

October 09 Portland's Magazine of Food + Drink

Shockingly cheap tempranillos
What to eat in Tacoma, the Pearl, McMi
A fab fall dinner menu

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\$4.99

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Care for some wine?

EAT HERE/TACOMA

Polished and bright, things have changed



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There was a time when you were glad to see the Tacoma exit off I-5 because it meant you were almost to Seattle, but these days, the “City of Destiny” is a tasty destination of its own.

To appreciate where Tacoma has been and where it’s headed, it helps to experience the city of 200,000 under both gray skies and blue. With rain pelting down, the busy port locked in a dull fog and streets cleared of pedestrians, you’re dealt the Tacoma of old: A hardscrabble town shaped by ungracious rail and timber boom-and-bust cycles. But in fair weather, Tacoma literally sparkles, as the sun glints off Commencement Bay and all the glassy surfaces that so clearly evince a reinvented city, one dense with museums, civic funding and polished restaurants. The mark of native-son glass artist Dale Chihuly is everywhere, from the colorful ornaments hanging in Union Station to the highly regarded Museum of Glass, to the installations inside the chic, year-old Hotel Murano. Tacoma’s buzzy restaurants, diverse enough to include an Argentine steakhouse and a chipper cupcake bakery, indicate a bright future for the City of Destiny — in any kind of weather. →