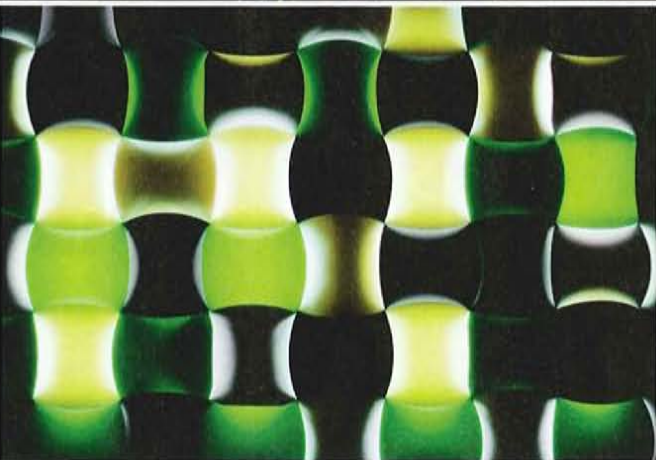


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The urban interior of 10 Below features modern, hip and outrageous touches.



Down Under and Delicious

10 Below at the Oxford Hotel is hip, urban and yummy

10 Below at the Oxford Hotel might technically be in the basement, but everything else about the new Bend restaurant is top notch. Take the elevator down a floor from street side and peek into the space and you'll know immediately you have arrived someplace unlike any other in Central Oregon. The design—modern, hip, complex, with lovely, outrageous touches—is completely fresh and unique. The food is, too.

"Like the design, there's a lot going on with our food," says Executive Chef Sam Reed. "It's a hip, urban menu with a lot of variety."

The name 10 Below is a play on the Oxford Hotel's address, 10 NW Minnesota Avenue, and the restaurant's cozy underground locale. The design incorporates green, black and white colors with a wood beam ceiling and lots of silver accents. A high-definition television in the bar displays tropical fish most of the time, unless there is an important sporting event on. Geometric shapes dominate. Cross sections of trees and white ceramic antler chandeliers serve as practically the only reminder that we're still in Central Oregon. The menu reminds us, too.

"I wanted to use as many local ingredients as possible," says Reed. The backside of the menu boasts a list an entire page long of local businesses that 10 Below supports. Bellatazza, Eberhard's, Ken's Ice, Maragas Winery, Borlen Farms and 10 Barrel Brewing are just a few. Now that it's summer, Reed plans to come out of the basement and venture over to the Wednesday afternoon Farmer's Market in Drake Park to pick up absolutely fresh and local veggies and other goods to craft into nightly specials. "I have the most fun doing specials," he says. "I make two or three a night, and try to choose



10 Below's interior is dominated by geometric shapes and unique accessories.



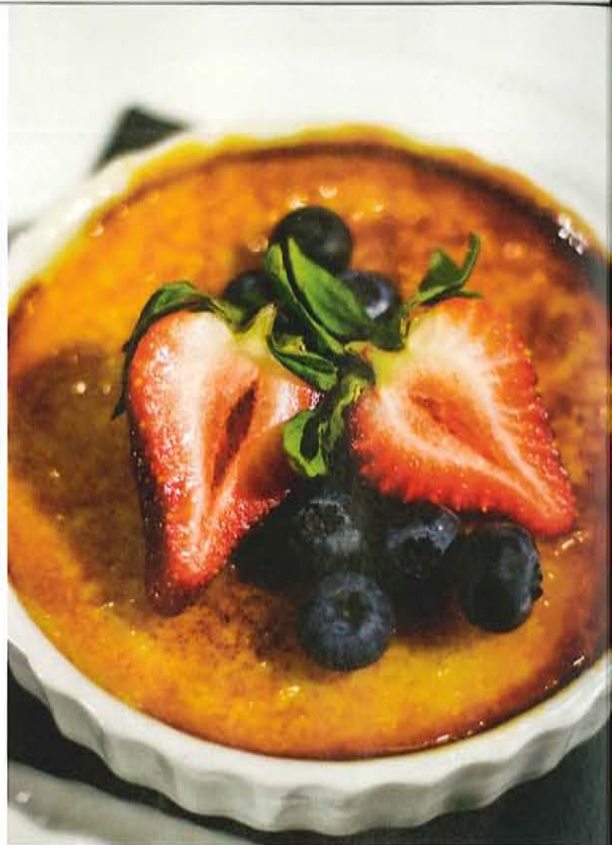
new things that people maybe haven't tried."

One of the constraints of being a hotel eaterie is that the restaurant must serve guests every day of the year. "We're open for breakfast, lunch and dinner, 6 a.m. to 11 p.m.," explains Reed, whose kitchen also handles catering and room service for the 59-room four-star hotel and ballroom. "On a busy Friday or Saturday night, the bar will stay open until 2 a.m." This makes 10 Below a nearly 24-hour-a-day operation. But constant pressure hasn't done anything to cramp quality.

For lunch, the BLTA takes your average bacon, lettuce and tomato sandwich to a new level. The grilled rustic toast is soft, crunchy and salty, the avocado perfectly ripe, the bacon thick-cut and crisp and the maple aioli spread just the tiniest bit sweet. The crab quiche, made with Dungeness crab, heirloom tomato, and served with grilled asparagus on the side, is divine. A new lunchtime promotion called the 10/10/10 offers business diners a different special every day for \$10, served in 10 minutes.



A few of 10 Below's delectable dishes (clockwise from top left): Roasted Northwest Salmon, Tahitian Vanilla Crème Brulee, Tartare Flight and Korean BBQ Pork Belly.



One favorite at lunch and dinner, says Reed, is the roasted chicken penne with arugula pesto and tomato confit. Both lunch and dinner menus offer many small plates. The tartare flight is one of the most popular. The combination of steak and eggs, lomi lomi salmon and spicy tuna is "fun to make and eye-appealing." Crab cakes, lamb sliders and a curried shrimp spring roll are other creative offerings. A variety of salads, soups and sides round out the menu.

Crab benedict, Oxford eggs Florentine or Grand Marnier French toast make breakfast just as gourmet as the rest of the day. Even if you miss usual breakfast hours, don't despair—one of 10 Below's smartest ideas is to offer a few breakfast items on the late-night bar menu. Happy Hour is from 4 p.m. to 6 p.m. daily and offers discounted menu items and drink specials.

Even if the food wasn't so very delicious, 10 Below would still be worth a trip just for the décor. Many restaurants in Bend have claimed in the last five years to be metropolitan, and many have also claimed to use local vendors. 10 Below is the first to truly transport diners

aesthetically to urban glamour while still using fresh Central Oregon foods. **CO**



→ **if you go**

10 BELOW
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