

THE MEAL

By Megan Hill
Photography by Carly Diaz



Pretty in Pink

At the new Arden Wine Bar + Kitchen in Portland, Oregon, chef Sara Hauman and sommelier Kelsey Glasser pair offbeat and rare vintages from around the world with down-to-earth yet artful dishes—like this rosy trout crudo

“I threw this dish together once, and now it’s a favorite,” says Hauman, a two-time James Beard Award semifinalist for Rising Chef of the Year. She lightly cold-smokes sustainably farmed red trout to keep the smoke “more like a background note.”

Trout roe “dresses the dish up a little bit” and contributes an extra hit of salt.

Swirls of house-pickled Pink Lady apple lend color and “an intense vinegar flavor that complements the fatty and spicy elements of the dish.”

Dollops of horseradish cream cheese add heat and nod to the classic pairing of lox and cream cheese. “I make it pretty spicy,” Hauman says. The horseradish is grown at Groundwork Organics Farm in Eugene, Oregon.

Puffed red quinoa keeps with the color scheme and adds a crunchy element. Hauman cooks it, dehydrates it overnight, and then puts it in the deep fryer. “You have to be fast about it, because it will burn quickly,” she notes.

Hauman works with a forager who visits secret spots throughout Oregon to harvest plants such as wood sorrel and miner’s lettuce. “It’s a mishmash of whatever he finds that’s edible,” she says.

“I love sparkling wine with anything raw,” Glasser says. “The bubbles and the fizziness make a nice textural contrast to the buttery quality of raw fish.” She pairs the crudo with a light, citrusy brut rosé, which helps cut the trout’s richness and is, of course, pink.