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"Dress Capes" from HighKiteHugs. Photo: Jerry Moorman © 2008, courtesy Image Theatre



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BEST BETS

Platter: Food Finds, Restaurant Reviews and Dining Trends

Friday, July 11, 2008
The Oregonian

LINCOLN INAUGURAL -- When spouses Jenn Louis and David Welch thought about a name for their first restaurant, they considered values important to them: honesty, solidity, sturdiness and transparency. After two months of hand-wringing, the winner was Lincoln, which opens tonight. Lincoln's opening is one of the year's most anticipated, with well-established food service pros at the helm and buzz that has been building for months in our food-obsessed burg.

The 76-seat, L-shaped dining room demonstrates the attention to detail Louis -- a well-respected caterer -- and Welch expect will carry over to Lincoln. Local artisans created eye-catching but practical furnishings and fixtures throughout the high-ceilinged space. Highlights are the whimsical metal light fixtures from North Portland neighbor Eleek, which cast a warm orange glow once daylight disappears; April Coppini's contextually playful, 4-by-6-foot charcoal rooster rendering that dominates one wall; and woodwork throughout by Tim Lundholm constructed from salvage lumber. The seating plan includes two intimate booths (hung with interplanetary paintings by local favorite Amy Ruppel), tables lining the window along busy Williams Avenue and, for vidual voyeurs, a handful of counter seats overlooking the open kitchen.

Louis, 36, and Welch, 34, were guided in their Lincoln design vision by Portland's Deca Architecture Inc. Despite maintaining a classically casual Portland vibe (cement floors and open beams are a given), the overall result is impressive.

But will the food meet the same high standard? Though a complete menu was not released before opening, Louis disclosed a few dishes that reflect her philosophy of clean, simple and straightforward flavors.

Starters (\$6-\$12 range) will include a potato-sage fritter served with garlic mayonnaise and baked eggs with Castel Vitiano olives and cream, topped with herbed bread crumbs. Among the main courses (\$14-\$25) are steak frites, with buttermilk-soaked, cornmeal-coated onion rings subbing (thankfully) for the ubiquitous fries; halibut steamed in white wine, butter and citrus, accompanied by pasta; and, in the heavenly hog category, grilled pork chop served with deep-fried russet potato wedges with rosemary salt. For dessert, (most \$7), some might look no further than the hot fudge or butterscotch sundaes (yes, you can have both sauces if you want), though the vanilla bean panna cotta with preserved kumquats may compete for attention.

Louis and Welch met years ago at Northwest cuisine pioneer Wildwood, where she cooked and he served. Since 1999, she has honed her back-of-the-house skills at her catering company, Culinary Artistry, which will now share building space with Lincoln. Welch has worked in the food-service trade since he was a teenager, most recently waiting tables at Rocket while moonlighting as a food writer and reporter. At Lincoln, he will bear the title maitre d', while Louis will be designated chef, aided by Clarklewis alum Beau Culpepper as sous chef.

SEARCH ENTERTAINMENT LISTINGS

Name

Cuisine

City

LUCIER REVIEW

Review stirs discussion

- greasezerk -- Its a bummer for any business ... 10:30 p.m. PT
- nydlyng -- Wow. So many words to make ... 3:32 p.m. PT



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BLOGS

The Oregonian

The Beer Here

By John Foyston

- Some beer books for the holiday 12:13 p.m. PT



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[Dec. 19-25: Music, Movies & More](#)

[Chris Botti: 7:30 p.m. Friday-Saturday, Schnitzer Hall](#)

[Debra Arlyn: 8 p.m. Friday, Jimmy Mak's "Time Crimes": starts Friday at Fox Tower](#)

[In Mulieribus: 7:30 p.m. Monday, St. Philips Neri Church](#)

[Brittain Ashford: 9 p.m. Tuesday, Valentine's Heebonism: 9 p.m. Wednesday, Someday Lounge](#)

[Black Christmas: through Dec. 28, Whitsell Auditorium](#)

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With the couple's hospitality-intensive backgrounds, Lincoln hopes to set a service ethic a cut above the local standard. Lincoln aims to "take care of everyone," Welch says. Honest. (Lincoln, 3808 N. Williams Ave., 503-288-6200; dinner Tuesday-Saturday, reservations accepted)

NEWS NOTE -- As Platter reported in May, Micah Camden, owner of Yakuza Lounge and Beast, has a new Italian venture, D.O.C., in a narrow space that hopes to evoke a chic nonna's living room. The restaurant is scheduled to open Friday, with one change from prior plans: The menu will be a la carte, not prix fixe. (5519 N.E. 30th Ave., dinner Wednesday-Sunday; reservations accepted, but no phone was available at press time)

Michael C. Zusman is a Portland freelance writer; mczlaw@yahoo.com

[Idaho's Portugal: Foodie](#) by OregonLive Staff

- [Happy repeal of Prohibition day!](#) 12:15 p.m. PT

Community Bloggers

[Family Friendly: Cafés & Restaurants](#) by Marlynn Schotland

- [S + K Anniversary Party](#) 8:07 p.m. PT
- [Me Too! Cafe in Beaverton](#) 7:48 a.m. PT

[Food](#) by Ozzie & Emily

- [Wild Mushroom Lasagna, with a little help](#) 7:26 p.m. PT
- [Roasted Italian Sausage with Peppers, Onions and Potato](#) 7:09 p.m. PT

[Wine Bytes](#) by Pamela Heiligenthal & Marc Hinton

- [An Industry Comes of Age](#) 11:14 a.m. PT
- [The Value of Wine Festivals and Tasting Rooms](#) 5:28 a.m. PT

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FORUMS

Food & Drink

- [CINCINNATI STYLE CHILI](#) by [cincinnati](#)
- [Looking for a place to...](#) by [jay9909](#)

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Recipe Swap

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