

SPOTLIGHT

Staccato at the Firehall

STORY BY BUNNY THOMPSON
PHOTOGRAPHY BY BEN KURTZ



French Toast stuffed citrus ricotta, served with fresh fruit and Devonshire cream is a perfect Sunday brunch treat.

Sunday's Finest Fare

SUNDAY IS A DAY EVERYONE LOOKS FORWARD TO. The pace slows down and priorities shift to leisurely reading of the newspaper, church, being with family and enjoying a late morning brunch. Staccato at the Firehall is just the summer place to go for a decadent brunch that you can savor while enjoying the warm morning sun of the outdoor seating area or the cool shade of the charming interior. The owners of Staccato at the Firehall, JJ Anderson and Susan and Ray Pasquetti, make sure that guests leave content and wanting more.

This converted early-1900s firehouse has caught the attention of locals and visitors since its opening more than two years ago for dinner and Sunday brunch. With Chef de Cuisine Matt Dimond at the

helm for brunch, hot dishes come out one after the other smelling, looking and tasting fabulous. Choosing your meal from the impressive menu will be the most difficult task you will have to do on your Sunday, since the selections are all equally tempting.

Some of the signature dishes are the huevos rancheros, the medallion of Northwest beef tenderloin with poached egg, bordelaise sauce, Staccato hollandaise and home fries or the unpredictable delights of the chef's special eggs Benedict or quiche of the day to wow you each week. A seafood omelet filled with a generous portion of fresh Chilean rock crab, asparagus and Boursin cheese will send your taste buds reeling, as will the spicy Italian sausage and potato saute with caramelized onions, roasted red potatoes



Chef's special eggs Benedict is known for Staccato's delicious hollandaise sauce.

and fried egg. For those with a sweet tooth, the choices include: *striatta* French toast stuffed with citrus ricotta, served with fresh berries and Devonshire cream; Chloe's Special Waffle, served with house-made ice cream and fresh berries; or the delectable croissant bread pudding baked in custard and served warm with rum-spiked Devonshire cream.

Finally, brunch is simply not complete without a mimosa of freshly squeezed orange or mango juice — Staccato style. The decor and ambience of Staccato combines old-world Italian and contemporary with artisan touches throughout the restaurant and bar. Great attention has been given to making this a truly unique and inviting setting for guests to dine in. This care extends to the kitchen's diligence in continually creating and producing fine cuisine.

Prices are extremely moderate considering the excellent quality of food, service and ambience that you will enjoy. It stands to reason that this is a weekly Sunday ritual for locals. Staccato at the Firehall is located at 5 N.W. Minnesota (and Lava). Brunch hours are Sunday 10 a.m.–1 p.m. For additional information and reservations, call 541-312-3100 or visit www.staccatofirehall.com. Dinner service is available Monday through Saturday at 5:30 p.m. and 5 p.m. on Sunday. Parties and special events are welcome. **\$**

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