

Crossings dessert menu boasts this blueberry almond crisp accompanied by Meyer lemon sorbet.



Keeping Up with the Times

NEW EATS FOR CROSSINGS AT THE RIVERHOUSE AND SCANLON'S

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There was a time when Crossings at the Riverhouse and Scanlon's were two of only a handful of fine dining restaurants in Bend. Over the past decade, however, new restaurants have been popping up consistently and have dramatically pushed Central Oregon's dining scene to a new level. These new restaurants have brought with them a variety of menus, decor and all-around feel.

Aware of the changing market, Crossings and Scanlon's are not remaining static. They are, in a sense, stepping up to the plate and facing a new challenge head on. To remain among the elite, both restaurants have debuted new menus and much, much more.

CROSSINGS AT THE RIVERHOUSE

A brand-new convention center, a remodeled hotel — why not add a complete remodel for the restaurant and a new menu to the list as well? That is exactly what Wayne Purcell, co-owner and operations manager, has accomplished. The restaurant at the 1970s-era hotel has been remodeled to align itself with the new convention center.

According to Bruce Pofahl, food and beverage director, "Our goal was to keep the vision of what Crossings has been throughout its history, but contemporize it into a new American steakhouse through changes in the decor and food." The restaurant received new natural stone slate floors, carpet, furniture and lighting. The patio was upgraded >>

as well, with new pavers and furniture. Even the details have not been overlooked, as the Riverhouse wants its customers to know it is truly serious about the culinary side of things.

Prior to these changes, a new executive chef from the Monterey, Calif., area, Kevin Smith, was hired and given free range to develop brand-new menus for breakfast, lunch and dinner. "The goal is always to keep up with the trends and what Bend is looking for. I wanted to focus on the simpler foods with amazing food presentation. It is all about what we want to bring to the table, and that is fresh and local ingredients."

Now don't panic — Crossings still offers fantastic beef cuts and its famous spinning bowl salad tossed tableside. The strongest items from the previous menus were kept, much to diners' relief. New additions, however, have brought an immense amount of flavor and creativity to all three menus.

For breakfast, Smith brought with him a family recipe for Creme Brulee French Toast, thick-cut bread dipped in almond creme brulee custard. Seared and baked, it is served with strawberry champagne syrup. A variety of eggs Benedict, personalized omelettes, smoked salmon pizza and a mountain of traditional breakfast dishes round out the menu.

Some fabulous salads, sandwiches and wraps await diners for lunch. The arugula salad is served with roasted pear slices and halved grape tomatoes with a white balsamic dressing. Sandwiches include traditionals like the Monte Cristo, prime rib, chicken breast and a creative Snug Harbor Crab Sandwich served on an English muffin with hollandaise sauce. A marinated tri-tip wrap served warm with guacamole, sour cream, cilantro, roasted tomato and daikon sprouts is served wrapped in flat bread. For larger entrees, diners may enjoy scallops, mahi mahi fish and chips, rib-eye steak and a weekly pasta special.

Dinner — what you have all been waiting for, of course — boasts a menu full of flavor that concentrates on the food itself and not the sauce or accompaniments. According to Smith, "The dinner menu has really evolved and moved forward. We still serve traditional beef cuts, but the menu is more cutting edge, with the flavors of the beef, seafood and pork really being the focus."

"We have at least one dinner special every night, and all entrees are served with your choice of potato and a rotating seasonal vegetable. This allows you to build your own experience and enjoy a full meal," says Smith. A recent dinner special featured a delicious bleu-cheese-and-bacon-stuffed pork chop served with a risotto cake, carrots and broccolini. The Day Boat Scallops are simple and delicious, accompanied by a citrus micro-green salad and mango chutney.

Even the dessert menu has seen a major overhaul. Don't fret, however, as the Riverhouse Chocolate Sack for two has not disappeared. But now you will be faced with a more difficult decision, as options include chocolate fondue for two, Blanc Nuage (tiramisu with a twist), a cheese plate and blueberry almond crisp. A bread pudding made in house and cooked to order rounds out the choices and is a delicious feature of cubed brioche in sweet custard with essence of banana and Glenfiddich. On top of these, a dessert special of the week will be featured, allowing Smith to bring in newly available flavors, including coconut, Bing cherries or even homemade ice cream.



Crossings offers the Day Boat Scallops accompanied by a citrus micro-green salad and mango chutney.



Crossings Arugula salad with roasted pear and white balsamic dressing.