



Edso News

RESERVATION LINE: (503) 892-3082

64 SE 171st Ave, Portland OR 97233

WWW.EDSO.INFO

MARCH 2020

Please call our reservation line **(503) 892-3082** to make or cancel reservations for most events. Call by 11:59 pm of the cut-off date. The line is not monitored after the cut-off date. To reserve or cancel an event **after** the cut-off date, please do **not** call the reservation line. Instead, call Ann Stumpf at 503-459-6410 or email her at stumpf@comcast.net. She will notify you of the availability of seats. You are responsible for any restaurant charges for reservations not cancelled before the deadline. If EDSO is charged for your meals, please understand we will need to bill you.



MARCH / APRIL EVENTS

<u>Event</u>	<u>Date</u>	<u>Cut-off</u>	<u>Time</u>
Verdigris	March 10 th	Friday March 6 th	Gather at 6:30pm and dinner is at 7:00pm
Conin Mexican Restaurant	March 26 th	Wednesday March 18 th	Gather at 6:30pm and dinner is at 7:00pm
Oasis Lebanese Restaurant	April 18 th	Thursday April 9 th	Gather at 6:00pm and dinner is at 6:30pm Belly Dancing at 7:00pm



THOUGHT for the DAY

According to the National Geographic for December 2019, worldwide – **one million** plastic beverage bottles are bought every **MINUTE**.

<h1>VERDIGRIS</h1>	<h2>Verdigris Restaurant</h2> <p>Tuesday March 10th Gather at 6:30pm and dinner is at 7:00pm</p> <p>Call EDSO reservation line at (503) 892-3082 by end of day March 6th with your menu choices.</p>
<p>1315 NE Fremont St Portland, OR (503) 477-8106 verdigrisrestaurant.com</p>	<p>Sponsor: Erik Miller</p>
<p>Portland Dining Month is here! And the members have spoken! Based upon members choice - Erik Miller has made plans for Verdigris Restaurant, which is an intimate, contemporary, French-inspired restaurant located in Northeast Portland, Oregon. Owner/chef Johnny Nunn is dedicated to creating a warm, personalized and memorable experience for every diner. The cuisine is highlighted by simply prepared local produce, low temperature cooking with clean light accompaniments and ingredient driven desserts. The dining space was created to amplify the elements of the cuisine – tastefully simple, classic, and inviting.</p> <p>First course (choose one): <i>Smithfield ham and white bean cassoulet</i> with 60-minute egg and sausage (this appears as a staple on the menu) <i>Soup du jour</i> <i>Roasted beets</i> with horseradish <i>crème fraiche</i>, hazelnuts, carroway croutons and arugula <i>Mushroom tart mascarpone</i> with truffle vinaigrette <i>Chicken liver mousse crostini</i> with house pickles and whole grain mustard</p> <p>Second course (choose one): <i>English style prime rib</i> with duck fat potatoes, broccoli rabe and sauce choron <i>Pasta du jour</i> <i>Two-way Idaho trout</i> with cauliflower, French green lentils and lemon oil <i>Beef bourguignon</i> with garlic smashed potatoes and house bacon (also looks like a menu standard) <i>California duck</i> two ways with wild rice, golden raisins and Madeira (might be chicken subject to availability)</p> <p>Third course (choose one): <i>Chocolate mousse</i> <i>Cranberry cobbler</i> with vanilla ice cream and honey <i>Crème caramel</i></p> <p>Because he is a small restaurant (Erik spoke with Johnny Nunn, the owner/chef personally) he reserves the right to substitute based on availability.</p>	
<p>Location: Fremont Street between NE 13th and NE 14th Avenues. Street parking.</p>	
<p>Cost: \$42, member discount \$37. Corkage \$25 or free based upon a purchase of another bottle of wine.</p>	



Conin Mexican Cuisine

Thursday March 26th

Gather at 6:30pm and dinner is at 7:00pm

Call EDSO reservation line at (503) 892-3082 by end of day Wednesday March 18th with choice of entrée.

Limit of 25, so call early!

9111 SW Barbur Blvd
Portland, OR 97219
(503) 808-5627

Sponsor: Greg Thiel

Conin Mexican Cuisine was started in 2018 by 2 brothers who wanted to bring their family favorite foods from the Queretaro area in central Mexico. It was a Next Door 2019 Neighborhood Favorite restaurant. "Susan and I went there and had the chicken and bass entrées, and both were excellent." From Greg "This is not your typical **Mexican restaurant**. Everything you think of when it comes to **Mexican food** in this town, this is not it." From Yelp

We will have a family style **APPETIZER** of white fish ceviche and a fresh cactus **SALAD** to start.

The **ENTREES** *which need to be chosen at time of reservation* are as follows:

Arrachera-- Aspen Ridge skirt steak served with potato-carrot-chorizo mix, grilled cactus, grilled onions and escabeche.

Pollo Relleno-- Chicken breast stuffed with Quesillo, ham and spinach, finished with creamy sauce served with rice and veggies (potato-carrot-chorizo).

Acamayas Queretanas-- Tiger prawns with choice of diablo or garlic sauce (choice made that night) served with rice and potato-carrot-chorizo

Chef Riko Pecado Queretano-- Pan fried bass topped with our spicy tomato, olive and mushroom Veracruz sauce served with Poblano cream rice and corn.

Tortillas will be available for everyone.

For **DESSERT** 1 churro apiece will be served-comes with dipping sauce. Plenty of Margaritas available to order before/with the meal. Plus, they have a small wine list and full bar.

AND as a special treat - **Live Guitar Mexican music** will be played that night for us.

Location: The restaurant is on the west side of Barbur across the street from Barbur Place strip mall-just south of the Capital Hill Motel -both are on the east side of Barbur. ADA accessible plus plenty of close parking in front of restaurant or on Barbur Blvd and SW Primrose.

Cost: \$31.50, member discount \$26.50.



Oasis Lebanese

Saturday April 18th

Gather at 6:00pm (note earlier time) and dinner is at 6:30pm

Belly dancing at 7:00pm

Call EDSO reservation line at (503) 892-3082 by end of day Thursday April 9th

MIN of 10 / MAX of 20 so call early

14845 SW Murray Scholls Drive
Beaverton, OR 97007
(503) 590-7486
www.oasis-lebanese-cuisine.com

Sponsors: Jim Rankin and Noreen O'Connor

Put some Spring in your life with a change of pace. Enjoy a Lebanese banquet complete with **belly dancing!** Jim Rankin and Noreen O'Connor want to share this happy discovery at the busy edge of Beaverton along Scholls Ferry Road.

We will meet at the charmingly decorated Oasis Lebanese Restaurant in Beaverton for a multi-course banquet. Our ample feast will be served family style by the very hospitable and generous hosts of this family- owned establishment.

Included for all are:

- Basmati Rice
- Pita Bread
- Baba Ghanouj
- Tabouli Salad
- Falafel
- Kafta Kabobs
- Chicken Shawerma
- Beef Shawerma
- Gyros of Lamb and Beef

Also, your choice of soda, iced tea, hot tea, or American coffee are included. A full bar is available on your own tab.

Did I mention? It is in **Beaverton** (If you go to the Hillsboro branch, you will miss out.) **AND** at an earlier time (than our normal) of 6:00pm and food served starting at 6:30pm, belly dancing at 7:00pm. (Note: This is **professional belly dancing**; no audience participation please, except for tipping the dancer!!)

Location: The restaurant is just inside the Murray Scholls shopping area. The entrance to this area is off Scholls, just west of the intersection of Scholls Ferry and Murray Blvd. This is a few miles west of the Scholls Ferry exit off 217. Plenty of parking; handicap accessible.

Cost: \$38, member discount \$33. Corkage fee of normal size wine bottle: \$15.

Looking Back



A New York City style Italian restaurant! 15 members and guests enjoyed the trip to New York City (figuratively speaking) and several of us met at the bar for Happy Hour prior to the meal. The food was great, and as a bonus Tuesday nights are half off on glasses of fine wine. Thanks, Erik, for organizing this event - - especially on a Tuesday!



Another winner for Erik! Food was excellent and the service was superb. It was apparent to see how it wins so many accolades from the city. 20 EDSO members participated in the feast in our own semiprivate room. Although it was a tough night for the Waynes (Schweinfest and Stumpf) – both left items on the table when they left the restaurant!

O'Connor's Corner

Try a weekday ramble into the farthest frontier of downtown PDX, where the NW 23rd area meets the end of the Pearl. It is a challenge with rewards. The usual construction, weird parking, and one-way streets meeting head-on will try your patience but... Yum. First dine at The Olympic Provision Co. (1632 NW Thurman St) serving renowned American charcuterie, European-style meals, wine and desert. The bacon pecan praline cookie was amazing. Then pop into the nearby tasting room of the Steven Smith Teamaker located in a 100-year-old blacksmith shop. (1626 NW Thurman St). Try a tasting flight or just admire the historic building.