

# Best Destination Restaurant



## WINNER PELICAN PUB & BREWERY, PACIFIC CITY

Oregon's only oceanfront brewery, the Pelican Pub & Brewery has taken craft beer and pub fare to new heights. Brewmaster Darron Welch's talent for crafting fine ales has earned the Pelican many awards—Brewpub of the Year at the Great American Beer Festival, Champion Large Brewpub at the World Beer Cup, and two gold and two silver medals recently from the European Beer Star in Munich, Germany. Located on the beach at Cape Kiwanda in Pacific City, the Pelican Brewery ([pelican-brewery.com](http://pelican-brewery.com)) serves food for every palette, breakfast, lunch and dinner. Order the pale-malt crusted salmon and pair it with a MacPelican Scottish Ale or try the veggie burger made with spent grains from the brewing process. A portion of revenues from Pelican's newest brew, Silverspot IPA, will help to save the endangered Oregon Silverspot butterfly. On warm days, dine on the patio and savor the views of Haystack Rock, Cape Kiwanda and surfers riding the waves. Tours of the brewery are available on request.

## RUNNER-UP THE JOEL PALMER HOUSE, DAYTON

The Joel Palmer House ([joelpalmerhouse.com](http://joelpalmerhouse.com)) dishes up authentic Oregon—from the exotic mushroom-inspired and locally sourced cuisine to the 600-bottle all-Oregon wine list. "We're trying to keep it fresh, while remaining true to our roots," says owner and fourth-generation chef and restaurateur Christopher Czarnecki. Get cozy in the 1857 Victorian residence built by Oregon pioneer Joel Palmer in historic Dayton—today the heart of Oregon wine country. Czarnecki suggests Heidi's three-mushroom tart with Pinot noir. Open Tuesday through Saturday, diners can order the \$49, three-course meal, or the seven- to eight-course mushroom madness tasting at \$80. (Note: the restaurant closes from Dec. 29, 2012 to Jan. 22, 2013.)

