

SANDYPOST

Taking food to new heights

Altitude restaurant opens at The Resort at The Mountain

BY GARTH GUIBORD

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Paul Bosch, executive chef of Altitude restaurant, stirs up some custard in preparation for the day's dinner rush.

Paul Bosch appreciates some of the simpler meals, including a solid peanut butter and jelly sandwich, when he gets home late from work.

Or – as the executive chef at Altitude, a new restaurant at The Resort at The Mountain – Bosch can dazzle his customers with dishes such as tie-dye sashimi, buffalo short ribs with blue cheese bread pudding or pumpkin risotto.

“It’s just totally contemporary,” said Frank Casarez, general manager of the resort. “We wanted more of an upscale restaurant for the region. You won’t find any other place like this around the Mount Hood region.”

Altitude, 68010 East Fairway Ave. in Welches, opened July 18. It serves dinner from 5 to 10 p.m. seven days a week, while the bar is open from 4 to 11 p.m. Bosch uses a variety of styles in his dishes, including molecular gastronomy, which modifies the textures and shapes of familiar foods into something new.

“I want to interject a little bit of that to each dish to introduce people; we’re having fun with it,” Bosch said. “I keep things very recognizable because it’s such a new movement of food.”

To illustrate the technique, Bosch pointed to the tie-dye sashimi, in which he takes mango puree and forms it into caviar-shaped pieces called “mango pearls.” He also turns ginger oil into ginger powder for the small-plate dish.

Bosch also utilizes a unique piece of equipment, an anti-griddle, which can freeze down to negative-30 degrees Fahrenheit, in the name of molecular gastronomy. At that temperature, he noted, he can freeze vinaigrette.

The chef also uses the choicest ingredients for his food, including fresh salmon, game and beef, and also draws on whatever is available during each season.

“I want to pay a bit extra to get the quality product,” Bosch said. “It speaks for itself.”

Altitude takes the place of the Highlands, the previous restaurant at the resort that employed a Scottish theme. The change is part of a larger renovation effort by the Coastal Hotel Group since it took over the resort last December.

Visitors to the restaurant can expect a contemporary atmosphere with touches that come from the surrounding environment.

“The room is stunning; it has the outdoor elements to bring out the color of the wood (and) stone,” Casarez said. “It’s very upscale.”

For more information or to make reservations, visit www.altituderestaurant.com or call 503-622-2214.