

Welcome TO PORTLAND!

SUMMERTIME VISITORS:

Beyond Multnomah Falls and Saturday Market, **creative itineraries** for your friends, family or parents

PAGE

7



SUMMER GUIDE:
hot ticket!
PULLOUT SECTION



Your arts and entertainment source

WAY OUT GOES GREEN | PLUGGED IN, 5
RICE IS NICE: BEST PLACES TO ENJOY SAKE | DINING, 17
"HIGH SCHOOL MUSICAL," A STUDY GUIDE | PERFORMANCE, 33

► dining

platter

food finds,
restaurant news
and dining trends

By CHRISTINA MELANDER

LUCIER'S BIG BET — Walking through \$4 million Lucier restaurant, on the South Waterfront, it's clear that owner Chris Dussin means to deliver a din-

ing experience heretofore unseen in Portland.

With custom leather furniture from Italy and high-polish marble on bar tables; with true Kobe beef and a cart full of caviar on offer from the kitchen; with a wine list that spans \$25 to \$10,000 for a single bottle, Lucier aspires to be swankier than Bluehour, more contemporary than El Gaucho and as food-obsessed as Genoa during its

heyday.

Whether Portlanders are of a mind to hold up their end of the bargain and shell out for luxe good times remains to be seen.

But you can't fault Dussin, his wife, Tyanne, and partner-chef Pascal Chureau for aiming high.

The restaurant they have created, with design direction from industry pros Alvarez + Brock, is supermodel stunning. Situated in a single-story standalone building about 10 feet from the riverbank, Lucier is wrapped in windows and handsome African hardwoods. Inside, a tasteful water channel snakes around the dining room, echoing the nearby Willamette. A reflective gold pod faceted like a gemstone conceals the bar and its noisy presence. Overhead, bronze tube chandeliers lend a bit of edge to the classy decor.

Will the food rival the trappings?

Chureau, who also is executive chef at Fenouil (the Dussins formed a business alliance with Chureau a year ago and bought out Fenouil founders David and Susan Regan), tapped his classic French training and assembled a brigade-style kitchen for Lucier. In this model, two cooks command each station — garde-manger, salad, sauté, etc. — and handle every aspect of the dishes for which they are responsible. The goal is consistency. "It allows us to control the product from when it comes in the door to when it goes out on a plate," Chureau explains. "In other kitchens it's more typical for management to do the butchering. Here, when a tuna comes in, the fish station butchers, prepares and plates it. If there's a problem, you know where to go."



BENJAMIN BRINK/THE OREGONIAN

Lucier chef Pascal Chureau delivers a plate of halibut cheeks. The kitchen crew has been working full time for a month getting ready for the luxe South Waterfront restaurant's opening.

Preview menus were not available, but Chureau describes Lucier's food as modern European cuisine, pulling flavors from Morocco, Italy and Portugal as well as from France, and borrowing techniques from Japan. Menus comprise a la carte, bar and a seven-course chef's tasting menu that emphasizes a few ingredients — tomatoes and the red mullet fish rouget, for example — throughout the entire meal. To encourage diners to try luxury items like Kobe beef and live scallops in the shell, the kitchen will prepare them in tiny portions, coupling, say, an ounce of Wagyu beef with a New York steak to demonstrate the difference. Similarly, wine director Scott Calvert will pour several of his

200 Champagnes by the glass.

Champagne and caviar are a world apart from the Virginia Cafe, founded by Dussin's grandfather in 1914, and the Old Spaghetti Factory, opened by Dussin's father in 1969. The third-generation restaurateur has longed to open a high-end place for a decade and felt the time was right despite the shifting economy. "Things go in cycles," Dussin says. "People always find a way to go out and celebrate special occasions."

Lucier opens for dinner on Monday, May 26, 1910 S.W. River Drive; 503-222-7300; www.lucier-portland.com

Christina Melander is a Portland freelance writer; cm@christinamelander.com

localflavor localflavor localflavor localflavor

Join us for Father's Day



The Place for Great Steaks
and Fresh Seafood
...And a Beautiful River View!

Join us for Sunday
Champagne Brunch

Over 100 items
including an omelette station,
crepe suzette station, sushi bar,
peel-&-eat shrimp and crab legs,
carving station, fresh seafood
& a wide variety of desserts
and unlimited champagne!

All for only...
\$25 Adults
\$12⁵⁰ Children 11 & under



TUXEDO CHARLEYS

Social Hour
4-7pm Mon-Fri in the Lounge

Music
Friday & Saturday
9:30 pm start time

Minutes from downtown • Easy I-5 access • Free Parking

BANQUET FACILITIES AVAILABLE

for reservations call 503-289-0966 • 909 N. Hayden Island Drive, Portland 97217

blog.oregonlive.com/fashion

What to wear...
And not
so much.

Read Vivian McInerney
on Fashion in print
and online.



OregonLive.com

The Oregonian



glass

Melissa Dyne

May 29–August 10, 2008

Panel Discussion, Thursday, May 29, 7 PM
Join Melissa Dyne, M.K. Guth, Namita Gupta Wiggers and
moderator Stephanie Snyder for a discussion on the relationship
between concept-driven art, industry and craft.

SUPPORT FOR THIS EXHIBITION PROVIDED BY: Perkins Coie, LLP
Jason Saunders and Stephanie Kelly of Morgan Stanley
ADDITIONAL SUPPORT PROVIDED BY BENSON INDUSTRIES, LLC

724 Northwest Davis Street | Portland, Oregon 97209 | 503.225.2654 | MuseumofContemporaryCraft.org
Admission to the Museum is free | Open Tuesday–Sunday 11 AM–6 PM and Thursday 11 AM–8 PM

Museum of Contemporary Craft