



*Sip Northwest Presents*

# SEASONAL SPLendor

## HOW TO HOST THE ULTIMATE SUMMER DINNER PARTY

BY KERRY NEWBERRY » PHOTOS BY BLUE ROSE PHOTOGRAPHY



At long last, summer is here. Now is the time to relish leisurely days and late sunsets, warm nights on the porch and languid walks with the dog. This is the season for flip-flops and chitchat, lounging poolside and swinging in hammocks. In summertime, life seems simpler, sweeter.

Why is that so? We think it's because this is the season where you bring the dinner party outside. On the patio, in a garden, at the beach or with a balcony view—this is the time to gather friends for nights of summer magic. And we've got you covered. From setting the scene to setting the table and dishing up the best flavors of the season, we called on local florists, chefs, party planners and mixologists to throw *Sip Northwest's* own summertime supper and to get you ready to take your evening meal outside of the indoor box.





## SETTING THE SCENE

Atmosphere is pivotal for a memorable dinner party, from the lighting and the table ornamentation to the execution of the food and drink. Thankfully, event planning expert Tamara Nicole detailed her top checklist items to social gathering success, while Rebecca Dashow of Vashon Island-based Herban Bloom enlightened on how to finesse floral arrangements.

### DELIGHT FROM COCKTAILS TO STARGAZING

"Think about your guests from the point of invitation, to the moment they arrive and throughout the night," says Nicole. Greet each person with a festive drink as they walk into your party. Then keep guests

comfortable from sunset to s'mores with ample wraps or throws on-hand so they can linger into the evening.

### SET THE MOOD

For Nicole, lighting at a party is key. In addition to candles, she suggests bistro lights above the table, wrapped around trees or laced across your garden. Depending on your theme, she has also spruced up a walkway with paper lanterns or Mason jars filled with string lights for an additional playful glow.

### GO AU NATUREL

When decorating your tabletop, keep it simple and use your garden as inspiration. "Find some fun vines to tie around your napkin or tuck a flower into your napkin ring," Nicole says. If you are hosting a

beach-themed party, she suggests adding shells for decorations. In true DIY spirit, you can craft your own napkin rings using slivers of a paper towel roll covered with a decorative fabric or paper.

### ROMANCE THE FOOD

Adding a dinner menu to each seat can enhance the experience and get mouths watering. To highlight the plates for the evening, Nicole proposes creating "a fun menu for each place setting and embellish with a sprig of something from the garden."

### FORAGE BOUQUETS

"In July, for local herbs and flowers, you'll find lavender and mint growing naturally and climbing garden roses," says Dashow of Herban Bloom. She often plucks from her backyard herb garden to fill bud vases across the table—adding a pop of color that's easy and affordable. Other summer blooms to seek out from your local florist (or your own backyard) for a splash of color include dahlias, hydrangeas, ranunculus and sweet peas.

### MIX IT UP

When arranging the flowers, Dashow recommends mixing vases and bowls of different heights, textures and colors in off-number clusters, using everything from China teacups to glass jars as vessels. "I think that mismatched look adds interest to a table, but still keeps the design simple enough for the hostess."

### SIMPLE IS BEAUTIFUL

Dashow also suggests keeping it basic for the better, noting to focus on one flower for an overall theme. If you are going to highlight dahlias, use all dahlias in your main bouquet, and add variety across the table with a smattering of bud vases filled with herbs and a smaller dahlia or two. Another idea to enhance the palette is to clip a few bloomed flowers to float in glass bowls up and down the table.







# THE MENU

Sometimes you want to kick it up a notch when you entertain, which is why we asked a handful of chefs around the Northwest to dish out the details on their favorite summertime meals when gathering friends. They gave us a just-right mix of tasty bites, using ingredients that relish the best of summer in this region. We put these to the test by hosting our own summer soirée at the blooming Nashi Orchards on Washington's scenic Vashon Island.

## THE FOOD

Northwest Cheese Plate  
Gazpacho del Pacifico  
Russian Kale Salad  
Whole Roasted Trout  
Rose Panna Cotta

## THE PAIRINGS

Illahe Estate 2015 Tempranillo Rosé,  
Willamette Valley  
Lock & Worth Winery 2014 Semillon,  
Okanagan Valley  
Seapine Brewing Hefeweizen  
Nashi Orchards Island Harvest Perry  
Wandering Aengus Ciderworks Bloom  
Cider Riot! Never Give an Inch

## THE POURS

Marionberry Shrub  
Palermo Viejo #2



# THE FOOD

## NORTHWEST CHEESE PLATE

» STEVE JONES, Owner of Cheese Bar and Chizu Portland

"There's never a wrong time for cheese," says cheese expert Steve Jones. With his family, a cheese plate is often the main meal. "We call it 'snack-y dinner,' cheese and cured meat and olives and bread. Mainly when it's hot out and you don't feel like cooking," he adds. Alternatively, he serves cheese as dessert. "I think it's a fun way to finish up what's left in the wine bottle, or beers you've been sharing."

When picking and presenting the perfect cheese plate, Jones suggests settling on a number. "I like odd numbers—three or five," he says. If you select three by types of milk used (cow, goat, sheep), you can ensure variety in textures and flavor. Aim for five, and you can add in an aged cheese and a stinky blue—we included the seasonal release of the firm and funky Flagg Sheep, an aged mix of cow and sheep's milk, from **BEECHER'S HANDMADE CHEESE** in Seattle and the full-bodied and creamy Whatcom Blue from **TWIN SISTERS CREAMERY** in Ferndale, Washington. At Jones' two Portland cheese bars, the selections are served on wooden boards, often made of walnut. "Anything organic makes the cheese pop," he says. "It looks more alive."

## STEVE'S SUMMERTIME CHEESE PICKS

**CASCADIA CREAMERY » TROUT LAKE, WASHINGTON »** "All of the cheeses made by this creamery use raw, organic cow's milk. I'm really in love with their Sawtooth, a semi-soft, washed rind cheese that's cave aged 60 to 75 days. It's a little bit stinky, with some bacon-fatty, good funkiness, without being too much."

**ANCIENT HERITAGE DAIRY » PORTLAND »** "From Portland's first urban creamery, I like the Hannah, which is a blend of cow and sheep's milk that's got a nice sharp, almost cheddar-meets-parmesan quality."

**BRIAR ROSE CREAMERY » DUNDEE » OREGON »** "Try Freya's Wheel, a semi-soft, bloomy rinded goat's milk cheese made by cheese maker Sarah Marcus. It's got that nice kind of sweet coconut-y nose, and is very feminine compared to the masculine tones of the other two."

## ► PAIRING

"The dirty secret is cider," says Jones when asked for his go-to cheese and beverage match-up. "The fruit is super apparent and you get that salty-sweet combination which is really nice. You also have potential effervescence with a sparkling cider and that's great with cheese because it cuts through the fat and keeps your palate lively." Two of his cider picks of the moment include the off-dry **WANDERING AENGUS** Bloom and **CIDER RIOT!**'s Never Give an Inch, a blackberry cider with purple hues.





## GAZPACHO DEL PACIFICO

» CRISTINA AND JOSE CHESA, Chef/  
Owners, Chesa, Ataula and 180, Portland

"Tomatoes in Portland are pure magic," Christina Chesa says as she gushes about her star ingredient. "When the season hits, you can find a rainbow of beautifully ripe tomatoes. Take your pick from sweet, super sweet, meaty, mild... When this happens we make gazpacho at home and at our restaurants every day."

SERVES » 4-6 (yields 1 liter)

### INGREDIENTS

8 ripe tomatoes  
1 cup bread, can be cubed or torn into chunks  
1 cup strawberries  
½ cup cucumber  
½ cup red bell pepper  
½ cup white onions  
3 garlic cloves, diced  
1-2 cups olive oil  
Sherry vinegar, to taste  
Salt and pepper, to taste  
3-4 cups of water

### DIRECTIONS

Cut all listed ingredients into small pieces. Put all vegetables, fruit and bread into a blender and mix until smooth, 4-5 minutes on medium speed. Add olive oil and sherry vinegar and season to taste. Add water and season to taste. Serve in fun glassware or soup bowls. Can keep refrigerated 4-5 days.

### PAIRING

Described as "impeccable" by Cristina Chesa, the **ILLAHE VINEYARDS** Estate 2015 Tempranillo Rosé is a Spanish-inspired, whole-cluster pressed wine. The delightful rosé exudes a pale pink hue with a kiss of strawberry, making it a refreshing sipper for the first course.

## RUSSIAN KALE SALAD

» DAVID HAWKSWORTH, Chef/Owner of  
Hawksworth Restaurant Group  
Vancouver, BC

"Always pair the wine with the flavor of the salad dressing or vinaigrette," Chef Hawksworth says on the conundrum of wine and salad pairings. "The acidity of the wine has to match the dressing." This dish is served bright and fresh for the season, alongside a stellar wine selection, at Hawksworth's newly minted Nightingale in Vancouver.

SERVES » 4

### INGREDIENTS

12 ounces Russian kale, ribs removed  
Extra virgin olive oil, to taste  
Salt and pepper, to taste  
½ head fennel, shaved thinly  
6 red radishes, shaved thinly  
1 lemon, juiced  
3 ounces ricotta salata, shaved with a vegetable peeler

### DIRECTIONS

Clean kale by removing leaves from rib, tearing into bite-sized pieces, soaking in cold water and spinning using a salad spinner. Place kale with extra virgin olive oil, salt and black pepper in a mixing bowl then "massage," squeezing the leaves in your fist to break down the structure of the kale. Massage and mix for 3 minutes until leaves tenderize and seasoning is mixed in, set aside. Place shaved fennel and radishes in mixing bowl with kale, add juice of lemon and thoroughly mix again to incorporate. Evenly divide between 4 plates, garnish with ricotta salata and serve.

### PAIRING

The chef picked the 2014 **LOCK & WORTH WINERY** Semillon from the Okanagan Valley for his kale salad to complement the citrus and spice from the fennel and lemon. "It's a light-to-medium body white wine, so it has a good texture to pair with

the ricotta cheese," Hawksworth notes. "It has really bright acidity, lovely lemon and citrus fruit with hint to herb and licorice spice on the finish."

## WHOLE ROASTED TROUT

» JOSH HENDERSON, Executive Chef/  
Owner of Huxley Wallace Collective,  
Seattle

"Whole fish—and similar shareable food—is perfect for a summer party because it causes people to chat," Chef Henderson professes on the perks of cooking his dish. "It forces that interaction, which can lead to marriage or at least a boyfriend or girlfriend—and that's a fact."

SERVES » 8

### INGREDIENTS

2 whole (10 ounce) trout, pan-dressed  
Salt and pepper, to taste  
2 tablespoons grape seed oil  
4 tablespoons butter  
½ cup Marcona almonds  
1 tablespoon harissa  
3 tablespoons golden raisins  
1 tablespoon lemon juice  
1 tablespoon preserved lemon, julienned  
1 tablespoon flat leaf parsley, chopped

### DIRECTIONS

Rinse and pat dry trout. Season inside and out with salt and pepper, to taste. Preheat oven to 400° F. Heat 2 tablespoons grape seed oil in a large skillet over high heat, until it is just smoking. Add trout and brown on one side for 3 minutes, then carefully flip to other side and cook for 1 minute. Place in oven for 8 minutes.

Remove trout from oven and place on rack, platter or cloth napkin. Wipe out pan and add 4 tablespoons butter. Cook butter over medium heat until it just begins to brown. Add the almonds and brown. Add the harissa, raisins, lemon juice and preserved lemon and cook for 30 seconds more. Add parsley right before serving. Pour sauce over fish and serve with roasted potatoes or vegetables.

### PAIRING

When asked what plays well with the bold flavors in his match-making trout, Henderson picks **SEAPINE BREWING's** hefeweizen, a "crisp, dry Weiss beer... great with fish and also cuts the spice of the harissa and the salt kick of the preserved lemon."







ROSE PANNA  
COTTA  
WITH MACERATED  
STRAWBERRIES  
AND NASHI  
ORCHARDS PERRY

» LIA LIRA, Chef/Owner of Bramble House Vashon Island, WA

“I think no-bake recipes are always best in the summer,” Chef Lira says. “You can change up the berries so the recipe will be viable even in late summer when strawberries aren’t as available. The perry is a delicious broth to marinate the berries in, and also provides a crisp counter balance to the creaminess of the panna cotta...If you have left over perry, you should drink it!”

SERVES » 9

FOR THE PANNA COTTA

- 1 ½ cup milk
- ½ cup plus 2 tablespoons sugar
- 3 tablespoons cold water
- 4 ½ teaspoons powdered gelatin
- 1 ½ cup heavy cream
- ½ tablespoon rose water

DIRECTIONS

Combine milk and sugar in a pot and slowly heat. Separately, put cold water into a bowl and sprinkle gelatin over the top. Allow to rehydrate for 5 minutes. When milk is just below steaming, remove from heat and stir in gelatin. Add cream and rose water. Let cool briefly. Pour 3 ounces of cream mixture into nine individual molds or ramekins and let cool in fridge for at least 6 hours, preferably overnight.

DIRECTIONS FOR THE ROSE PETALS

- 1 egg white
- ¼ cup superfine sugar, for dusting
- Organic or homegrown rose petals

DIRECTIONS

Put egg whites in a bowl and lightly whisk to break up. Put a small amount of sugar into a small plate or shallow bowl. With a small brush, lightly coat each side of the petal with egg whites, then coat with sugar. Lay out in a single layer and let dry overnight.

INGREDIENTS FOR  
THE RASPBERRY PURÉE

- ½ cup water
- ½ cup sugar
- 15 ounces raspberries

DIRECTIONS

Combine water and sugar in a small saucepan. Bring to a simmer and ensure that sugar is completely dissolved. Pour over raspberries and puree until smooth. Pass through a fine sieve.

INGREDIENTS

FOR THE MACERATED BERRIES

- 10 ounces strawberries (or mixed seasonal berries)
- Raspberry purée

Mix strawberries and purée and macerate for at least 3 hours.

TO SERVE

- 1 bottle NASHI ORCHARDS ISLAND HARVEST PERRY

DIRECTIONS

Remove panna cotta from cooler. Fill a bowl with hot water and dip the bottom of the panna cotta mold into the hot water and let heat briefly to loosen. Remove and dry the bottom of the mold. Invert a shallow bowl over the top of the mold, then flip the two over together. The panna cotta will slide out of the mold.

Spoon macerated berries around panna cotta and make sure to add a bit of purée to each bowl. Bring your bowls to the table and pour cider over the berries tableside so the bowl is full of bubbles.





# THE POUR

The following mocktail and cocktail recipes celebrate summer gardens and the seasonal flavors we covet, from mint to marionberries. Turn up the music, pour and you've got a party.

## MARIONBERRY SHRUB

» RICARDO PEREZ, Sous Chef, Head of House-Made Beverage Program, Farm Spirit, Portland

Chef Perez is constantly tinkering with whatever fruit, vegetables or botanicals are local and in-season for Farm Spirit's house-made beverage program and this shrub recipe strikes a chord with him. "You get a very potent tincture that's nicely acidic and sweet, intensely flavorful and bright across the palate," Perez says. "It suits itself to a wide variety of uses, from sauces and baked goods, to mixing really dynamic drinks." Keep the mingling in mind: this shrub recipe takes 7-10 days to meld flavors so be sure to make ahead of time.

MAKES » 1 ½ cups

### INGREDIENTS

2 cups marionberries  
½ cup brown sugar  
½ cup white cane sugar  
1 cup of Champagne vinegar  
3-4 juniper berries (optional)  
7-8 black peppercorns (optional)  
1/16th-1/8th tsp of red pepper flakes (optional)

### DIRECTIONS

Combine the fruit and sugar in a clean glass jar and allow to sit and macerate for 24-48 hours, stirring occasionally. Add the vinegar and mix well. For extra flair, add juniper berries, black peppercorns and a small pinch of red pepper flakes to the batch. Allow the mixture to sit at room temperature away from sunlight and covered with a paper towel and rubber band for 7-10 days or until flavors are well mingled, stirring twice a day.

Strain the shrub and store in a glass quart jar with a lid in the refrigerator until ready to use. Enjoy as a beverage, poured over the rocks with filtered water, soda water or your spirit of choosing, diluting to taste for a pleasant bit of effervescence. Perez suggests one part shrub to four parts water (or mixer) as a good starting point.

## PALERMO VIEJO #2

» ALISE MOFFATT, Co-Proprietor, Shift Drinks, Portland

"Nothing quite captures summertime in the Pacific Northwest like mint," Moffatt proclaims. "In fact, once it starts to appear at the farmers market each year, I get excited because summer is coming! This drink was inspired by a recent trip to Argentina, where the Cynar Julep reigns supreme. I was eager to put my spin on it by using fresh Oregon mint."

Create this cocktail to order or batch this fun blend for pitcher drinks, multiplying the measurements by the number of guests you are hosting. If batching, Moffatt suggests making the drink without the bitters then saving them to dash on each individual serving.

### INGREDIENTS

1 ½ ounces Aviation Gin  
¾ ounce Cynar amaro  
½ ounce Pamplemousse Rosé Liqueur  
2 dashes orange bitters

### DIRECTIONS

Combine all ingredients in a mixing glass, add ice and stir. Strain into a rocks glass and garnish by floating a mint leaf on top of the drink. Aromatize the mint leaf first by placing it in the palm of your hand, clapping once.

# THE TAKE-HOME

"I am all about edible gifts," says party planning expert Nicole. Hosting a classic backyard BBQ? She suggests packaging up the same rub you used on your grilled meat to send home with guests. Or, bake (or buy) some colorful macarons for dessert; box up a few, tie a ribbon around them and voilà. Dashow of Herban Bloom has sent guests home with mini-bud vases, tiny succulents or, in late summer, dried lavender bouquets—all of which doubled as tabletop décor. At our party, we bid adieu to guests with mint to plant in their home garden and a recipe cocktail card for the Palermo Viejo #2.