



Produce arrives at Clarklewis **RIGHT** The scene at Tabla



(simple, thick sauce) of pork with Oregon wild mushrooms. \$\$; 2203 N.E. Alberta St.; 503/282-5522.

**Clarklewis.** Innovative, ever-changing menu served in a converted warehouse awash in urban style. \$\$\$; closed Sun; 1001 S.E. Water Ave.; 503/235-2294.

**Mother's Bistro & Bar.** Upscale comfort food and perhaps the best breakfast in a breakfast-blessed town. \$; closed Mon; 212 S.W. Stark St.; 503/464-1122.

**Navarre.** Wine bar extraordinaire with a sushi-style check-off menu, plus monthly regional wine and food specials. \$\$; 10 N.E. 28th Ave.; 503/232-3555.

**Nostrana.** Menu standouts (besides the practically perfect pizza) include dishes like rabbit crostini and wood-fired crab. \$\$-\$\$\$; 1401 S.E. Morrison St.; 503/234-2427.

**Paley's Place Bistro and Bar.** In a sophisticated, cozy space, French technique meets

Oregon's bounty and an American penchant for thoughtful experiment. \$\$-\$\$\$; 1204 N.W. 21st Ave.; 503/243-2403.

**Pambiche.** Nicely priced, delicious Cuban food and lots of it, both on the menu and on your plate. We're powerless before the croquettes. \$\$; 2811 N.E. Glisan St.; 503/233-0511.

**Park Kitchen.** Chef-owner Scott Dolich sits on the board of the Portland Farmers Market and is a devoted forager and trained butcher. \$\$\$; closed Sun; 422 N.W. Eighth Ave.; 503/223-7275.

**Pok Pok.** Thai street food: roasted game hen, green papaya salad, and noodle soups. \$\$; closed Sun; 3226 S.E. Division St.; 503/232-1387.

**Tabla Mediterranean Bistro.** Smartly simple dishes (like rabbit ragù on housemade pappardelle) keep things interesting at this charming bistro. \$\$-\$\$\$; closed Mon; 200 N.E. 28th Ave.; 503/238-3777.

**Three Square Grill.** American regional favorites with a heavy dose of Southern—pulled

pork, okra, hush puppies, and stupendous pickles. \$\$; closed Mon; 6320 S.W. Capitol Hwy.; 503/244-4467.

**Wildwood.** Cory Schreiber opened his lively spot, serving Northwest dishes, within months of Vitaly Paley's opening his—the big bang for the current Portland restaurant renaissance. \$\$\$; 1221 N.W. 21st Ave.; 503/248-9663.

### More amazingly good fare can be found on the cheap

**Bamboo Sushi.** At Bamboo Sushi, witty small plates like the Salmon Nation roll and melt-in-your-mouth black cod blow away what you'd find at your average Cali-roll joint. Even better, Bamboo uses only seafood from the "best choice" and "good alternative" lists compiled by the Marine Stewardship Council, so you can dine healthily and guilt-free. \$\$; 310 S.E. 28th Ave.; 503/232-5255.

**Bunk Sandwiches.** A long (but hardly lean) diner with an always crowded counter and a rotating menu of classics served on plastic trays slapped with brown paper. Order anything with the melt-in-your-mouth pork belly, such as the Pork Belly Po Boy (\$8), with green tomato pickles, lettuce and Creole mustard. \$; closed Sun; 621 S.E. Morrison St.; 503/477-9515.

**Evoe.** You know summer has arrived when dandelion greens freshly foraged from Mt. Hood appear on the chalkboard menu at Evoe, the cozy lunch counter at the neighborhood specialty grocery Pastaworks. Settle onto a stool across from chef Kevin Gibson, who might offer a taste of the poached pork belly he's just crisped, before he pours a glass of chilled Château Miraval rosé and reminds you to savor it—because each June, the container