



THE
JOEL PALMER
HOUSE

The Joel Palmer House is Oregon fine dining at its best – a historic, hospitable, and uniquely delicious taste of place.

- About** Chef Owner Christopher Czarnecki and Director of Hospitality Levi Seed blend tradition and innovation in a dining experience infused with the spirit of true hospitality. Forest-to-table wild mushroom dishes and an unmatched collection of Willamette Valley Pinot Noir make this family-owned establishment a beacon for seekers of authentic Pacific Northwest cuisine.
- History** The Czarnecki family has welcomed wild mushroom lovers to their restaurants for over 100 years. In 1997, the parents of current Chef Owner Christopher Czarnecki moved the family restaurant to Dayton, Oregon, settling in the historic 1857 Joel Palmer House – the former home of Oregon pioneer (and Dayton co-founder) Joel Palmer. Christopher took over from his parents in 2007, and in 2022, ushered in a new era with respectful contemporary renovations of the building, the menu, and the unmatched wine collection.
- Wine** A meal at Joel Palmer House is a delectable master class in Willamette Valley's finest wines. Thanks to decades-long relationships with local vintners, and the meticulous curation of Director of Hospitality & Lead Sommelier Levi Seed, the wine program at the Joel Palmer House features the nation's largest and most sophisticated collection of Willamette Valley Pinot Noir. Verticals of preeminent producers like Adelsheim, Shea, and Archery Summit stretch back to the 1990s. Newer cult labels like Thomas, Authentique and Antica Terra invite guests to experience wines no other restaurant can: over 2,000 bottles of 600+ different wines, more than 96% of which is from Oregon.
- Experience** Hospitality and integrity are paramount at the Joel Palmer House. From the EV chargers and culinary garden in front, to the no-tipping policy and respectful work environment behind the scenes, this is a restaurant that lives its values. A flat 20% service charge supports 100% employer-paid medical and dental benefits for full-time staff, and 401(k) matching for all. Guests are encouraged to relax and be themselves, eating according to their hunger levels with omakase-style menus crafted with ingredients from responsible local purveyors and producers.
- Menus** Seasonally changing prix-fixe menus celebrate local treasures and global inspiration. The **Oregon Omakase** (\$195/pp), **Tête de Cuvée Oregon Omakase** (\$315/pp), and five-course **Mushroom Madness** (\$145/pp) are available year-round. A three-course "**Mushroom Sunshine**" menu is offered weeknights Jan-May (\$99/pp). Ultra-luxe supplemental courses (including New York steak, dry aged 55 days in house) are also available for an additional charge.

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Restaurant Assets Media Kit and [website](#) for photos, video, and accolades.