




The Chef's Table at Jory affords a front-row view of the kitchen.

Fine Dining in Oregon Wine Country

After a day of wine tasting in the north Willamette Valley, there's nothing better than a relaxing meal at a great restaurant—and your local fine dining options are growing quickly! There's plenty to choose from among the established local favorites such as Nick's Italian Café, Joel Palmer House, The Dundee Bistro, Tina's Restaurant, The Painted Lady, Bistro Maison, Cuvée, La Rambla, or Red Hills Provincial Dining. But now there are three new destination restaurants to try—Jory, Thistle, and Farm to Fork—and enjoy farm-to-table cuisine at its finest.

Jory

at **The Allison Inn & Spa**
 2525 Allison Lane, Newberg, OR
 503-554-2525, theallison.com

 Just as The Allison Inn & Spa is named for the ancient Lake Allison that helped form the agricultural riches of the Willamette Valley, so the inn's signature restaurant is named after the soil that has made the region's wines so famous: Jory. The name is also appropriate for Executive Chef Nathan Lockwood's ambition: to provide locally sourced, ever-changing menus that reflect the region's culinary character.

Lockwood's menu changes daily depending on what the inn's gardens and his local sources provide. What doesn't change is a focus on quality: dishes are immaculately composed and carefully cooked. A recent entrée of succulent sablefish (black cod) provided a delicious contrast between the fish's buttery flesh and a medley of earthy, subtly crunchy, wild-foraged mushroom varieties. Local lamb loin was perfectly pink and silkily tender in the center, with a delightful herb crust providing a savory and tasty textural crunch.

Menus I've sampled have been well-balanced with options for all eaters: local vegetables, mushrooms, and greens for vegetarians, robust range-fed beef and pork for carnivores, and the occasional pheasant for the adventurous, and

something from the sea for the piscatorially inclined. But remember: the focus is on local and seasonal, so diners should adjust their expectations accordingly.

To complement the kitchen's ambition, Jory features a spectacular wine list. Sommelier Tom Bean has applied his local experience in the gathering of an impressive array of Northwest wines, though the rest of the world is also well represented. Particularly appealing is the ability to order by the taste, sample, or glass, allowing a wide range of cost-effective taste explorations. Bottle prices are surprisingly controlled—a welcome feature at such a high-end restaurant.

Outdoor seating offers spectacular vistas at sundown, while the inside tables are roomy and comfortable. The large open kitchen is impressive, especially when the wood-fired grill is in operation. Ask for seating around the kitchen if you want to see the chefs at work, or splurge for the Chef's Table for a personalized presentation of Lockwood's skills.

Already a haunt for local winemakers, Jory offers a well-executed fine dining experience for luxury-seeking travelers and locals alike.

Open for breakfast, lunch, and dinner throughout the week.

—Cole Danehower ►

