

Happy Hour Food

\$6
4-6pm

Margherita Flatbread

Speck Wrapped Dates

Daily Bruschetta

Artisan Cheeses & Bread

Daily Risotto

Seasonal Local Salad

Lamb Slider

\$2 off glasses of wine
& specialty cocktails

VINO PARADISO

417 NW 10TH AVE, PDX

Chef: Paul Losch

Sommeliers: Timothy Nishimoto Thomas Champine

Featuring Springwater Farm, Gale's Meadow Organic Farm,
Viridian Farm, The Side Yard Farm, Sweet Briar Farm,
Gathering Together Farm, Misty Mountain,
Meadow Harvest Farm, Groundworks Organics

FIVE YEAR ANNIVERSARY MENU

June 2010

\$25

Three Courses

New Potato Salad

house-made mustard dressing,
fines herbs, farm egg

or

Spring Greens

hazelnuts, fromage blanc,
sherry vinaigrette

or

Spinach Tagliatelle

roasted garlic broth, ricotta,
house-made noodle

Beef

peas, fennel, jus

or

Sformato,

spring vegetable sformato,
brown butter

or

Rockfish

risotto, herb salad

Berry Cobbler

vanilla ice cream,
salted caramel

or

Chocolate Panna Cotta

mint, hazelnuts

or

Cheese

two cheeses, bread,
accompaniments

substitutions politely declined