

platter

food finds, restaurant news and dining trends

By CHRISTINA MELANDER

INDIE BREWER GOES BIG TIME

— When I heard that **Laurelwood Brewing Co.** was opening a third location, at North-east 51st Avenue and Sandy Boulevard, I was sure I had the address wrong. Just 10 blocks east of the original Laurelwood?

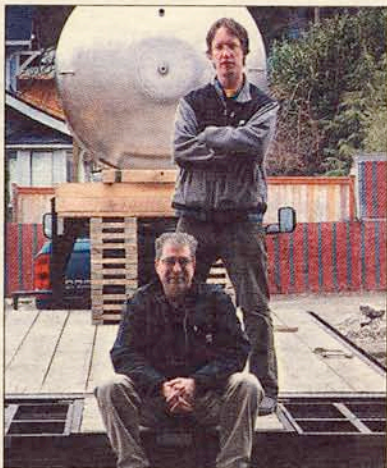
It's true.

Next month, owners Michael De Kalb, 47, and Cathy Woo-De Kalb, 44, will fire up new brewing tanks inside the barn-like hulk that hosted many a production of "Forever Plaid"

during its days as Sylvia's Class Act Dinner Theater. The De Kalbs bought the building a year ago to accommodate increased beer production and a larger restaurant, scheduled to open in April or May. The new brewpub will have not one but two kids play areas and, by summer, a rooftop deck with a sweeping view that stretches to downtown. Michael says the 40th Avenue location is full all the time and the couple needed more space to handle future expansion.

Such as? Laurelwood will open two spots at Portland International Airport later this year, for which it will bottle selected beers — a first for the company. "We'll have one pub on Concourse A and one on Concourse E, each with a play area for kids. We want to re-create the experience you'd have at our street locations as closely as possible," De Kalb says. Laurelwood will also distribute bottled beer to local grocery stores and to the Eugene market.

Once the dust settles at the new flagship brewpub, the Northeast outlet will be rechristened Laurelwood Pizza Co. Recycling the spent grain and wort left over from brewing to make pizza dough will fit nicely with Laurelwood's mission to use organic and naturally raised in-



STEPHANIE YAO/THE OREGONIAN

Michael De Kalb (seated) and brewer Chad Kennedy prepare to open another Laurelwood Brewing Co. brewpub, on Sandy Boulevard. And that's just for starters.

gredients in its cooking and beer-making. "First and foremost, we're a restaurant," De Kalb says. "A restaurant with world-class beer."

Laurelwood is open at 1728 N.E. 40th Ave., 503-282-0622; and 2327 N.W. Kearney St., 503-228-5533.

NICK'S: THE NEXT GENERATION — On Sunday, McMinnville stalwart **Nick's Italian Cafe** celebrates 30 years of spinach ravioli, crab lasagna and pinot noir with a party for friends and family. Two days later, the wine country pioneer will reopen a changed restaurant. Nick Peirano, who founded the ambitious eatery with then-wife Shirley Kishiyama when Yamhill County saw more tumbleweeds than thirsty tourists, will pass the toque to his daughter **Carmen Peirano**, 32, and her fiancé, **Eric Ferguson**, 26. The duo, fresh from four months of curing prosciutto and rolling pasta dough in Orvieto, will gradually introduce new dishes to Nick's classic menu, with plenty of guidance from Papa.

With an Italian dad and a food-loving Japanese mom, Peirano enjoyed quite a culinary education growing up, though she worked as a model for a decade before deciding that cooking — and Nick's, the res-

taurant she grew up in — was indeed her future. She met Ferguson at San Francisco's Michelin-starred French-Italian Quince Restaurant during an internship to complete her culinary degree from City College of San Francisco. Ferguson has also cooked at the well-regarded Salute Ristorante in

Charlotte, N.C., where he attended culinary school.

"We're interested in sharing responsibilities in the kitchen," Peirano says. As the menu evolves, look for new influences, including Umbrian sauces and pastas such as umbrechelli, the favored noodle of Orvieto.

"People can come in and still

expect to have my great-grandmother's minestrone," Peirano says, "but they'll be able to try new soups, too."

521 N.E. Third St., McMinnville; 503-434-4471; open for dinner Tuesday-Sunday.

Christina Melander is a Portland writer. Contact her at cm@christinamelander.com

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