

MAY/JUNE 2014 | VOL. 9 NO. 3

explore the pearl



Dine On

Exploring the
Pearl District's
favorite places
to eat & drink



PLUS: News from around the Pearl,
Scene & Heard, Streetscape, and FIVE
Questions with THREE Great Chefs



OREGONLIVE
The Oregonian

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Explore The Pearl is available online at www.oregonlive.com/ospecials (click on Explore The Pearl).

Look for Explore The Pearl on Facebook

Welcome to *Explore The Pearl...*



Springhassprung! Business is buzzing, as evidenced by the Pearl District having one of the lowest commercial real estate vacancy rates in the city. It's a great time to get out and re-explore our exciting neighborhood, check out some of the new businesses and restaurants, and revisit your old favorites. Soak up some sun on your lunch and enjoy an organic picnic in The Fields Park from Urban Pantry. Experience the many outdoor cafes and restaurants during Spring, Summer and Fall by visiting a different one each week.

Check out the official site of Portland's Pearl District—www.explorethepearl.com—to plan your next happy hour or shopping excursion, and see our list of neighborhood events. There are so many wonderful places to discover and experience; come take a walk in The Pearl.



Carolyn Ciolkosz, executivedirector@pearldistrictbusinessassociation.com

The mission of the Pearl District Business Association is to promote the Pearl District as the premier destination for dining, shopping, art and living. Our goal is to enhance the vitality of business by providing value to our members and to our community.



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When I think of the Pearl District, my mind always goes to a happy but mournful place: with only three meals in a day, and seven days in a week, there's just not enough time to enjoy all of the delicious bounty that the Pearl District has to offer.

With a wealth of fabulous and award-winning dining establishments within close proximity, the Pearl District's restaurant landscape has no local rival. Where else can Portlanders savor such an enormous diversity of world-class cuisine, revel in vibrant nightlife, and still be within reach of the city's most desired shopping?



This issue of *Explore The Pearl* is all about devouring the marvelous gifts that the Pearl District has to offer. Beginning on page 24 regular contributor Byron Beck presents our

favorite restaurants, with an assist by models sporting apparel from some of the Pearl's finest clothiers. The best of the rest are listed on pages 34-37.

There may not be enough time in the day, week or month for you to experience all of our offerings, but we hope you'll take time to read on before you dine on.

Eight is not enough (we're only getting started)

On April 14 *The Oregonian*, a key sponsor of the Pearl District Business Association, won its eighth Pulitzer Prize, this time for Editorial Writing. The award was announced by Columbia University, which administers the awards, which are among the most prestigious in all of journalism. The prize was for *The Oregonian's* series of editorials advocating change in Oregon's troubled Public Employee Retirement System, also referred to as PERS.

The editorials called attention to flaws in the PERS program, including the abuse of benefits, wasteful spending and unfunded liabilities, that burdened government agencies. Their publication prompted Oregon lawmakers to pass long-needed reforms cutting pension costs in October 2013.

In the Pulitzer citation, judges praised the "lucid editorials that explain the urgent but complex issue of rising pension costs, notably engaging readers and driving home the link between necessary solutions and their impact on everyday lives."

Oregonian reporter Les Zaitz was also named a finalist in the Explanatory Reporting category. His investigative series "Curse of the Cartels" revealed the extent to which dangerous drug cartels have infiltrated Oregon. The series debuted on OregonLive.com with exclusive interactive content before being published in *The Oregonian*.

"This marks the sixth Pulitzer Prize for *The Oregonian* in 15 years, and our second for Editorial Writing," said N. Christian Anderson III, President of Oregonian Media Group. "It

represents the kind of thoughtful, in-depth work we will always strive to provide, in any format, and that benefits everyone."

The award-winning series can be read online at www.Oregonlive.com/pulitzer.



*Executive Editor Peter Bhatia (right) speaks to the newsroom after *The Oregonian* was awarded its eighth Pulitzer Prize on April 14. Also pictured are associate editors Len Reed and Mark Hester.*



Respect the Black Rooster

Gallo Nero, an authentic, traditional Italian restaurant, recently joined the PDBA. How can you tell that it's authentic? The Black Rooster on the restaurant's welcoming sign shows it.

The original Black Rooster emblem is over 700 years old and has stood as a proud symbol of the strict government regulations that uphold the reputation of Italy's Chianti Classico. Black Rooster emblems have long been placed on the necks of Chianti Classico bottles; being on Gallo Nero's sign further establishes the restaurant's authentic inspiration.

Since opening last spring, when Florentine chef Davide Filippini brought the taste of Tuscany to Portland, trattoria Gallo Nero has become one of Portland's new favorite Italian restaurants. The restaurant is open every day for lunch and dinner, and for brunch on Saturday and Sunday. 903 N.W. Everett Street.

Read more about Gallo Nero in our Dine on! article beginning on page 24.



Don't let the name dissuade you

What's in a name? In the case of brand new restaurant **River Pig Saloon**, there's some imagery and history that you may not be aware of.

During Portland's original logging heyday in the 1800s, a 'River Pig' was what locals called lumberjacks who used to live in what is now the Pearl District, who made their living floating timber downstream from forests to sawmills.

The River Pig Saloon celebrates that gritty heritage, with a "comfortable and approachable" vibe and menu designed by **Oven & Shaker** and Lardo partner Ramzy Hattar and his cousin, Shadi Hattar. The bar features



\$5-\$6 pints of local beer, and inexpensive cocktails using fresh juices and syrups. Food is characterized as being a "cleaner version of bar food," with an emphasis on comfort

casual.

River Pig will offer live music and a large projection screen for big games. Open seven days a week at 529 N.W. 13th Avenue.

Garden-fresh, made-to-order

This issue of *Explore The Pearl* is all about dining and eating, and we're pleased to have a good reason to start talking about great food early on. **Garden Bar Salad Co.** (25 N.W. 11th Avenue) opened its doors in January, and is one of the PDBA's newest members. Founded by Christopher Handford and Ana Chaud, Garden Bar Salad Co. is a fresh arrival for diners craving a healthy, made-to-order, garden-fresh meal.

The menu offers a choice of 10 sumptuous salads designed by Garden Bar's expert salad chefs, including selections such as Chicken Kale, District Cobb, Mediterranean, Northwest Bowl, and the Cowboy Up, which comes with steak. Diners also have the option of creating their own salads based on an exhaustive selection of produce, proteins, toppings and dressings.

A healthy place to eat, Garden Bar even offers cool online ordering for diners on the go. Although, let's face it: slowing down for your meal is usually the most healthy way to eat. No matter what your circumstances are, Garden Bar offers a healthy new choice.

New P.R. voice joins the PDBA

Local PR agency **Amber Lindsey Public Relations** has joined the PDBA. Lindsey has served as president of Portland's chapter of the PR Society of America in 2013. With more than 15 years of marketing and PR experience, and expertise in the food and beverage categories, Lindsey should serve other Pearl District businesses well. Contact her for all of your PR needs at 503-730-8157, or amber@amberlindseypr.com.

Beautification, Pearl style

When **K A Salon and Spa** opened last year in the Pearl District, it offered residents and visitors yet another great option for beautifying their hair and makeup. The PDBA welcomes K A Salon and Spa as one of its newest members. The salon offers hair styling, coloring, hair pieces and extensions, and just about everything else for both women's and men's hair. Plus, customers can enjoy wine, beer or coffee while they're in-salon. 510 N.W. 10th Avenue.

— continued on Page 17

Visit the Pearl, stay for the night

The long-awaited Residence Inn by Marriott has finally opened, making it the first hotel in the Pearl District's modern era. Located at 1150 N.W. Ninth Avenue, the inn provides comfortable, modern accommodations and convenient access to the district's numerous business and recreational offerings.

The six-story, 223-suite hotel offers a variety of room layouts that include studio, one- and two-bedroom suites. All rooms feature separate living and sleeping areas plus fully-equipped kitchens with refrigerators, microwaves and coffee makers. But, being in the heart of the Pearl District, those appliances may not get much use. Rooms have floor-to-ceiling windows with stunning views of downtown Portland, the Willamette river and the Cascades.

Guest amenities include hot breakfast buffet, an indoor pool, fitness center, guest laundry and business library. A full-service bar and 24-hour market will welcome both guests and Pearl District locals. Being situated in the Pearl District, this hotel is sure to become a major attraction for out-of-town travelers, especially with special introductory rates starting at \$139 per night through July.



The Residence Inn by Marriott opened at 1150 N.W. Ninth Ave.



Ecotrust Sunset concert series set for 2014

For the fifth year running **Ecotrust** is hosting a series of free Thursday evening concerts at Ecotrust's Natural Capital Center in the Pearl. These free outdoor concerts bring together top local musicians with Ecotrust's Innovation Showcase, a lively exhibition featuring local organizations who share Ecotrust's vision of changing the way we live and do business in the Northwest.

The concerts and innovation showcase

provide a platform for organizations to share their work with the public, all to the beat of some of Portland's most well-known independent musical acts. This year's music lineup will be announced in June on Ecotrust's website (www.ecotrust.org).

Food and drinks from **Hot Lips Pizza** and **Laughing Planet**, both anchor tenants at Ecotrust, are available for purchase at the concerts. Environmental impact is an important component of these concerts; the

series will feature free tap water drinking stations, a compostable-only policy on food and beverage wares, a free bike valet station, a solar/biodiesel/wind power energy source, and aggressive recycling and composting. So, concertgoers can enjoy the music with minimal environmental impact.

Coming every Thursday in July, 5:30 p.m. 721 N.W. 9th Avenue.

Portland Center Stage plans biggest season yet

Portland Center Stage, the city's leading professional theater, has announced a most ambitious schedule for its 2014-15 season. The upcoming season will feature an unprecedented 11 productions, including a world premiere, a recent Broadway hit that won the 2013 Tony for Best Play, and lots of music.

"I'm delighted to announce our plans for the 2014-2015 season at Portland Center Stage," said Artistic Director Chris Coleman, "from the dazzling opening musical, to plays from exciting writers representing cultures not often seen on Portland stages, there's a common theme to the stories offered in our upcoming season; each is, at (it's) core, the story of someone's dream."

The big season kicks off on September 20 in true style with *Dreamgirls*, the groundbreaking musical that evokes the career of The Supremes, and charts music history at a time when rhythm and blues blended with other popular influences to create the truly American sound of Motown.

At press time PCS was just wrapping up a five week run of Shakespeare's *Othello*. Current Spring/Summer 2014 productions include *The Last Five Years* (through June 22) and *Lizzie* (May 24-June 29). Check www.pcs.org for the complete schedule and tickets.



A scene from Othello on PCS' main stage.



Dr. H. Daniel Zegzula , Dr. Shannon O'Brien and Dr. Yale S. Popowich of Portland Plastic Surgery Group.

Plastic Surgeons give themselves a makeover

Three well-known, talented Portland plastic surgeons – Dr. Yale S. Popowich, Shannon O’Brien and H. Daniel Zegzula – have joined forces to form a new practice: **Portland Plastic Surgery Group**. The new practice is based in a beautiful, state-of-the-art 5,400 square-foot space in the historic Albers Mill building at 1200 N.W. Naito Parkway.

PPSG will offer patients a full suite of cosmetic and reconstructive surgical procedures under one roof. The team is trained in leading-edge plastic surgery procedures and techniques, and all three surgeons are board certified by the American Board of Plastic Surgery (ABPS) and members of the American Society of Plastic Surgeons (ASPS). The team offers nearly 30 years of combined experience, and takes a collaborative approach to treating patients. “We collaborate to come up with the best solutions for each patient,” says Dr. Shannon O’Brien. “Patients will benefit from an experienced team of caring, compassionate surgeons.”

Prospective patients can learn more about the practice by visiting www.portlandplastic-surgerygroup.com.



Above, clockwise:
World Foods owners Mirna and John Attar welcome guests at the opening of their new market on N.W. Everett Street.

KGW News anchor Brenda Braxton and Chef Lisa Shroeder at the World Foods opening party.

"Bride" Ashley Roland, BodyVox Co-Artistic Director with "Groom" Kevin Irving, Oregon Ballet Theatre Artistic Director, and guest at the BodyVox Ball.

Left:
Former Oregon Governor Vic Atiyeh got into the party spirit at World Foods' grand opening party.



WORLD OF WONDER: To celebrate the grand opening of the brand new **World Foods at Everett** owners **Mirna and John Attar** kicked off with an invitation-only party and media preview before opening to the public. The evening was a buffet of delicious offerings prepared by Chef/Owner of Ya Hala Lebanese Cuisine, Mirna, and World Foods Chef, **Brandon Riesgaard**. Favorite beers and wines from their extensive selection were also on hand as well as a very sip-worthy Scotch station. Live music was provided by **Djangophiles** and a donation was made to **Children's Relief Nursery of LifeWorks N.W.** on behalf of all attendees. It was also a celebration of Gov. Vic Atiyeh's birthday (who was presented a cake in the shape of a backgammon game) and a chance to hang out with early morning news anchors **Pete Ferryman** and **Brenda Braxton** and other fabulous guests.

• For photos please visit <http://tinyurl.com/mvnaahsp>

POP & DROP: Marketing man **David Savinar** celebrated the big move of his **Rain Agency** to its new digs (which also includes the new home of **April Severson Events**) with an Open House Party. Now located at the corner of the N.W. Northrup and 13th Street just inches from a world-famous brewery, the theme for the opening was "popping bottles." And that's exactly what David and his friends did at this very cool party.

• For photos please visit <http://tinyurl.com/k7lfvux>

SCENES FROM A WEDDING: Who needs a royal wedding when you can have a **BodyVox Ball**? "Unbridaled," a wedding-themed gala in support of BodyVox Dance took place at the company's headquarters and studio. It was an incredible evening of drinking, dancing and romancing—in this case one of the most artistic dance companies in the world. Artistic Directors **Jamey Hampton** and **Ashley Roland**, dressed in their best bridal ware, led the party through all the usual wedding paces including a toast, dinner and lots of dancing, including the special appearance of **NU Shooz's Valerie** and **John Day**.

• For photos please visit <http://tinyurl.com/p5uk3fq>



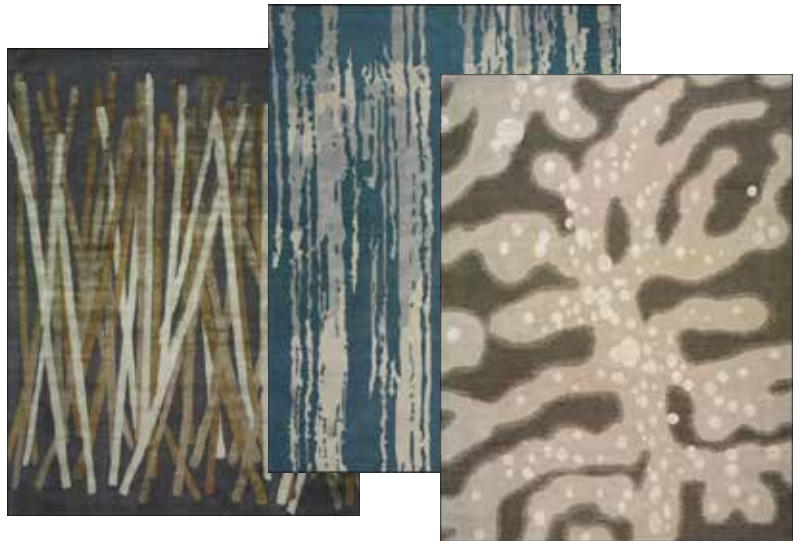
Storm Large is bookended by Byron Beck (left) and Juan Martinez.

DINNER WITH STORM: Passed hors d'oeuvres, a specially-prepared three-course meal, all paired with local beer and wine in **Art of Catering's elegant (and artful) dining room** located in the heart of Portland's Pearl District were the order of the night for a special dinner of about 40 guests and the one and only **Storm Large**. Storm has been a very busy person lately with albums to record, tours to be completed with both her own band and Pink Martini, and a bevy of special projects that I am not sure I can talk about. But Ms. Storm was able to take a few hours out of her schedule to join an intimate group of supporters of Basic Rights Oregon who had bid on the chance to break bread with Storm at Basic Rights Ignite Dinner.

• For photos please visit <http://tinyurl.com/n8jk6zu>

CELEB-U-WATCH: Rebecca Romijn was spotted in Portland with Electric Entertainment's **Dean Devlin** and television star **Noah Wylie**. That makes sense, since after an exhausting search, Romijn was picked to be the female lead for **The Librarians**, the TNT series which recently began shooting in Portland.

• For photos please visit <http://tinyurl.com/mfg7o53>



New arrivals are under foot at Atelier Lapchi

Atelier Lapchi's Pearl District showroom, one of the city's premier showcases for beautiful custom-made carpets and rugs, has just launched its 2014 collection.

Lapchi carpets are hand-woven works of enduring beauty, with patterns derived from centuries of art, design and culture. Now on view for immediate purchase or for custom orders, the 2014 collection is based

on ancient Japanese aesthetics. A contemporary essay on space and form, these abstract, organic and geometric patterns are available in standard and custom sizes, and in custom colors.

Lapchi even offers consultation services, and hosts a regular interior design speaker series to help clients get the perfect product for their environment. 809 NW Flanders (at Park).

Bunny Hop a huge success

The weather didn't stop the crowds from hopping into the Pearl for the annual Hippy Hop Bunny Hop on April 19. The Easter Bunny brought smiles, laughter and some good old sugar, creating a welcome burst of energy throughout the day. Over 30 businesses participated by decorating their windows, hosting activities and providing delicious treats to patrons, who entered into a raffle for terrific prizes and voted on their favorite window displays.

There were many creative and inviting displays throughout

the Pearl welcoming shoppers, but **Flairwalk** won the prize for favorite store window. Close runners-up included **Mabel & Zora**, **Oblation**, **Christopher David** and **Flor**.

The day concluded at Jamison Park with music by Jenna Elfson with fresh cookies from **Daily Café** and **Lovejoy Bakers** and delicious hot coffee from **Café Umbria**.

Check out all the photos from the day at <http://explorethepearl.com/hippy-hop-bunny-hop-through-the-pearl-2014/>.

Pearl District is for Food Lovers

A stylish look at dining in Portland's food mecca

Story by Byron Beck

Photography by Jessica Keaveny

Wardrobe Styling by Andrea Tolbert

Produced by Jillian Rabe

Location: Jamison

If Portland's food scene had an epicenter I truly believe it just may be smack dab in the middle of the Pearl District.

I know. Those might sound like fighting words in a city that has so many truly unique and delicious offerings. But I am willing to stick my fork up high and say I absolutely adore the Pearl for its wonderful dining establishments.

And why not? The Pearl District covers the globe. Looking for a dish inspired by South America's highest peak in Peru? No problem. Want to sink your teeth into a juicy piece of fruit picked fresh off an apple tree in the Hood River Valley? It's here. If you are hungry for it, it's likely that some sweet café, bistro, restaurant, lounge or market is just around a Pearl District corner waiting to serve you.

The following is a guide to several of the Pearl District's best places to grab a bite or two, categorized by their cuisine type. As restaurants might change hours during different times of the year, please visit the map at the center of this issue of Explore the Pearl where you'll find more digital information including phone numbers and websites.

Now let's eat!

Byron Beck





*Heather and Mikisha are wearing
dresses from FlairWalk*



Ben is wearing an outfit from Patagonia and Myra is wearing a dress from REI and sunglasses from Mabel and Zora.

American

It's not just about the beer at **Deschutes Brewery & Public House** (210 N.W. 11th Ave.), which features 24 beers on tap as well as seasonal and adventurous one-time offerings. Besides beer, there is a lot of cool food to load up on in this bustling brewery. Executive Chef Jill Ramseier switches up pub classics at Deschutes into truly original creations that will have you asking what stout might go well with pork belly.

Kick back with a choice of over 100 beers on tap at **Henry's Tavern** (10 N.W. 12th Ave.). Named for the historic brewery that once filled the neighborhood with the aroma of malted beverages, Henry's continues that tradition to this day. But instead of hops leading your nose to this hotspot there's a long list of scratch-made, beer-friendly, ale-inspired casual cuisine including urban burgers, crafted sausage,

wok dishes, fresh salads, pizza, sushi and artisanal sandwiches.

Paragon Restaurant & Bar (1309 N.W. Hoyt St.) personifies the casual spirit of the Pearl with a warm and inviting dining room where friends gather to savor the flavor of such Northwest standards as Oregon crab cakes or take a bite of this always busy restaurant's much loved and often ordered Paragon Burger.

Rough hewn and relaxing **Rogue Ales Distillery & Public House** (1339 N.W. Flanders St.) is just the right spot to sit a spell and enjoy a pint of Rogue Ale or a cocktail made with Rogue-inspired spirits. It can get rowdy here, but it's also family friendly and serves as the neighborhood rec room.

Located on its namesake streetcar line, **Streetcar Bistro & Taproom** (1101 N.W. Northrup St.) has locals and visitors alike lining up for sustainable and creatively

crafted cuisine. Sit a spell on one of their polished industrial stools as you wait for a friend to come join you for one of their three dozen beers on tap and watch the trains whiz by.

If you're looking for the Portland of the past and want a great dining experience at the same time, it's a good bet to follow the sound of a locomotive chugging under the Broadway Bridge. Evoking an earlier time **Wilf's Restaurant & Bar** (800 N.W. 6th Ave.) is located at the entrance of Union Station. At Wilf's patrons dine on prime-cut beef and a selection of table-side treats such as a tangy Caesar salad or a flaming Bananas Foster dessert that is sure to make any special occasion a meal to remember.

Fine Dining

The standard bearer for South American culture, **Andina** (1314 N.W. Glisan St.)

introduced Portland to the unique flavors of Novo-Peruvian cuisine. Helmed by “Mama” Doris Rodriguez de Platt, this is the place you want to go when you are in the mood for a tangy Pisco Sour or to savor the contemporary and unique cooking style of some of Peru’s leading chefs.

For over a decade **Bluehour** (250 N.W. 13th Ave.) has been serving high-end Italian cuisine. Under the expert eye of Executive Chef Dolan Lane for the last several years, Bluehour is to fine dining what the Pearl is to Portland: an exceptional place that you find yourself visiting over and over again. Bluehour’s happy hours are the stuff of legends and so are their cocktails.

Chef Sarah Schafer serves up Southern classics at **Irving Street Kitchen** (701 N.W. 13th Ave.) in an ever-so-stylish dining room that is one part library, one part bistro and two parts modern speakeasy. Distilling southern comfort food down to its most basic roots and then rebuilding each dish into something completely different is just one of the charming aspects of this First Thursday (and nearly every other day) favorite.

Jamison (900 N.W. 11th Ave.) is a well-appointed dining room and an elegant addition to the Pearl. But despite its swanky environs, Jamison stays true to the character of its colorful namesake, gallery owner William Jamison, by making sure to offer simple-yet-tasty takes on small plates, flatbreads and salads as well as more ample seafood and meat dishes.

Mediterranean Exploration Company (333 N.W. 13th Ave., opening mid-July) is from the creators of Toro Bravo, Tasty n Sons and Tasty n Alder. MEC will bring together flavors and plates found all over the culinary mecca that surrounds the Mediterranean Sea. With a focus on eastern Mediterranean cuisines, Toro Bravo alumni Kasey Mills will run MEC’s kitchen. With a bar program managed by Jamal Hassan of Tasty n Alder, middle eastern inspired cocktails will pair with a menu that hones in on the cuisine of the Mediterranean will sure to be the full of surprises.

Italian

One of the best places to see and be seen in this part of town is **Caffe Umbria** (303 N.W. 12th Ave.). Although most people come here for the coffee (and the dark square of chocolate that accompanies each cup) their attentive and well-trained baristas can also offer you a choice of light Italian fare including selection of piadine and panini, soup and pasta, and an assortment of beer and wine.

— continues on Page 28

It can sometimes be hard to find the flavors of home, especially if your home is in Italy. That's why Chef Filip-pini dishes up the authentic flavors of Tuscany at **Gallo Nero** (903 N.W. Everett St.). This petite dining room will have you thinking you are back in Italy, right down to the bar where you can stand and have a coffee or drink just like they do in Rome.

What started out as a late night urban saloon, has evolved into one of the Pearl's busiest and best places for a casual, well-crafted meal. You can't go wrong at **Oven and Shaker** (1134 N.W. Everett St.) whether it's an entrée inspired by something you might find at a street vendor in Rome or one of the pizzas that come piping-hot from Chef and co-owner Cathy Whims' wood-burning oven.

Kooroush Shearan's first restaurant was in Dubai, and he has had 15 restaurants over his lifetime, including two in Great Britain, one on the Beaverton-Hillsdale Highway, one in Gladstone, and Shiraz in Tigard. Recently, Shearan transformed his Shiraz location in the Pearl District into **Piattino** (1140 N.W. Everett St.) featuring small-plate Italian cooking created by his young chef Jacob Harth.

Ask anyone in the Pearl, or Portland, where a good place to find authentic Italian cuisine, and they will likely point you to the Pearl's beloved **Piazza Italia** (1129 N.W. Johnson St.) One of the first restaurants to venture into this revitalized neighborhood (they opened in 2000) this little trattoria has it all: from plates of pasta dishes that you'll swear you once enjoyed in Florence to futbol matches on the big screen. Why travel when you have can have all the pleasures of Italy right here?

Tucked inside a well-appointed, historic former firehouse **Touché Restaurant & Bar** (1425 N.W. Glisan St.) is a restaurant that's heavy on Italian favorites (burnished in a wood-burning oven) as well as the best the rest of the Mediterranean has to offer. The full bar, located upstairs, fits in nicely with their six full-sized pool tables.

Where else in town can you dine under a tree inside a restaurant? **Via Delizia** (1105 N.W. Marshall St.) is accommodating to even the most finicky of eaters: children. This family friendly café offers up everything you might



*Sweater and purse from FlairWalk,
necklace from Mabel and Zora.*

want from your favorite Italian restaurant including an incredible selection of melt-in-your-mouth gelato.

Latin

The “perla” location for **Tacqueria Los Gorditos** (922 N.W. Davis St.) offers all the same taqueria favorites as their popular Southeast outlets including their names “Gorditos”: small flour flatbread stuffed with choice of meat, salsa, onion & cilantro, with sides of beans, lettuce, tomato and sour cream.

¡Oba! Restaurante (555 N.W. 12th Ave.) Executive Chef Scott Neuman has a special touch when it comes to the cuisine of Spain, Portugal, the Caribbean, Mexico and the American Southwest. Oba is a great place to meet for drinks, dinner or just hanging out with friends and dining al fresco on the always bustling Northwest 12th Avenue.

Originally noticed for their great food at Portland State’s Farmers Market, **Verde Cocina** (524 N.W. 14th Ave.) has now created a following in the Pearl District. Every morning Chef Noé Garnica scouts out the best produce available to incorporate into his dishes. Interesting to note is Garnica’s accomplished vegan dishes including Tofu Molé covered in his signature molé sauce and served with white bean-garbanzo mash and veggies as well as El Infierno “Chicharrones” is made from sautéed tofu that gets a little crispy before it is tossed with their famous Infierno salsa.

Global

Philoxenia means “hospitality” in Greek, and the warm and inviting interior at **Eleni’s Philoxenia** (112 N.W. 9th Ave.) has to be one of the most hospitable dining rooms in the Pearl District. At Eleni’s you can linger over long evenings of shared appetizers, wine and Greek dishes that are prepared from scratch each day. Eleni’s is happy to prepare your meal vegan, vegetarian or gluten-free whenever possible and is more than willing to accommodate private parties and large groups.

If you love noodles then you’re going to love **Noodles & Company** (100 N.W. 10th Ave.) This family-friendly noodle joint has fresh, hand-made and rolled pasta tailored to fit any taste whether you are craving Thai, Italian or just a nice bowl of macaroni and cheese. Beyond noodles you’ll find plenty of soup, salad and sandwich choices too.



Heather, Mikisha and Myra enjoy happy hour in clothing from FlairWalk.

Classic Szechuan and multi-regional Chinese cuisine are the specialties of the house at **Seres Restaurant** (1105 N.W. Lovejoy St.). This beautiful dining space also offers amazing specials including complimentary appetizers (Monday nights) and desserts (Friday night).

Sinju Sushi Bar & Grill (1022 N.W. Johnson St.) is the type of sushi house you hope for when you visit a cosmopolitan Pacific rim city. Traditional in décor, this unassuming but thoughtfully laid out restaurant offers the very best in Japanese cuisine.

The legend lives on at the Pearl District's premiere tiki restaurant and lounge, **Trader Vic's** (1203 NE Glisan St.). Island-inspired, locally sourced Polynesian-style cuisine and frothy, umbrella-decorated drinks are the order of the day at this exotic outlet that is anything but ordinary.

The recently opened **World Foods Portland** (830 N.W. Everett St.) has added an incredibly diverse international market to the Pearl. It also has one of the coolest deli cases in town jam-packed with both hot and cold options that include everything from homemade pickles to hummus to turkey and other meaty dishes.

Northwest Comfort

When is a sports bar not really a sports bar? When it is **Brix Tavern** (1338 N.W. Hoyt St.). A different kind of sports bar, Brix still has plenty of discreetly placed televisions to watch the big game on, but they're placed in an inviting and all together too comfortable dining room where you can order your favorite burger or go up a notch and inquire about the three course dinner.

BridgePort, founded in 1984 by local winemakers Richard and Nancy Ponzi, is "Oregon's Oldest Craft Brewery". And their **BridgePort BrewPub** (1313 N.W. Marshall St.) was one of the original places to grab a bite to eat with a beer in what once was the far-end of the Pearl District. BridgePort continues to serve some of the best grub in these parts (often incorporating their hand-crafted ales) and their spacious "loading dock" is one of the busiest outdoor decks in the city.

An incredibly cool place to grab a bite with friends whether for breakfast, dinner or lunch is **Daily in the Pearl** (902 N.W. 13th Ave.). As the name implies, this is the kind of place you want to visit on a daily basis. This place rocks the neighborhood with a rotating list of specials that is there to

greet when you first open the door. They also make sure to keep favorites on the daily menu too, like a Painted Hills beef burger, for those who don't like to deviate from their routine.

Portland—and the Pearl's—first made-to-order salad-centric restaurant **Garden Bar Salad Co.** (25 N.W. 11th Ave.) is all about keeping it fresh and inexpensive. Whether you want to keep it on the light side with kale and cukes or “cowboy up” and throw some steak on that salad, this ingenious and inventive green-space makes for one nifty and thrifty meal.

Looking for 100-percent organic, raw juice that is not treated with artificial ingredients to extend shelf-life? **Greenleaf Juicing** (810 N.W. 12th Ave.) has got you covered. They even deliver their juice seven days a week with smart-cars. And if you are looking for a nifty cleanse, this juiced-up bar is good for everyone from seasoned vets to very first-timers.

Glyph Café (804 N.W. Couch St.) is located in the North Park Blocks underneath the new housing for area art students. Glyph (as in hieroglyph) offers a relaxed space for locals and students alike. According to the owners, the “glyph” expresses their mis-



Left: top and shorts from REI, and jewelry from Mabel and Zora; dress from REI, purse from FlairWalk, and scarf from LUCA.

sion to provide a crossroads for this city's diverse art community to meet and share ideas. It's also a great place to grab a cup of joe and watch the neighborhood happenings in the North Park Blocks.

A longtime Portland favorite, **HotLips Pizza** (725 Northwest 10th Ave.) has been serving sustainable gourmet pies, salads and

their own brand of sodas for decades now. The Pearl District outlet, located in the eco-friendly Ecotrust Building, is a great place to slap together a couple of slices made from whole-wheat dough and other healthy ingredients and grab some sun in their spacious outside dining area.

As much a gathering space as it is one of

the city's top bakeries, **Lovejoy Bakers** (939 N.W. 10th Ave.) wonderful offerings go far beyond its large selection of breads and pastries. For breakfast you might want to try a bowl of steel cut oats, and lunch has an amazing display of soups, salads and café sandwiches. They even serve diners-to-go including such hearty items as Gumbo with Andouille Sausage, Chicken and Shrimp; Lamb and Black Bean Chili with Saffron Basmati and Lime Yogurt.

The airy **On Deck Sports Bar & Grill** (910 N.W. 14th Ave.) is geared toward outdoor and sports lovers. Specializing in fare you'd find at your favorite stadium, you just might think you're actually at the game with at least two dozen HD-TVs (including one in 3-D for those really super close moments) spread across this incredibly spacious sports bar.

JUST OUTSIDE THE PEARL

At the one and only **The Original Dinerant** (300 SW Sixth Ave.) you'll enjoy a different take on all-day dining. Located a couple of blocks outside of the Pearl, smack dab on the MAX Line, The Original has a place in the hearts of both travelers and locals alike for its original takes on food from the 1950s and 60s in an atmosphere that evokes supper clubs of days gone by.



Listings and photos by Julian Miller



There's not nearly enough room for us to review every great place to eat and drink in the Pearl District. Here's a list of the best of the rest. Enjoy!

BARS & BREWPUBS

Blitz Pearl, 110 N.W. 10th Ave.

Spacious sports bar that is reminiscent of a college rec room, complete with sofas and an air-hockey table, with plenty of flat screens and local brews on tap.

Encore Poker Club, 535 N.W. 16th Ave.

Large, lodge-like poker room, complete with a full bar, that frequently features tournament poker events.

Jimmy Mak's, 221 N.W. 10th Ave.

Intimate jazz club that also serves great food and drinks. One of the precursors of the modern Pearl District.

Life of Riley Tavern, 300 N.W. 10th Ave.

Casual corner bar with twenty-four beers on tap and a game room downstairs that transforms into young peoples' hot spot on weekends.

Low Brow Lounge, 1036 N.W. Hoyt St.

Dive bar that lives up to its name, in a good way.

Olive or Twist Martini Bar, 925 N.W. 11th Ave.

Modern, low-key martini bar with a mixture of classic and decadent vodka and gin cocktails.

Remedy Wine Bar, 733 N.W. Everett St.

Comfortable wine bar with a modern living room vibe specializing in fresh, young wines.

Splash Bar, 904 N.W. Couch St.

A self-described "beach themed party bar" reminiscent of spring break that caters to the youthful and rowdy.

Tea Zone and Camellia Lounge, 510 N.W. 11th Ave.

Purveyor of fine teas and desserts in a cozy, unassuming space with a cocktail lounge in the back that features live music.

Teardrop Cocktail Lounge, 1015 N.W. Everett St.

The cocktail craftsmans at the elegant Teardrop lounge serve up fresh, speciality craft drinks.

Tilt, 1355 N.W. Everett St. #120

Tilt, located inside a refurbished warehouse, serves up delicious burgers, tots and pies in addition to well-crafted cocktails.

Vault Martini Bar, 226 N.W. 12th Ave.

Meticulously crafted cocktails in a modern, living-room style space.

RESTAURANTS

Burrito Bar, 911 N.W. Hoyt St.

Locally-sourced, Caribbean-style burritos that are personalized and made-to-order.

Byways Café, 1212 N.W. Glisan St.

Filled with kitschy travel memorabilia and metallic vinyl booths, this Pearl mainstay has become a favorite of locals and tourists

alike by serving up delicious American classics.

Caffè Allora, 504 N.W. 9th Ave.

An intimate Italian café with a minimalist, industrial atmosphere that specializes in simple Italian fare.

Cha!Cha!Cha!, 1208 N.W. Glisan St.

This local mexican chain serves up delicious locally harvested, sustainable food in a timely manner.

Chakam Thai Kitchen, 323 N.W. Park Ave.

A tasty and inexpensive locals-favorite Thai restaurant.

Chipotle, 1201 N.W. Lovejoy St.

National fast-food chain that serves made-to-order burritos and bowls with organic, sustainable ingredients.

Coppia Restaurant & Wine Bar, 417 N.W. 10th Ave.

Italian restaurant that specializes in the food and wine of Piedmont, Italy with a modern ambiance.

Fuller's Coffee Shop, 136 N.W. 9th Ave.

A holdover from the Portland of yesteryear, Fuller's is an old-school diner that serves inexpensive breakfast dishes.

Giorgio's Restaurant, 1131 N.W. Hoyt St.

Traditional Northern Italian cuisine with French and Northwest influences featuring house-made pasta.

Hawaiian Time, 505 N.W. 14th Ave.

Located inside a repurposed gas station, Hawaiian Time is a popular lunch-time destination serving meat, rice, and macaroni salad.

Isabel, 330 N.W. 10th Ave.

Pearl eatery Isabel blends Latin and Asian cuisines into one delicious, healthy result.

Jinx Kitchen & Lounge, 232 N.W. 12th Ave.

Pan-Asian eatery with a casual, playful atmosphere.

Laughing Planet Café, 721 N.W. 9th Ave.

Local chain that serves Northwest-inspired, locally-sourced Mexican food.

Le Bouchon, 517 N.W. 14th Ave.

Authentic neighborhood French bistro on the edge of the Pearl district.

Little Big Burger, 122 N.W. 10th Ave.

Deceptively petit gourmet burgers on a brioche bun paired with fries cooked in truffle oil.

Marinepolis Sushi Land, 138 N.W. 10th Ave.

Inexpensive sushi-go-round that features various nigiri and rolls.

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Mio Sushi, 1317 N.W. Hoyt St.

Popular local chain that offers sushi standbys at a reasonable price.

Park Kitchen, 422 N.W. 8th Ave.

New American farm-to-table fine restaurant with a seasonal, rotating menu.

Pink Rose, 1300 N.W. Lovejoy St.

Northwest cuisine with a nightclub atmosphere.

Pizza Schmizza, 1036 N.W. Glisan St.

This northwest pizza chain, a local favorite, is filled with kitschy decorations.

Prasad, 925 N.W. Davis St.

Vegetarian health food café located inside Yoga Pearl.

Silk (Pho Van), 1012 N.W. Glisan St.

Upscale Vietnamese fushion with specialty, Asian-inspired cocktails.

Supa!, 432 N.W. 11th Ave.

Supa! offers small batch artisan soups and sandwiches to soak it all up.

The Parish, 231 N.W. 11th Ave.

Traditional Cajun food meets European-inspired Creole that specializes in fresh, local oysters.

Yama Sushi, 926 N.W. 10th Ave.

Fresh, high-quality sushi bar with a seasonal menu.

COFFEE, TEA, SWEETS & ICE CREAM

Armory Café, 128 N.W. 11th Ave.

Small café located inside the Gerding Theater with reasonably priced food and coffee.

Barista, 539 N.W. 13th Ave.

Small, industrial coffee shop serving a variety of beans from top-notch roasters.

Café Theobroma, 1037 N.W. Flanders St.

European-style café that also serves crepes and paninis.

Cupcake Jones, 307 N.W. 10th Ave.

Purveyors of Portland's favorite cupcakes made from scratch with local, sustainable ingredients.





John's Café, 301 N.W. Broadway

A surprisingly inexpensive, unassuming diner.

Nossa Familia Coffee, 811 N.W. 13th Ave.

Farm-to-cup café that features family-grown Brazilian coffee.

Nuvrei Patisserie & Café, 404 N.W. 10th Ave.

In a city full of cafes, Nuvrei stands out with its impressive selection of pastries as well as sandwiches and salads.

Ovation Coffee and Tea, 941 N.W. Overton St.

Middle Eastern inspired café that serves handcrafted espresso and fresh pastries.

Pearl Bakery, 102 N.W. 9th Ave.

Artisan breads, pastries, and sandwiches.

The Red E Café, 721 N.W. 9th Ave.

Located inside the sustainable Eco-Trust building, the Red E brews small-batch, house-roasted coffee.

Urban Grind Coffeehouse, 911 N.W. 14th Ave.

Neighborhood favorite that serves small-batch, organic coffee.

Verdun Fine Chocolate, 421 N.W. 10th Ave.

Specialty purveyor of fine Lebanese chocolates.

World Cup Coffee & Tea, 1740 N.W. Glisan St.

Specialty coffee chain that offers sustainable, organic beans.

FIVE QUESTIONS



■ ■ ■ *With three chefs*

Pearl District chefs Jill Ramseier, Collin McFadyen and Cathy Whims were all smiles when chatting with the author. PHOTO BY JULIAN MILLER

Story by Byron Beck

We sat down at Oven & Shaker recently to talk to three of the Pearl District's most accomplished chefs: Collin McFadyen of breakfast favorite Byways Café; Cathy Whims, owner of Nostrana and co-owner of pizza-centric Oven & Shaker; and Jill Ramseier, Executive Chef at the beer-loving Deschutes Brewery.

Although these three never thought they would grow up to be chefs that is what they've become. Two, McFadyen and Whims, co-own their businesses, while Ramseier orchestrates one of the biggest and busiest kitchens in Pearl. We asked these busy chefs what it's like to be a chef in one of Portland's busiest neighborhoods.

You are all the head chefs of your domains. What does it mean for you to be a chef?

Jill Ramseier: To inspire people, and I mean that on many different levels. I hope that other chefs are inspired by the consistency of my food and the nuanced cre-

ativity; I hope my employees are inspired to become chefs themselves or to learn butchery or baking; I hope to inspire my daughter to hopefully not have her hate me for working fifty-five hours a week. It's about taking that passion for something and making it meaningful, because you can be passionate about a lot of things, but to find the balance between your skill and that passion...a lot of people never find that.

Cathy Whims: I think it's a lot about "mentoring." The point when I really felt like a chef was when I had former cooks tell me how much they actually learned working with me at my various restaurants and how that shaped how they thought about food and how they thought about anything in the restaurant business, and I think that to me is the most important thing. And it's just amazing when you realize that you've had an effect on people and that you've inspired them and you've kept them inspired and also kept them true to their art or their craft.

Collin McFadyen: I never called myself

a chef until I saw (celebrity chef) Anthony Bourdain interviewed, and one of the questions was, "When is a person a chef?" and he said, "When they lead in the kitchen." I said "Well fine, you can call me a chef, that's great." I've spent half of my life in the same kitchen, on the same stove and in the same dining room with some of the same customers. I've watched kids go from babies, to being in college. I look at my dining room as just an extension of my "chef-ery" as much my tiny kitchen is. That part is huge. That's my other house, my family, my everything.

Is there a particular challenge to being a female chef?

McFadyen: There's the difference when you're first coming into it. You have to learn how to stand up for yourself immediately. When I first started back in the late 80s, women only worked pantry and there was the occasional pastry chef. They weren't letting people up on the sauté or broiler, and now it seems that women are everywhere. It's almost a non-issue.

Ramseier: I think we live in a city that has a lot of really great women cooks, so I think in this city it's not that hard. But I agree with you that ten years ago, if you were the only girl on line, you had to work twice as hard just to get the respect, but nowadays it is so easy because—and I don't know if it's because there are a lot more women chefs that hire women and just believe that women are equal—but, yeah, it's a lot different now, especially in Portland where it's not as much as a stigma.

Whims: I think my experience is different. At Genoa (Cathy worked at that local icon for two decades) we were an alternative restaurant started by a bunch of Reed College students. It was mostly women, so I really didn't experience that, but I hear it from other people, and I'm aware of it.

What makes you different from male chefs?

Ramseier: I don't know if it's a personality or because I'm a woman—but there is something to be said for not micromanaging but having your eye on every pot that's simmering in your kitchen. One of the things that I think got me this job is that I wasn't afraid to learn the ins-and-outs of everything going on in the kitchen and knowing how they're all supposed to function together.

Whims: It's a holistic approach. When I started off at Genoa I would meet other chefs at events...and they would be like, "Man, we did three hundred and forty-seven covers last night, and we were killing it!" And I was like, "Well, what does your food taste like?" and "Why aren't you talking about how excited you are about this new risotto that you put on the menu." I don't want to sound sexist, but I feel like that is something that probably the three of us bring to our businesses that isn't always a part of the classic male chef.

McFadyen: All of us have the ability to walk through our kitchen when we are busy and in the "weeds" and scream "You guys are screwing up!" But I try to say "Everybody, just take a deep breath; it's cooking and let's slow it down...and we'll catch right back up." I am not down with the freaking out, competitive type of stuff. I think that's a difference we might bring to it.

Whims: I also think we probably all don't want anyone to fail.

McFadyen: That's totally what I tell every one of my cooks. I'm on your side.

Whims: Yeah, I'm not going to let you fail. You're going to have the support that you need and the attention that you need.

What role does your restaurant play in The Pearl?

McFadyen: If the Pearl were a house, we'd be the breakfast nook. I'm almost 100-percent certain that we are the oldest restaurant in the Pearl at this point, so I'm not going to say I am the oldest, but it's that close. We have a lot of people who eat there every single day. We're just kind of like the little joint. But it's been a big change for us since appearing on The Food Network.

We've never had tourists before, and it was really weird to all of a sudden to have people walking in and they want to have what (celebrity chef) Guy Fieri had, and you have to nod and smile and be like, "Wow, I had no idea that was going to happen."

Whims: I think O&S's main role is to be a place that's fun to be at, that offers great cocktails and doesn't take itself too seriously. From the very beginning I always thought this place would be more playful than any other restaurant that I was involved with.

I'm a Latin major and I approach things very classically, and so Nostrana (Whims Southeast-side eatery) is a real example of that. My (O&S business) partner Ryan Magarian is so playful, fun and imaginative that I wanted the restaurant to be that way too.

Ramseier: I think one of the biggest premises that Deschutes as a culture embraces is that we are a family and our customers are our family. (When) they come in we want them to have an amazing time, to love their food and come together over the table, whether it's over food or beers. It's a conversation place. (If we were part of a house) we would be the playful family room.

Is there anything you would like to see happening in Portland's food scene?

McFadyen: More mobile food. And not necessarily food carts. I don't like the food carts all in pods.

Ramseier: (I'd like to see) a Pearl bike crawl where you stopped at a whole bunch of places and just had a bite.

Whims: My partner, Ryan, always has this thing that he says: ESP, which is experience, service, product. I think it's hard for us, as chefs, to realize that probably way down the line is the food that we put out.

And as chefs, we go places because of the food, but I think most people go places because of the experience that they have, and I think that we could definitely use some help in the decor department in Portland restaurants here.



Modern Living in the Vintage Style

New PDBA member **Thea's Vintage Living**, an antique shop in Portland, offers an eclectic blend of furniture, accessories, jewelry (and more) from all around the world. Products date from the 1800s to mid-century retro vintage, and also include a wide selection of hand-picked locally-made, artisan accessories and jewelry that is vintage inspired.

Thea's is also active in supporting the community, hosting trunk shows by local designers on the store's main floor and exhibits by local artists in their upstairs Gopal gallery. The gallery's "May Flowers" exhibit shows work by Portland artists Lubosh Cech, Anji Grainger, Yasodha Gopal, Laura Santi, Kaye Synoground and Katherine Witeman. June's trunk show features unique jewelry and leather goods by local designer Hana Wear, June 6-9.

Whatever the occasion, you'll find something unique at Thea's. 204 N.W. Glisan Street.

Local favorite joins PDBA

Everybody knows somebody who just loves shopping at **Storables**.

The Portland-based company's combination of affordable, functional storage solutions, utilitarian designs and clever houseware novelties is irresistible, right? Well, we're pleased to welcome Storables to the PDBA. Since 1981, Storables has helped us organize our entire homes and offices, and also to help others do the same (who hasn't given the gift of Storables at one time or another?). They even offer free custom closet design service for chic Portland homeowners. 105 N.W. 13th Ave.

