

NEW FINDS IN

# Wine & Dine

THE LATEST WINE SAVVY RESTAURANTS ADD DIMENSION  
TO OREGON'S EPICUREAN EXPERIENCE



Alaskan halibut with capers, lemon and fregola—Lincoln Restaurant. Photo by Alexis Achten.

Oregon  
WINE PRESS

SEPTEMBER 2008 | ISSUE 271

By Karl Klooster

## Lincoln Restaurant

### PORTLAND

A couple. A concept. A new entrant on the hot Portland cuisine scene. In the proud tradition pioneered by the likes of Clarklewis and Noble Rot, garage door dining decor has come to North Williams Avenue in the form of Lincoln, an honest, elemental, artisanal food restaurant owned by chef Jenn Louis and her husband, David Welch.

Louis, known for her gourmet catering business, Culinary Artistry, specializes in seasonal Pacific Northwest-grown and -raised cuisine. She refers to it as direct and approachable.

Welch is a writer, radio personality and restaurateur whose practical idealism—is that an oxymoron?—compelled him to open a restaurant that serves food with a sense of place. Sounds a lot like Oregon wine.

Together Louis and Welch have fashioned their dream dining establishment within the concrete-floored, beamed-ceilinged walls of HUB, an indoor marketplace for food artisans and retailers. The concept is creative, experimental, expressive and off to a good start.

Marinated beets and shaved fennel salad, hanger steak with anchovy butter, baked hen eggs and soft polenta with ragout exemplify the imaginative difference at Lincoln Restaurant.

Entrées top out at \$25, creative cocktails are a feature, and the wine list, though relatively small, offers an interesting cross-section from the Northwest, France, Italy and California. This diversity extends to 14 wines by the glass at \$8 to \$11.

3808 N. Williams Street, No. 127 • Portland  
503-288-6200 • [www.lincolnpdx.com](http://www.lincolnpdx.com)

Oregon's wine and dine scene has never been better. So many restaurants are cooking up creative cuisine, even the most avid foodie would have to make a full-time job out of trying to eat at every one of them.

Despite the abundance of taste-tempting alternatives already out there, new ones continue to open regularly. Motivated by the stiff competition they face, these fledgling eateries are going that extra menu-augmented mile to attract patrons.

Although the critical mass of culinary excitement centers around the Portland metro, it by no means overshadows the quality and innovation offered in other areas—both urban and rural.

Oregon Wine Press has searched the state in an effort to uncover the best of this new breed. Wine and food being as one for us, our preferences are most critically guided by the thought and care given to both kitchen and cellar.

Since, however, great restaurants are not only about excellent food and complementary wines but also professional service and a pleasurable atmosphere, commitment to achieving the complete fine dining experience commands almost equal importance.

With these criteria in mind, we have chosen the following new bistros on the block, so to speak. Two are in Portland, two in Southern Oregon, one at the coast and one on Mt. Hood.