



THE BITE OF OREGON

LIFE TASTES BETTER HERE

Presented by
Amica
AUTO HOME LIFE

For Immediate Release

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Menu

RESTAURANTS

ACF Chefs De Cuisine Society of Oregon, McMinnville

acforegonchefs.org

Oregon Beef Steak Sandwich, Portland Dip with Au Jus, Rose City Veggie Hoagie, Rose City Veggie Sample Size

Adam's Rib Smokehouse, Salem

adams-rib-smoke-house.com

Pork Ribs, Pulled Pork Sandwich, Tri-Tip Sandwich, Pulled Pork or Tri-Tip Slider

Bambuza Vietnamese Bistro, Lake Oswego

bambuza.com

Honey Glazed Grilled Chicken Skewer, Vegetarian Soba Noodles with Fresh Garden Vegetables, Fried Rice with Eggs and Mixed Vegetables, Vegetarian Crispy Spring Rolls

Bell Buoy of Seaside, Seaside

bellbuoyofseaside.com

Dungeness Crab Cakes, Dungeness Crab Cocktails, Smoked Oysters, Smoked Razor Clams, Spiced Prawns, Shrimp Cocktails

Big Fat Greek Souvlaki, Beaverton

Grilled Chicken Souvlaki Wrap in Pita with Satsiki Sauce, Veggie Plate Pita Slice with Satsiki, Tabouleh Salad and Dolmas, Grilled Pita Bread with Satsiki/Humus Dip, Veggie Spice Personal Pita "Lehmatzoun" Pizza

Fork, Knife and Spoon, Portland

fkscatering.com

Bacon Wrapped Jalapenos, Tequila Lime Shrimp Skewers, Beer Steamed Mussels

Mio Sushi, Portland

miosushi.com

Sushi and Roll Combo, Specialty Rolls: Tempura and Rainbow, Mango Ice Tea and Strawberry Lemonade

Mount Angel Sausage Company, Mount Angel

ropesausage.com

Mild Bratwurst Pork Sausage or Spicy Fricadelwurst Chicken Sausage Served with Onions & Krout, Rope Sausage Sandwich, Fresh Cut Pommo Fritz

Newmans at 988, Cannon Beach

newmansat988.com

Fresh Oregon Dungeness Crab Cake with Lemon Aioli

Noodles & Company, Hillsboro

noodles.com

Japanese Pan, Mac and Cheese, Spicy Chicken Caesar Sandwich, Cucumber Tomato Salad and Rice Crispy Treat

Rogue River Brewing Co

rogue.com

Kobe Sliders with Wasabi Mayo, Kobe Chili with Sour Cream & Onion, Kobe Haute Dog with Oregon Blue Cheese and Caramelized Onions

Sweet Lemon Vegan Bistro, Portland

sweetlemonveggiebistro.com

Heavenly Kabob- Marinated Soy Protein Charbroiled with Lemongrass, Dancing Queen Rice- Virtuuous Fried Rice Served with Drumsticks & Salad, Zen Noodles Combo- Yakisoba Noodles Served with Kabobs and Salad, Imperial Roll- Assorted Vegetables, Taro wrapped in Rice Paper. Thai Iced Tea with Organic Soy Milk

Sylvan Steakhouse and Saloon, Portland

sylvansteakhouse.com

Calamari Cut and Fried Served On A Bed of Sweet Potato Tots with a Choice of Sweet Chili Sauce or Cocktail Sauce, NW Grown Free Range Steak Medallions On a Bed of Sweet Potatoes Tots Served with a Zesty Teriyaki Sauce or Steak Seasonings, with Green Onion Garnish & Sour Cream Dipping Sauce & Finger Bread, Sweet Tots- Tater Tots Made with Delicious Sweet Potatoes Served with Chipotle Ketchup

Thai Noon

www.thainoon.com

Laap Gai (Chicken Wrap), Phad Thai Chicken or Tofu, Panang Curry Chicken or Tofu, Papaya Salad

The Rheinlander & Gustav's Pub & Grill, Portland

rheinlander.com

Swiss Cheese Fondue with Cubed Bread, Bavarian Sausages on a Bun with Homemade Sauerkraut, Frankfurter on a Bun

Topaz, Dundee

Gourmet "Black Angus" Sliders with Cole Slaw (Choice of Hawaiian, Chipotle or Mushroom), Crab/Shrimp Melt, Single Gourmet Black Angus Slider with Cole Slaw

Violetta, Portland

violettapdx.com

Oregon "Mini" Blue Burger: Rogue Blue Cheese, Bacon, Caramelized Onion and Violetta Sauce, White Truffle Fries with Herbed Aioli, Heirloom Peach & Mixed Green Salad with Fried Goat Cheese, Oregonzola Fries: Yukon Gold's with Rogue Blue Cheese Sauce

DESSERT PAVILION

Al Forno Ferruzza, Portland

alfornoferruzza.com

Sicilian Sweet Cream Cannolis: Chocolate, Crushed Pistachio, Orange & Lemon Zest, Sicilian Sweet Cream Mini Cannolis: Chocolate, Crushed Pistachio, Orange & Lemon Zest

Artisan Cake Company, Portland

artisancakecompany.com

Brownie Cake Pops, Lemon Whoopie Pies, Fudge Macaroons

Berry-Ka-Bob, Spokane Valley

Fruit Bowls and Parfaits, Berry-Ka-Bobs (Chocolate Dipped Fruit), Smoothies, Berry Bites, Chocolate Dipped Cheesecake, Melon-Ka-Bobs

Boyd's Coffee Company, Portland

boyds.com

Brewed Coffee and Italian Sodas, Lattes, Mocha & Blueberry Freeze Drinks, Mocha

Hoffman Dairy Garden, Canby

Fruit Shortcake, Piece of Fruit Pie, Fruit Turnover, Homemade Giant Cookies, Lemonade with Fruit

Konditorei, Salem

gerryfrankskonditorei.com

A variety of cakes: Dark German Chocolate, Carrot, Blackout, Gerry's Chocolate, Raspberry Lemonade, Champone and An assortment of mini bite cupcakes: Dark German Chocolate, Carrot, Blackout, Gerry's Chocolate, Raspberry Lemonade, and Champone

Oregon Ice Works, Portland

oregonice.com

Chocolate Hazelnut Ice, Marion Berry Ice, Strawberry Ice

The Pie Spot, Portland

pie-spot.com

Brown Butter Pecan, Lemon Vanilla and Marion berry, "Bites" In the Same Flavors

Portlandia Ice Cream Parlor, Portland

Alpenrose Ice Cream, Thomas Kemper Root Beer Floats

Sweet Chaos, Portland

chaosissweet.com

Seasonal Berry Goat- Dark Chocolate Brownie with Goat Cheese & Seasonal, Local Oregon Berries, The Greek Brownie White Chocolate Olive & Feta, Triple Decker Oreo Goldschlager Brownie, My Pervy Uncle's Pocket- Butterscotch Brownie Topped with Cashews & Werther's Originals, Asian 5-Spice Brownie, The Big Easy (chocolate & chicory brownie with cafe ole frosting), Beer Brownies Made with Local Oregon Brews, Candied Hibiscus Brownie, Cookies: Intertwine Trail, Tropical Vacation, Spicy Curry Macaroons, Chipotle Mango.

Voodoo Doughnut Van, Portland

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voodoodoughnut.com

Cake Doughnuts: Vanilla, Chocolate, Triple Chocolate, Coconut and Butterfinger, Vegan Doughnuts: Coconut, Sprinkles, Plain, Chocolate and Glaze, Bacon Maple Bar

FOOD CART CUISINE

808 Grinds, Tigard

Kalua Pig with Rice & Macaroni Salad, Spam Musubi, Shoyu Chicken with Rice and Macaroni Salad

PBJ's Grilled, Portland

pbjsgilled.com

Crop- PBJ's Peanut Butter, Bananas, Strawberry Jam & Gina Maria Cream Cheese, Hot Hood - PBJ's Peanut Butter, Black Cherry Jam, Apple Wood Smoked Bacon & Roasted Jalapenos, Oregonian- Hazelnut Butter, Rogue Bleu & Marion Berry Jam

Saucy's Ribs & Fish, Portland

Pulled Pork Slider, Salad- Coleslaw or Potato Salad, Rib & Roll, Hot Link

Koi Fusion PDX, Portland

koifusionpdx.com

Short Rib Taco, Tofu with Kimchi, Chicken Taco, Pork Taco

Slice Brick Oven Pizza, Vancouver

slicebrickovenpizza.com

Smokin' Sopressata Slices, Cheese Slices, Pizza Alla Vodka Slices, Caprese Stick

Taqueria El Gallo, Medford

Chicken, Beef or Pork Tacos with Cilantro, Onions & Salsa, Chicken, Beef or Pork Burrito Supreme with Lettuce, Tomato & Onion, Chicken, Beef or Pork Tortas with Lettuce, Tomato & Salsa, Chicken, Beef or Pork Nacho Supreme with Lettuce, Tomato & Salsa, Tostadas with Lettuce, Tomato & Salsa, Chicken or Pork Tamales, Side Order of Rice & Beans

Whiffies Fried Pies, Portland

whiffies.com

BBQ Beef Brisket Fried Pie, Veggie Fried Pie, Blackened Salmon with Chipotle Aioli Fried Pie

GERRY FRANK'S OREGON CHEF'S TABLE

Friday, August 12th

11:00 AM - 3:00 PM Salty's (www.saltys.com/portland)
Menu Coming Soon

12:00 PM - 4:00 PM Pelican Pub & Brewery (www.pelicanbrewery.com)
Chef Matt Swain

- Pale Malt Crusted Pacific Rockfish with Sweet Potato Hash & MacPelican Scottish Ale Gastrique

12:00 PM - 4:00 PM Mio Sushi (www.miosushi.com)
Chef Kwon Kim

- Baked Green Mussel
- Yakitori Chicken Skewer

- 5:00 PM - 9:00 PM The Reserve Vineyards (www.reservegolf.com)
 Chef Jason Nussbaumer
- Huli Huli Pork Sliders with Grilled Red Onions, American Cheese, Sweet Pepper Aioli & Asian Spiced Yukon Gold Potato Chips
 - Fresh Squeezed Strawberry Lemonade
- 5:00 PM - 9:00 PM Bistro H50 (www.h5obistro.com)
 Chef Nicholas A. Yanes
 Menu Coming Soon
- 5:00 PM - 9:00 PM London Grill (www.bensonhotel.com)
 Chef Serge Selbe
- Wild Salmon Tartare with Pink Peppercorn, Bread Lace & White Truffle Oil
 - Seared Tiger Prawns with Sweet Black Sticky Rice & Madras Curry Vinaigrette
 - Confit Chinese Eggplant with Caramelized Artisan Goat Cheese & Heirloom Gazpacho Foam
- 5:00 PM - 9:00 PM Newmans at 988 (www.newmansat988.com)
 Chef John Newman
- Fresh Oregon Dungeness Crab Cake with Lemon Aioli
- 5:00 PM – 9:00 PM Thirst Bar & Bistro (www.thirstbistro.com)
 Chef Leslie Palmer
- Pulled Pork with Truffled Polenta
 - Thai Chicken Sausage Meatballs
 - Seared Ahi with greens

Saturday, August 13th

- 11:00 AM - 3:00 PM East India Grill (www.eastindiacopdx.com)
 Chef Prakash Reddy
 Menu Coming Soon
- 11:00 AM - 3:00 PM Port City Pasta (www.portcitypasta.com)
 Chef Alex Cherry
 Menu Coming Soon
- 11:00 AM – 3:00 PM Sweet Lemon Veggie Bistro (www.sweetlemonveggiebistro.com)
 Chef MP Tran
- Vegan Dancing Drumstick - Roasted Meatless Drumsticks Caressed with Aromatic Lemon -grass Served with Plum Sauce and Pickle Carrots

- 12:00 PM - 4:00 PM Mio Sushi (www.miosushi.com)
 Chef Kwon Kim
- Baked Green Mussel
 - Yakitori Chicken Skewer
- 12:00 PM - 4:00 PM The Original (www.originaldinerant.com)
 Chef Ryan Bleibtrey
- Double Down: Thin Chicken Breasts Breaded & Fried with a Ham & Gruyere Cheese Center
 - Fruit Cup: Fresh Seasonal Fruit in "Jell-O"
- 12:00 PM - 4:00 PM London Grill (www.bensonhotel.com)
 Chef Serge Selbe
- Wild Salmon Tartare with Pink Peppercorn, Bread Lace & White Truffle Oil
 - Seared Tiger Prawns with Sweet Black Sticky Rice & Madras Curry Vinaigrette
 - Confit Chinese Eggplant with Caramelized Artisan Goat Cheese & Heirloom Gazpacho Foam
- 5:00 PM - 9:00 PM The Reserve Vineyards (www.reservegolf.com)
 Chef Jason Nussbaumer
- Huli Huli Pork Sliders with Grilled Red Onions, American Cheese, Sweet Pepper Aioli & Asian Spiced Yukon Gold Potato Chips
 - Fresh Squeezed Strawberry Lemonade
- 5:00 PM - 9:00 PM Bambuza (www.bambuza.com)
 Chef Daniel Nguyen
- Bambuza Salad Rolls with Shrimp and Peanut Sauce
 - Grilled Pork Sausage Skewer with Peanut Sauce
- 5:00 PM - 9:00 PM Al Forno Ferruzza (www.alfornoferruzza.com)
 Chef Stephen Ferruzza
- Wood Baked Pizzette with Assorted Fresh Toppings

Sunday, August 14th

- 11:00 AM - 3:30 PM Bon Appétit
 Executive Chef Micah Cavolo, Chefs Mark Radford, Rogelio Berumen and Frank Salazar
- Traegar Smoked Food Forest Farm's Berkshire Pork Porchetta, Served Open Faced on House -made (gluten free) Focacceta Rolls Drenched in Smoky Pork Jus Topped with Nero and Ricotta Cheese
- 11:00 AM - 3:30 PM Bon Appétit
 Executive Chef James Green and Ryan Morgan
- Braised Carlton Farms Pork Belly with Plum Chutney and Mizuna, Heirloom Tomato, Black-Eyed Pea and Corn Panzanella with Buttermilk Dressing

- 11:00 AM - 3:30 PM Bon Appétit
Executive Chef Michael Gillespie and Chef Kitty Jones
- Adovada – Braised Country Natural Beef with New Mexican Green and Red chiles on a Griddled Blue Corn Cake Topped with Organic Brothers Pickled Red Onions, Siri Farms Miniature Cilantro, Avocado Creama and Viridian Farms with Crispy Radishes with a House Made Queso Fresco
- 11:00 AM - 3:30 PM Bon Appétit
Chefs Jenny Nguyen and Chef James Pirsch
- Dungeness Crab Salad and Parmesan Tuille with grilled Peppers, Pickled Cherry Vinaigrette,
Smoked Coconut Butter, Local Corn & Stone Fruit “Caviar”
- 12:00 PM - 4:30 PM Il Piatto (www.ilpiattopdx.com)
Chef Eugene Bingham
Menu Coming Soon
- 12:00 PM - 4:30 PM The Reserve Vineyards (www.reservegolf.com)
Chef Jason Nussbaumer
- Huli Huli Pork Sliders with Grilled Red Onions, American Cheese, Sweet Pepper Aioli
& Asian Spiced Yukon Gold Potato Chips
 - Fresh Squeezed Strawberry Lemonade
- 4:30 PM – 8:00 PM Soluna Grill (www.solunagrill.com)
Chef Dan Straub
Menu Coming Soon
- 4:30 PM – 8:00 PM 23Hoyt (www.23Hoyt.com)
Chef Amber Webster
- Oregon Ale Braised Beef Cheeks on Preserved Lemon Polenta
 - Donut Holes with salted caramel
 - Oregon Ale Braised Beef Sandwich with horseradish cream

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