soon. Seafood, small plates, pasta, steak entrées, surf & turf, lamb & more. Full bar. Outdoor seating on the deck.

MAGENTA RESTAURANT & CATERING

137 SW 2nd Ave., Corvallis. 758-3494.
magentarestaurant.com
Exotic organic Asian fusion recipes created by Chef Kimber Hoang seasonally incorporating local produce & meats. Carefully selected wines & superb specialty martinis. \$4 small plate (dim sum) menu available all hours, lunch & dinner. Wheelchair accessible. OG/LG. Lunch 11:30am-2:30pm M-F, noon-3pm Sa & Su. Dinner 4:30pm-10pm Su-W, 4:30pm-midnight Th-Sa. V/D/AE. \$-\$\$\$\$.

STACY'S COVERED BRIDGE RESTAURANT

401 E. Main St., Cottage Grove. 541-767-0320.

VILLAGE GREEN RESORT & GARDENS RESTAURANT

725 Row River Rd., Cottage Grove. 541-942-2491.
Lunch: all-you-can-eat salad bar & selection of sandwiches & daily specials. Dinner: New York steak, chicken picatta, Northwest salmon. Vegetarian entrées. Some OG/LG. 11:30am-2pm & 5pm-9pm daily. All major cards. \$\$-\$\$\$\$.

Pizza

AMERICAN DREAM PIZZA

2525 NW Monroe Ave., Corvallis. 757-1713.
214 SW 2nd St., Corvallis. 753-7373.

Music, art, beer & pizza. Tastiest pizza in Corvallis, by the slice or whole pie. Outrageous combos, fabulous salads & stellar appetizers. Nice selection of local brews. Outdoor rooftop seating on 2nd St. Free delivery. 11am-10pm daily, open 'til 11pm F & Sa. V/MC. \$-\$\$.

CIRELLO'S PIZZA

919-F NW Circle Blvd., Corvallis. 754-9199.
Serving dinner. Open till 10pm Su-Th, 'til 11pm F & Sa. V/MC. \$.

CROWBAR

214 SW 2nd St., Corvallis. 753-7373.
"Where the back alley meets the high road." Crowbar bills their drinks as "honest cocktails for workaday people." Fresh infusions, kamikazes, classic cocktails, Dream pizza. Behind American Dream pizza, alley entrance. 4:30pm-close daily. MCV. \$-\$\$.

WOODSTOCK'S PIZZA PARLOR

1045 NW Kings Blvd., Corvallis. 752-5151.
Pizza & salads, beer & wine. Free delivery (most of Corvallis). Wheelchair accessible. 11am-midnight Su-Th, 11am-1am F & Sa. V/MC/D/AE. \$.

Seafood

AQUA SEAFOOD RESTAURANT & BAR

151 NW Monroe, Corvallis. 541-752-262.
aquacorvallis.com
Pacific Rim Hawaiian regional cuisine. Family friendly. Full bar, lounge & dining room. 4:30pm-close Tu-Sa.

MCGRATH'S FISH HOUSE

350 Circle Blvd., Corvallis. 752-FISH.
Fresh fish & seafood, serving lunch, dinner, & Sunday brunch. 11am-10pm M-Th, 11am-11pm F & Sa, 10am-10pm Su. V/MC/AE/D. \$\$-\$\$\$

Southeast Asian

TARN TIP THAI CUISINE

2535 NW Monroe Ave., Corvallis. 757-8906.
Serving lunch & dinner. LG. Lunch 11am-3pm. Dinner 5pm-9pm M-Sa, 4pm-9pm Su. No cards. \$.

THAI CHILI

1425 NW Monroe Ave., Suite A, Corvallis. 738-0848.
MCV. \$.

Vegetarian

CAFÉ YUMM

See Northwest

LAUGHING PLANET

See Vegetarian

NEARLY NORMAL'S GONZO CUISINE

109 NW 15th, Corvallis. 753-0791.
Mexican, Italian, Mediterranean, tofu & tempeh, fresh juice & smoothies, margaritas, beer & wine. Catering, outdoor garden dining. Wheelchair accessible. Some OG/LG. 8am-8pm M-W, 8am-9pm Th & F, 9am-9pm Sa. MCV. \$-\$\$\$.

Black Truffle Smoked Linguine with Clams, Sorrel, White Wine, Garlic and Truffle Butter

FROM GRIT

In the few short months that Grit has been operating out of the historic Shamrock building in Eugene's Whiteaker neighborhood, it's already scored lots of attention. Chef and owner Ashley Hawkins is committed to buying only local and in-season food. At Grit, Hawkins offers a fixed four-course dinner for \$35. Her menus change weekly. This recipe was chosen to celebrate Oregon truffle season, but it could be altered to fit any season.

"For early this spring I would substitute truffles with morel mushrooms and sorrel with stinging nettles," Hawkins says. With clam season on the way out, this dish gives you one last go, she adds. "And if you are feeling like a really hardy warming dish, add some homemade sausage like we do sometimes!" — Vanessa Salvia

For linguine:

1/3 cup plus 1 tbsp smoked durum flour
1 1/2 cups 00 flour (or all-purpose flour)

1/2 tsp kosher salt
2 eggs
2 tsp water or more as needed
2 tbsp truffle paste
1 tbsp whole milk

For clams:

2 tbsp kosher salt, plus extra
1 1/2 lbs Manila clams
Extra virgin olive oil
2 garlic cloves, sliced
1/4 tsp dried red pepper flakes
1/3 cup white wine
1/2 cup of sorrel chiffonade

For truffle butter:

1 lb butter
Airtight container
1 to 2 ounces fresh truffles

To make the truffle butter: Simply place truffles in airtight container when you get them with the butter (unwrapped) and the truffle will infuse the butter with its aroma.

To make the truffle paste: Thinly slice black truffle on a mandoline, with a peeler or by hand. If using a food processor, place truffles in with a three-finger pinch of kosher salt. Add olive oil (2 tablespoons plus more if

needed) and blend until truffles are as smooth as possible (note: they will still be a bit grainy, but this adds a lovely texture and fleck to the dough). This can also be made with a mortar and pestle or even the back of a spoon in a shallow bowl.

To make the linguine: In a stand mixer with the paddle attachment, mix together the smoked durum flour with the 00 flour (or all-purpose flour) and salt. In a bowl, whisk together the eggs, water, truffle paste and milk. With the mixer running on low speed, drizzle in the egg mixture.

Mix dough for 2 to 3 minutes. If it still looks very dry, as if it won't stick together at all, add more water a 1/2 teaspoon at a time until dough is still on the dry side but begins to form small clumps.

Turn dough onto the counter and knead by hand for several minutes; it will feel dry and firm. Flatten the dough into a flat rectangle, wrap in plastic wrap and leave on the counter for 30



minutes to soften and hydrate. Roll out the dough with an electric pasta roller or a hand-crank model. Divide dough into 3 or 4 pieces. Set the rollers on the widest setting. Guide dough through the rollers. Fold dough in overlapping thirds (like a letter) and pass through again. Repeat a couple of times. Switch to the next thinnest setting and guide dough through twice. Repeat until you have passed the dough through the second-thinnest setting.

Replace dough rollers with the fettuccini attachment and run dough through it to create long strands. You may also hand

cut them if you don't have any attachments. Shake the noodles loose, then place them on a lightly floured baking sheet and keep on the counter.

To smoke the flour: Pile soaked wood chips (like cherry or apple wood) on one end of a pan. About 1/2 cup of wood chips will do. Cover a fitted perforated pan or a wire rack with foil. Pour flour on the side of the pan opposite the wood chips and cover the pan with foil or the smoker lid. Put pan over a pair of front and back burners with the food whips in the front. Turn ventilation fan on and turn front burner to medium. Allow chips

to smoke for a few minutes, then turn burner to low and smoke for 20 minutes. Remove from heat and cool. The flour will be chalky and will have darkened. If it's lumpy, sift it.

In a large sauté pan that has a fitted lid, heat truffle butter over medium heat. Add most of the garlic slices and sweat until softened, about 1 minute. Sprinkle in the red pepper flakes, add the clams and season with salt. Toss pan once or twice, and then pour in the wine and cover. Cook for 2 to 4 minutes or until the clams have opened. Uncover, remove from heat and keep warm. Keep clam liquid for finishing pasta.

Bring pot back to a boil and stir in the pasta. Cook until al dente, 3 to 4 minutes. Drain, saving and setting aside about 1/2 cup of the cooking water. Return pasta to the same pot. Pour in clams and some of the clam liquid and bring to a simmer. Add sorrel chiffonade. Simmer another minute, then taste, adding more salt if needed, and a little of the reserved pasta cooking water if the sauce is too thick. Divide among plates and garnish with more sorrel. Eat with friends and laugh a lot!