



FOOD & BEVERAGE

DEPARTMENT NEWS • November 17, 2025

New Projects for 2025



By OJ Robinson, Director of Food & Beverage |
As the holiday season approaches, I want to take a moment to thank everyone for their continued support. The Food and Beverage team has been working hard to provide

exceptional dining experiences for our residents and their families, and we're excited to celebrate this special time of year with you.

Coffee & Conversation

The program will take a short break during the holidays and will return in January 2026. We look forward to seeing everyone in the new year for conversation and community connection.

Looking Ahead to 2026

Our annual Food and Beverage All-Resident Program will be in early January, when I'll share our long-range plans for the dining program and discuss exciting changes for 2026. Stay tuned for more details and dates coming soon!

A Friendly Reminder

We're running low on greenies again. While we've ordered more to replenish the stock, please take a moment to check around and return any that you might have missed returning.

From all of us on the Food and Beverage team — Happy Holidays!

Warm regards,

OJ Robinson

Food & Beverage Director

Local Foods Update



By Matthew Brodeur, Purchasing | Greetings Willamette View Residents! Oregon's diverse climate and geography create seasonal abundance within a short drive of Willamette View. The bounty of the area helps shape our menus, nightly specials and fresh fruit options in the Market Place throughout the year.

Our Stone Fruit (Peaches & Nectarines, etc.) are almost exclusively sourced from Mary Hill Fruit Company in Goldendale Washington. They are widely known for having some of the best Stone Fruit in the nation. We source many apples from Kiyokawa Family Orchards near Mt. Hood. The number of different varietals they grow is truly staggering. From perfect snacking apples like Ashmead's Kernels and Ruby Mac's to the Arkansas Black apple which is hard as a rock and terrible for eating, but makes award winning ciders, Kiyokawa is a jewel of the Pacific Northwest.

Many Fall & Winter vegetables come from the dynamic, progressive farming brothers Brian and Jason Montecucco of Montecucco Farms in Canby, Oregon. Farming has been in their family since 1926 when the Motecuccus immigrated from Italy. The brothers have since embraced technology into their farming practices with automated irrigation to improve water efficiency and crop consistency. They control the water from an app on their phones!

These partnerships allow us to bring Oregon's bounty directly to the table fostering connection, supporting local agriculture, and delivering an exceptional dining experience rooted in locality and season.

FOOD & BEVERAGE DEPARTMENT NEWS



Seasonal Menu Updates

By Chef Bryan Nelson | As we approach the holidays, we look forward to providing delicious food and engaging events to celebrate the season

with. Starting with the summer holidays, the department has been returning to the familiar celebrations of the past while growing and evolving new traditions.

Following a wonderful Halloween dinner service, you will see a pattern emerging in the type of events we put on. For those special occasions that are celebrations of family and togetherness, like Thanksgiving or Christmas Day, we will feature a large, seasonal buffet. If you enjoyed last Easter or Mother's Day with us, you might remember our carving station or ice sculpture.

For the more intimate or celebratory evenings, like New Year's Eve or Valentine's Day, we will feature a special menu themed to the occasion, much like our recent Halloween celebration. We hope to see you at all future festivities!



The Celebrations Continue!

By Food & Beverage Admin Support Chad Grove | T

As the winter season settles in, we're looking forward to a festive lineup of events and celebrations.

Our Thanksgiving catering menu launched November 7 and is perfect for enjoying good food and gratitude with friends and family. In early December, we'll kick off the holidays with a festive Tree Lighting event featuring hot cocoa floats and seasonal treats. Then we'll celebrate our amazing team at the Employee Appreciation event before ringing in 2026 with a lively New Year's Eve dance party. As we head into the holiday season, please don't hesitate to reach out if you need anything for holiday office meetings, family gatherings, or any other catering requests.



Staff Spotlight

By Front of House Manager Michele Jones | Sydni is a server in the Neighborhoods and in White Oak Grill. At Willamette View she enjoys the family environment. In her

spare time she enjoys dabbling in hair styling, makeup and fashion. She likes to draw and paint cartoons and nature. Her reading lists consists of self improvement books, psychology and science-fiction. She enjoys spending time with family both here in Portland and Palm Springs. Her favorite food is chicken tenders, "with the ranch!" The best part of her day is putting smiles on people's faces. Please give Sydni a warm hello when you see her!



What's new at the Marketplace

By Marketplace Manager Samantha Inman | The Holiday season has arrived. With it comes seasonal specialties both import and domestic. The marketplace

has brought in many delightful treats to enjoy and share such as Churchill's Confectionery collector's tins full of their signature English Toffees from England, Gardiners Scottish fudge and Butler's Irish Dark truffle gift boxes as well as traditional Sticky toffee and Christmas pudding. You can also find Belgian chocolates, French cordials, German stollen & Asbach fine brandy cordial or cherry gift boxes, Danish Butter cookies, Italian panettone and Turkish delight.

Coming Soon: The marketplace is excited to announce that we will be bringing in PRONTO small-batch Gelato and sorbet made in Portland. Created for and currently available at Campana Restaurant and Spella Café. Willamette View Residents can look forward to an upcoming gelato and sorbet tasting of some of their signature flavors like Oregon hazelnut, lime-ginger sorbetto, and stracciatella as well as Chef George Kadens' new line up.