



A QUICK REMINDER ABOUT THE UPCOMING COMMERCIAL EVENTS. PLEASE NOTE LOCATION CHANGE. THERE'S ALSO A BIT OF SPACE LEFT IN OUR UPCOMING COOKING CLASS.

Commercial Goes Mobile with House Spirits

We wanted it to be the last hurrah of the summer, but then they forecasted rain. But that won't stop us from teaming up with the gentlemen at [House Spirits](#) for a **Recession Proof Mixology (RPM)** you won't want to miss. The menu celebrates all things **Oktoberfest**. Here's the details.



PLEASE NOTE THAT THE LOCATION HAS CHANGED TO CULINARY ARTISTRY:

Thursday, October 1

CULINARY ARTISTRY AND THE HUB HALLWAY, 3808 N WILLIAMS AVE. Portland, OR 97227 (BEHIND LINCOLN RESTAURANT)

5:30-7:30pm

\$13 presale at Lincoln, \$15 at door, **cash or check only**

Food

Sausage

Sauerkraut

german potato salad

Cocktails (one drink included, additional available for purchase)

Norwegian Sazørac

Der Enzian Club

Super Trouper
Bee's Knees
The Dark Mule

We'll have **dessert** available as well as lots of cold cans of **Old German Lager**. Space is limited so get your tickets soon.

Commercial Is Back! October 2-3 Menus

Commercial is a series of dinners in our commercial kitchen. Space is limited, only 12 stools around our large butcher-block table.

It's dinner next to the stove, and we mean literally, next to the stove. Of course wine and a full bar will be available, as well as a chef and host.

We are able to accommodate parties of many sizes, from 1 to 12 people. If you want to reserve the entire table for you and your friends, just let us know. We would be more than happy to write a menu just for you.

To **make a reservation, please call 503-232-4675**. Here's this week's dinners.

Friday, October 2

Panzanella of red beets, buttermilk blue cheese, hazelnuts and roasted onions
Lamb sausage risotto with parsley, pecorino and braised greens
Chocolate espresso cake with stracciatella ice cream and hot fudge
\$25

Saturday, October 3

Fall greens, fennel, almonds, shallot, pecorino and lemon vinaigrette
Salmon with crispy potatoes and preserved lemon salsa verde
Fig frangipane tart with honey and crème fraîche
\$30

Commercial dinners start at 7 pm. Please call **503-232-4675** for reservations.

Payment is by **cash or check only**. We do not offer corkage at Commercial dinners. Space is limited; if you find yourselves without any dinner plans late in the day, we sometimes have some last minute cancellations. See you soon.

Fall Cooking Classes

We are starting a series of small, **affordable cooking classes** in the Culinary Artistry kitchen. Each class will provide you with **practical, hands on cooking experience** that can easily be applied to your home kitchen. You will learn some essential kitchen tricks and we'll send you home with a bunch of recipes. Here's the details on this month's class:

The Whole Bird

Sunday, October 4th, 11 am
\$35

We'll start the class with **a whole chicken**. You'll learn to **brine it, butcher it, pound it and sear it**. We'll teach you how to braise the legs and thighs and how to make delicious stock out of the carcass. You'll leave with some great recipes and a whole, butchered chicken to practice with later that night.

Classes run about an hour, give or take. Space is very limited, please call **503-232-4675** to reserve a spot.

Follow Lincoln on [Facebook](#) and [Twitter](#).

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