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FOR IMMEDIATE RELEASE

## Votum Restaurant Now Open

## Young female chef brings elegant and inviting fine dining to the Columbia River Gorge

Hood River, OR 3/19/2023

The premier dining experience in the Columbia River Gorge, Votum Restaurant is now accepting reservations. Offering a 9-Course tasting menu and à la carte options, Chef Sarah Doyle's cuisine showcases the best seasonal seafood from the Pacific Northwest and around the world. She sources locally milled flour for house made bread, procures seeds for bespoke herbs and vegetables grown by local farmers, and maintains relationships with local ranchers, fishermen and shellfish farmers

Votum transports guests to more refined place and time. The wine list highlights the best of Burgundy, German Riesling, vintage Bordeaux, and a carefully curated selection of local offerings. With ironed white linen table cloths, servers in suits and a modern open-kitchen, Votum invites guests to experience old world service and cutting-edge cuisine.

The menu combines traditional techniques with modern plating and sensibilities. Perennial dishes such as the forest risotto and Manhattan steak anchor the always changing seasonal seafood offerings. The presentation is refined. Every element is placed on the plate with purpose.

The idea for Votum began when Chef Doyle and Maître d'hôtel Nathan Ricks met at the recently closed Manresa, a 3 Michelin Star restaurant in Los Gatos, CA. The Chef furthered her culinary education under Chef Suzette Gresham at Acqurello in San Francisco before returning to Oregon in 2019. The partners leased the ground floor of the Masonic Lodge in Downtown Hood River and built the restaurant by hand. The kitchen features two deck ovens for bread and pastry production and saltwater live tank.

Votum Restaurant offers a handmade and house cultured experience to residents and visitors to the Gorge. Reservations can be made through <u>TOCK</u> or by calling the restaurant at 541 645 3465.