

PLAN AHEAD | By Samantha Bakall

OREGON TRUFFLE FESTIVAL:

In celebration of 10 years, the Oregon Truffle Festival – the only one of its kind in the U.S. – will expand festivities to include the Portland area.

“It made total sense to expand to Portland and wine country (from Eugene) to be able to offer opportunities to participate during truffle season,” said Leslie Scott.

Oregon is one of the few places in the world that has its own native species of truffles, a type of fungus that grows underground. Here’s a breakdown of the Portland events on Jan. 15-18:

“Better Together” Black & White Dinner Series: Chefs Jason French (Elder Hall), Vitally Paley (Imperial) and Sarah Schafer (Irving Street Kitchen) will host dinners in their restaurants on Jan. 15 at 7 p.m. featuring Oregon’s black and white winter truffles. Each will offer beverage pairings. Tickets are \$75/person.

A Walk on the Wild Side: Oregon black and white truffles will headline a walk-around dining gala on Jan. 16 at 6:30 p.m. at the Wild Side.



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Lodge) and Brian McCracken and Dana Tough (Spur), and Oregon beer, wine and spirits. Tickets are \$165/person.

Oregon Truffle Marketplace: The weekend concludes with the Oregon Truffle Marketplace, featuring truffle tastings, artisan foods, a truffle dog demo and Oregon wines. Participants include Kelly’s Jelly, Olympic Provisions, Oregon Olive Mill, Marshall’s Haute Sauce, Pok Pok Som, Red Duck Ketchup and Viridian Farms.

Festival takes place over two weekends, Jan. 15-18 in Portland and Yamhill and Jan. 23-25 in Eugene. Visit oregontrufflefestival.com for tickets or more info.

CHEFS’ WEEK PDX: This event is coming back for a second year, packing four nights in early February with nearly 30 chefs from across the West Coast and dinners across the city.

“This year, we really wanted to highlight and fine-tune our theme: collaboration,” Gregory Gourdet, co-founder of Chefs’ Week PDX, said. “It’s the base of Chefs’ Week and we wanted to spread outreach to more people.”

In addition to the dinners, local artisans and makers – including QUIN candy, Woodblock Chocolate, Steven Smith Teas and Salt & Straw – will team with chefs and work on one-off collaborations that will be available throughout the week.

“Some chefs will be ‘bean-to-bar-ing’ their own chocolate with Woodblock, others working with Jami Curl (QUIN) on their own confection,” Gour-

hood as the “Northwest distillery district.”

Aria Gin will be at 2304 N.W. Savier St. They’re hoping to open in early 2015.

Coming soon

Yo Sushi: A new sushi spot from the owners of Sushi & River Restaurant will take over Vie, the Southwest Portland French restaurant from legislative intern-turned-restaurateur Beau Breedlove.

The lease for Sushi & River Restaurant, a couple of blocks away at 1811 S.W. River Drive, was terminated, owner Yo Kim said. Expect nearly the same menu: sushi, bento boxes and hot and cold Japanese dishes.

Vie closed in October after Breedlove left a notice on the door writing that he plans to pursue other projects.

Yo Sushi will be at 315 S.W. Montgomery St., Suite 150; set to open in mid-February.

Closing

Burrasca cart: If you have a craving for Tuscan food, visit Southeast Portland’s Burrasca soon. The food cart will