



nel centro – the cuisine of the riviera

Nel Centro Newsletter, Winter 2009

Baby, It's Cold Outside!

Season Greetings! Even though the patio is closed until spring and the fire pits are a little bit dimmer, there's still plenty of heat and light in the friendly confines of the bar and dining room. We opened just six months ago and thanks to your support we're off to a strong start. This newsletter has the scoop on our New Years Eve festivities, our new happy hour, seasonal menu changes, new libations and recent press clippings. Also included, are a few grace notes about our jazz program and how to find us on [Twitter](#) and [Facebook](#).



Barkeep Michael Kelsall

Announcing Nel Centro's new Four to Six Happy Hour. We're pleased to announce the launch of our new happy hour. Happy Hour kicks off Tuesday December 15th and is offered exclusively in the bar, seven days a week from 4–6pm. Local microbrews are just \$4, well drinks are \$5, house red, white and sparkling are \$5 as well as a terrific selection of dishes, from mussels, to pizza, to burgers are available for just \$6! The full happy hour menu can be [viewed here](#).

New Years Eve Festivities at Nel Centro

nel centro

1408 SW Sixth Ave
Portland, OR
503.484.1099

Dinner

Sun – Thurs: 5:00–
9:00pm
Fri & Sat: 5:00–10:00pm

Lunch

Mon – Fri: 11:30am–
2:30pm

Brunch

Sun: 8:00am–2:00pm

Breakfast

Mon – Fri: 6:30–
10:30am
Sat: 7:30–11:30am

Let's hope that 2010 signals a return to prosperity. Begin your celebration by [reserving a table](#) at Nel Centro. Chef Paul has created some seasonal specials to complement the regular nel centro dinner menu. Our house band, The [Mike Pardew Group](#), takes the stage at 10:00 pm and they're playing well into the New Year. Please [join us!](#) There's no cover charge.

Round out your New Years Eve celebration in safety and comfort by retiring to a luxurious room at the adjacent [Hotel Modera](#). A special NelCentro rate of \$99 (which includes complimentary overnight parking) is available by visiting the Modera [website](#). Click on the link 'Click here for special rates' under the Search column and enter the code "machado" in the 'Enter corporate number' field or call the hotel at 503.484.1084.

New Years Eve Specials

Soup

Local Oyster Bisque with Horseradish Flan and American Caviar

Appetizer

Stuffed Artichoke with Dungeness Crab, Meyer Lemon and Breadcrumbs

Pasta

Fig Gnocchi with Braised Rabbit, Pancetta and Vin Santo Sauce

Fish

Whole Roasted Branzino for Two with Roasted Potatoes, Chanterelles and Little Onions

Entrée

Rotisserie Cascade Natural Beef with Gorgonzola Rosti Potatoes, Creamed Spinach and Barolo Sauce

Dessert

Blood Orange Panna Cotta with Winter Citrus Soup

New Menu and Cocktail Items

The seasons turn, the agricultural cycle shifts, and the menu changes. This winter brings a few new menu items to the table. For starters, we've added a Duck Confit with Braised Red Cabbage and Apples, and we're also making a mouth-watering Arancini, a Cheese Stuffed Saffron Risotto with Tomato Fondue. The words delectable, dreamy and delicious come to mind.

We're happy to be offering two new winter salads: Winter Chicories with Gorgonzola, Apples & Walnuts and a wonderful Roasted Beet Salad with Warm Ricotta, Grapefruit & Hazelnuts.

The kitchen has hit two new pasta dishes out of the park. Our Herb Gnocchi with Wild Boar Ragu is heaven, and the Lasagna al Forno with Pumpkin, Pesto Bianco and Sage is a perfect complement to a cold winter night.

For entrees, we're featuring Beef Short Ribs with Black Kale Gratin & Fried Panisse and we're also making a very hearty Braised Lamb Shank with Winter Root Vegetable Puree.

Check out the [full menu here](#).

Over at the [bar](#), we're shaking a very tasty *Pomegranate Daiquiri* (Silver Rum,

Pomegranate & Lime), a grown-up *Genevieve Cocktail* (Aviation Gin, Pear & Lemon) and a very cool *Lillet Midi* (Lillet Blanc, Aperol, Tangerine & Bitters)



Patron David Machado and artist Gary Reddick in front of "Nel Centro"

"Nel Centro" Comes Home

Gary Reddick is an award-winning Portland architect, civic leader and artist. David Machado, Nel Centro's owner, is a long time friend and client of Mr. Reddick, and has always admired and respected Gary's work.

Drinks at the Nel Centro bar sparked a discussion between Gary and Dave about color and design that led to the inception of the painting.

Gary recalls, "This was such a rich experience. We talked about the region, the food, and the geography. David wanted something slightly abstract but gestural to architecture, warm and romantic, yet not overpowering to the point of distraction."

Machado is delighted with the end result. "I think Gary's painting expresses what we're trying to do here with our food, décor and our whole approach," he said.

"Nel Centro" is a 4' x 6' mixed media on birch panel that hangs in a perfect position by the bar – lending a painterly Ligurian vibrancy to the Nel Centro experience.

What They're Saying :: Recent Press

Nel Centro is garnering terrific reviews from all quarters. The [Portland Monthly](#) is all fired up about our breakfast dishes. "Nel Centro's daily breakfast and weekend brunch are sure bets: try the grilled polenta topped with a poached egg, pork loin, and sage hollandaise."

The [Willamette Week](#) is taken (rightly so) with our rotisserie. "The large open kitchen prominently features a large rotisserie (fire is a Machado signature) that turns out excellent roast chicken and lamb."

Local food writer Nancy Rommelmann explores the Machado mojo in her article "[Talking with David Machado](#)" in the current issue of [MIX Magazine](#).

"Chef de cuisine R. Paul Hyman creates classic, straightforward dishes. Starter plates of plump, garlicky mussels finished with vermouth and parsley, or salt cod croquettes with red pepper rouille, live seamlessly alongside land-inspired dishes like bucatini (a long, hollow noodle) topped with lamb meatballs and aged ricotta, or pansotti-Genoese ravioli shaped like half moons, filled with house-made ricotta, and smothered in a rich walnut sauce."

- Mike Thelin, Portland Monthly



Nel Centro is available to host private parties of 10 to 90 diners

Private Dining at Nel Centro

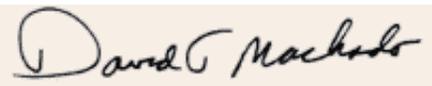
Thinking of hosting an event for your company, family or friends? For holiday parties, family reunions, wedding receptions, retirement parties, business meetings, anniversary parties, or other special occasions, Nel Centro has five elegant yet comfortable private dining rooms available for you. We offer a wide range of [breakfast, lunch and dinner options](#) to fit your budget. We can accommodate parties of 10 to 90 diners. For more information, call Michelle Glass at 503.484.1099 or email her at michelle@nelcentro.com.

Supporting Jazz :: The Mike Pardew Group at Nel Centro

During these challenging times, the arts are often first on the chopping block. But it's exactly at these times that we need music and art more than ever. As a longtime patron of the arts, and lover of jazz, Nel Centro's chef/owner David Machado is making a statement. On Friday and Saturday nights, Nel Centro features great modern jazz with the [Mike Pardew Group](#). Mike is one of Portland's best young guitarists and he'll be accompanied by Sam Howard on bass and Sam Berrett on drums. The music starts at 10:00pm and there's no cover.

Follow us on Facebook and Twitter

Nel Centro has a [Facebook fan page](#) and we're also on [Twitter](#). On Twitter, we post our daily specials, so keep an eye out for some delicious sounding tweets. We'd love you to become a fan at Facebook.

A handwritten signature in black ink that reads "David Machado". The signature is written in a cursive, flowing style.

David Machado,
Owner, nel centro