

WASHINGTON | OREGON

IDAHO | MONTANA | ALASKA | BRITISH COLUMBIA

northwest

TRAVEL & LIFE

DISCOVER
OUR

National Forests

Fall Shows
Its True Colors

The Zen of
Stargazing

Free
Fall Travel
Planners

Display until October 31, 2021



NWTRAVELMAG.COM

BOURBON IN MY BACKYARD

BY TRACY BEARD

EXECUTIVE CHEF TIM MCCUSKER and his wife, Melisa, own and operate Feast 316, a small-town restaurant boasting delicious cuisine and a city-size selection of whiskey, bourbon and rye. Located in Camas, Washington, Feast 316 is just minutes from my home; it's in my backyard.

Chef Tim brings years of culinary talent to this neighborhood steakhouse. The vast collection of more than 100 bottles of Canadian, American, Irish, Scottish and Japanese whiskey, bourbon and rye authenticates Melisa's love for whiskey. Don't worry if the selection seems daunting; expert bartender Shelby Schmit will assist with some delicious options based on your preferred profiles.

Whiskeys, ryes and bourbons come in a variety of styles. Some are harsh and best served either on ice, with a mixer, or with water, and others are fantastic straight up or "neat." Flavor profiles are essential to marrying these spirits with food.

"I use think tanks to pair our food and spirits," Chef Tim says. "I take the lead and brainstorm with the staff, and then we put it together to come up with the best combinations." Bourbon tasting is fun, but it's even more enjoyable with food.

My tasting experience began with bronzed salmon topped with coffee bacon jam, all on a bed of arugula dressed with Meyer lemon olive oil. The smoked applewood and cherrywood notes in the Oola Discourse Series Smoked Whiskey from Seattle complemented the sweet fig jam and salmon.

The fried escargot with thyme aioli topped with French black truffle sat atop frisée with tiny sweetie drop peppers from Peru. The red apple, vanilla and black pepper notes in the Jefferson's Ocean Aged Bourbon from Crestwood, Kentucky, tasted delicious with the truffles and escargot.

The coffee, dark cherry and toffee flavors in the Cascadia Port Barrell Aged Rye from Whidbey Island, Washington, combined decadently with the fattiness of the roasted bone marrow topped with cambozola goat cheese. Toast points and pickled onion perfectly balanced the dish.

Lemongrass and kaffir leaf flavored the coconut curry soup with slipper lobster and halibut. The spice notes and exotic fruits in the 12-year-old Weller Original Wheated Bourbon complemented the Asian flavors in the soup.

The tasting ended with a Smokey Muskogee made with Buffalo Trace Bourbon, honey simple syrup, lemon and lime juice. The citrus cut through the richness of the white chocolate croissant pudding with maple bourbon sauce and vanilla ice cream.

Chef Tim creates delectable food, and pairing it with bourbons, whiskeys and ryes makes it a unique event to remember.



© Tracy Beard

Corn, Rye, Barley, Wheat: What's the difference?

Whiskey is a distilled alcoholic beverage made from fermented grain mash, malted barley, rye, corn or wheat. Percentages of specific grains differentiate between the various types of whiskey.

Bourbon whiskey contains a minimum of 51 percent corn and exhibits a caramel color and tends to be sweeter than the other whiskeys. Rye whiskey contains at least 51 percent rye grain and typically presents bitter flavors and has a spicier taste. Scotch and Irish whiskeys contain mostly peated or unpeated barley. Many North American whiskeys use wheat, which tends to soften flavor profiles with subtle spicy and sweet qualities.

Learn more about Feast 316 at camasfeast316.com. Plan your visit to Camas and the greater Vancouver, Washington, area at visitvancouverusa.com.