

# Good Times

A newsletter for all the favorite guests & friends of Salty's Restaurants in the Pacific Northwest.

## Salty's Chefs present "Best of 25 Years" surf & turf platter.

SEATTLE AND PORTLAND – Grilling surf and turf for a quarter of a century now, Salty's wants to show you their undying gratitude and appreciation for so many years of steadfast support. Salty's Chefs have created their "Best of 25 Years" Surf & Turf Dinner Platter featuring a trio of **Blackened Northwest Salmon** with pine nut butter and sweet bell peppers (yes, it's authentic Salty's blackening spice); **Alaskan Cod Supreme** (well, halibut is out of season and we just *can't* serve that frozen stuff) getting the "classic" treatment of dill crème and Tillamook

cheddar cheese and, yes, of course, it's christened with bay shrimp; and last but not least a grilled-to-order four-ounce juicy **Top Sirloin** with merlot demi-glace, crispy onions, red potatoes and winter vegetables, all for \$26.95. **It's a magnificent coterie that calls for a glass of red Zinfandel (not to be confused with white Zinfandel), available for dinner at all Salty's Seafood Grills in January only.**

When you make a reservation in January you're eligible for a daily drawing for free Salty's logo T-shirts and sport shirts. Make reservations online at [www.salty.com](http://www.salty.com).

### ZINFANDEL: THE WORLD'S ONLY "AMERICAN" WINE

by Tim O'Brien, Salty's Sommelier

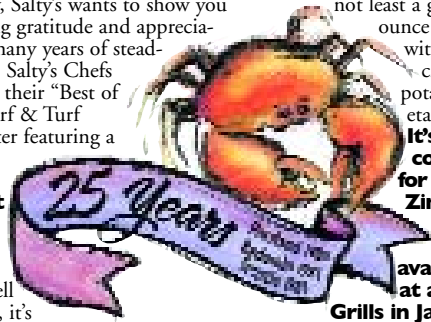
There are many reasons to call Zinfandel the United States' one and only official American wine. The main reason is its origin. Like many of this country's citizens Zinfandel's pedigree is uncertain. Some say it is a cousin of Italy's Primitivo while others claim it came from Croatia or Hungary. It is most probable that it originated in California and was exported from there to Europe. One thing is certain it has no French connection so it never achieved the status of the other noble varieties of grapes.

Zinfandel's popularity exploded in the 1880s during the Gold Rush in California. It was reinvented as white Zinfandel in the 1980s and is now California's most planted vine ahead of Cabernet Sauvignon. Look for the "old vine" or "ancient vine" designa-

tion for a wine of exceptional character.

Zinfandel is described as a wine that is sturdy, dry and versatile, with a life span of four to eight years. We like it for its bold berry flavors and soft tannins. It is grown successfully all over California but Sonoma County is my favorite appellation for Zinfandel. Each year a few more Washington State wineries market Zinfandel as the vines planted here come of age. The latest efforts in 2003 are worth seeking out especially **Zefina** and **Forgeron Cellars**.

It was the challenge of pairing a single wine that could compliment each of the three preparations on our anniversary platter that led me back to Zinfandel. It is a wine that will endear itself to you with every taste. So sit down and celebrate with us at Salty's. Make reservations online at [www.salty.com](http://www.salty.com) or call us (see our phone numbers on the back of our newsletter).



## Cream rises to the top with McLachlan's return to Alki and Cress's promotion at Columbia.

SEATTLE AND PORTLAND – Salty's has a wonderful tradition of promoting from within its own ranks, developing many culinary careers over 25 years of service to the Northwest community. Here are two new stories: **JEREMY MCLACHLAN PROMOTED TO ALKI EXECUTIVE CHEF**

By Eileen Mintz, Public Relations  
Jeremy McLachlan steps up to the plate and bats 1000 by becoming Salty's on Alki's new Executive Chef. "The kitchen is excited to work with one of their own," says Managing Partner **Bonnie David**. "Jeremy worked as Sous Chef in the Alki kitchen for several years before his promotion to Executive Chef in Portland two years ago," says David. "We were as sad to see him leave back then as we are happy to have him return. We both want to make the Alki restaurant the best it can be."

The charismatic McLachlan was born and raised in Vancouver, Washington, where at the tender age of 18 he started his culinary career at Salty's on the Columbia just across the river in Portland. After four years, he transferred to the Redondo Beach Salty's and stayed for almost a year before his promotion to Alki Sous Chef, where he spent three years under the tutelage of Executive Chef **Byron Shultz**. His promotion to Executive Chef at Salty's on the Columbia brought him back to the Oregon area and into the spotlight where he received rave reviews from local media food writers for his attention to detail.

Trained in French technique and with a flair for working with fresh local ingredients, McLachlan is set to take the helm at Alki, one of the top 100 restaurants in the

nation ranked by *Restaurants and Institutions* magazine. His first move was to fashion a new menu.

"My love is to create great dishes with fresh seafood, as we are a seafood restaurant, but not forget the meat lovers. My goal is to match exceptional food with our incredible view," says McLachlan. Having tested the new menu I am happy to report it does the spectacular views justice!

New seafood starters include fried oysters with herbed baguette and gherkin aioli; wood oven-roasted oysters Rockefeller with bacon wilted spinach, pernod cream and Parmesan cheese; and Hawaiian ahi tuna three ways: tartare, ginger-black pepper seared, and poke, served with grapefruit vinaigrette tossed watercress, taro and wonton chips.

New entrées include grilled rare Hawaiian ahi tuna with sticky rice, Asian slaw, soy-miso vinaigrette (see photo); petrale sole piccata with mashed potatoes, roasted forest mushrooms and lemon-caper sauce; pan-seared Eastern scallops with Yukon potato-bleu cheese-leek gratin, bacon wilted spinach and lavender beurre blanc; and Gorgonzola and roasted forest mushroom-stuffed chicken with

mashed potatoes, wilted spinach, juniper berry demi-glace. Other entrées include time-honored classics: live Dungeness crab and Maine lobster held in saltwater tanks in the lobby.

All steaks are now Prime USDA, as they are in Portland, and include an 8-ounce Prime filet mignon, a 10-ounce top sirloin, and a 14-ounce New York cut. Steaks come with roasted garlic mashed potatoes, wilted spinach, fried onions and

a demi-glace, a wonderful reduction of red wine, the holy trinity (bay leaf, peppercorns and thyme) and shallots to *au sec* (until dry) as well as a reduction of veal stock.

McLachlan discovered his love of cooking as a youngster. "I saw the joy great food brought to people and I knew then that I wanted a culinary career," he says. "Living in the Pacific Northwest, we are fortunate to have an abundance of regional treasures. The use of these fresh ingredients is key to Salty's Northwest cuisine," says McLachlan.

McLachlan invites you to try his new menu where fresh ingredients are the allure. See the new Alki menus at [www.salty.com/seattle/menus.asp](http://www.salty.com/seattle/menus.asp). "I'm proud to return to Seattle and leave Portland in the capable hands of Executive Chef Dana Cress," he says.

### DANA CRESS PROMOTED TO COLUMBIA EXECUTIVE CHEF

By Bette Sinclair, Public Relations

Native Oregonian **Dana Cress** built his culinary résumé in kitchens throughout the United States, from New York to Alaska. Cress began his early kitchen career in Buffalo, New York, where he worked and cooked for the Buffalo Bills NFL football team.

Many other Buffalo, New York, kitchens formed his early career with influences of rustic Italian flavors and Mediterranean techniques. Combining his love of the outdoors with his passion for food, Cress worked in Yellowstone National Park as a Sous Chef and made his way to Denali National Park in Alaska. Early mornings consisted of walks in the wilderness, workdays were spent refining his skills in resort kitchens, and days off were spent camping in the back country.

It was natural for Cress to return to the majestic Northwest where he could continue to pursue his love of food while enjoying the great outdoors. Graduating with high honors from Western Culinary

Institute in 2002, Cress completed an externship at Salty's on the Columbia. Cress moved swiftly from Sous Chef to Executive Chef of the celebrated Portland seafood establishment and brings a focus of fresh, regional and sustainable food philosophy to its menus.

Cress's commitment to the culinary arts goes beyond the walls of the restaurant. While working in Yellowstone National Park, Cress met his wife who is also a successful chef. **Kim Cress** is the Chef de Cuisine of Momma Mia's, a **Lisa Schroeder** restaurant in Portland, Oregon.

Born in Coos Bay, Oregon, Chef Cress revels in the abundance of Northwest ingredients that exist in our very backyard. "Chanterelle mushrooms from Mt Hood, world-class wine in the Willamette Valley, and fresh fruit and produce from Sauvie Island are all within an hour's reach. Each season I look forward to familiar ingredients that are at their absolute prime: blackberries, wild salmon, hazelnuts and other Northwest ingredients provide great inspiration for Salty's Market Sheets and daily

specials," says Cress. Chef Cress invites you to come to Salty's in Portland, voted city's best seafood restaurant, best Sunday brunch and best waterfront restaurant by a 2005 Portland AOLCityguide readers' poll. See his current Market Sheets online at [www.salty.com/portland/menus.asp](http://www.salty.com/portland/menus.asp). Make reservations at [www.salty.com](http://www.salty.com) or call (503) 288-4444.

### CHEF GABRIEL CABRERA DELIGHTS REDONDO GUESTS.

Executive Chef **Gabriel Cabrera** oversees Salty's Redondo Beach house where he has been delighting our guests for five years. Don't miss his wonderful creations showcased on his current market sheet and menus at [www.salty.com/seattle\\_south/menus.asp](http://www.salty.com/seattle_south/menus.asp). This Salty's won the NWSource.com best seafood restaurant in Seattle even though it's located just south of Seattle in Des Moines.





## Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Alki Executive Chef **Jeremy McLachlan** has a passion for giving back to the community and plans to continue that pursuit in Seattle. His first event takes place at Guest Chef Night for **FareStart** on January 12, with seatings 5:30 to 7:45 p.m. As of this writing, FareStart has a waiting list for this dinner, but I say call anyway! You never know! It's only \$19.95 for three courses. McLachlan's first course: Gerard and Dominique lox salmon, watercress chèvre salad, crème fraîche and tobiko. Second course: Seared sea bass with forest mushroom ragout, merlot syrup, herb salad. From Alki Pastry Chef **Jane Gibson**, the third course is a caramelized banana and chocolate tart. FareStart, a non-profit organization, provides community that empowers people to create new opportunity through food service training, life skills training and job placement. It's truly an experience to see the graduates on this special night with the Guest Chefs in attendance. Go online to [www.farestart.org](http://www.farestart.org) for reservations and information. We're

hoping to see our Redondo Chef **Gabe Cabrera** helping out, too! Alki Chef **McLachlan** and Sommelier **Tim O'Brien** are sharing **Dr. Vino aka Doc Cummings'** microphone this Saturday, January 7 on **KVI-570** Talk Radio at 6:00 pm. He will feature Alki's new menu items with wine pairings from the featured winemaker. Tune in to learn more about pairing wine with seafood and steak with McLachlan and O'Brien.

Former Alki Chef **Dan Thiessen** is a new radio show host on **KVI-570** Talk Radio at 11:00 a.m. Saturdays, starting January 7. He will give cooking advice and hints as well as answer listeners' kitchen questions. Tune in.

**South Seattle Community College's Fund-Raiser "Gifts from the Earth"** is scheduled for Saturday, January 28, 2006. This annual event recognizes South Seattle Community College's Culinary Arts and Wine Studies programs. Proceeds benefit students and programs, such as scholarships, program equipment and tutoring. The event takes place beginning at 5:00 p.m. with wine tasting and hors d'oeuvres followed by a multi-course dinner and mini and live auctions. Preparing meals for two

tables for the evening is Chef **Jeremy McLachlan**. He will be joined by other great chefs of Seattle such as **Wayne Johnson, Bobby Moore, John Sarich, Kaspar Donier, Bill Morris, Charles Ramsayer** and **Roy Brieman** to name a few! Over 23 different wines will be served with the guidance of Sommeliers **Tim O'Brien** of Salty's and **Christopher Chan** of The Rainer Club. Call the SSCC office at (206) 764-5809 for more event information and reservations.

**Portland Business Alliance** Government Affairs Director **Cameron Vaughan-Tyler** issued a letter of gratitude to Portland Salty's Managing Partner **Linda Addy** for a contribution to the Katrina Challenge Fund.



Salty's on the Columbia's contribution of \$505 was matched by a grant from one of the Alliance members and will go directly to evacuees who have made their way to Portland to start a new life. For more information, see [www.portlandalliance.com](http://www.portlandalliance.com).

Salty's on Alki and Redondo both sponsored **"Giving Trees"** to benefit **R. Place of Refuge Network**, a non-profit organization, which is

aiding Hurricane Katrina victims relocating to Washington State. Hanging from the trees were gift tags that guests chose to purchase for the children. Founder **Kelly Carroll** says, "Our mission is to provide outreach services to people, organizations or causes in need of resources through random acts of kindness." For more information, please go online to [www.rplaceofrefuge.org](http://www.rplaceofrefuge.org) or call Carroll at (206) 255-1178.

Portland Public Relations Maven **Bette Sinclair** reports that a visit from **Fox-12/KPTV** Portland Weatherman **Andy Carson** early one morning brought cheers from the Salty's on the Columbia staff, many who came to oversee a television show in the making. Andy was at Salty's from 5:00 to 9:00 a.m. to film his on-air show morning segment. He was treated to a sampling of mochas and mocktails that our staff prepared. During the shoot Carson was able to give a snapshot view of the elaborately decorated holiday ships on the river, which were waiting to entertain guests thoroughly the holiday season.

"More than 10 boats pulled up in front of Salty's and paraded around for all to enjoy," says Portland Managing Partner **Linda Addy**. She gifted the ship captains with brunch certificates as a way of thanking them for their annual gift of joy as well as to honor the many hours they commit to this holiday tradition.

## Redondo Café-Bar live music for January.

SOUTH SEATTLE – Don't miss the lively Café-Bar at Redondo Beach. Here's the schedule for January which includes the popular group Poodlebomb (pictured here):  
Wed 1/5 Billy Farmer  
Thur 1/6 Poodlebomb  
Fri 1/7 Paul Kroeger



Wed 1/12 Sandra Locklear  
Thur 1/13 Dan James  
Fri 1/14 Paul Kroeger  
Wed 1/19 Myles Crew  
Thur 1/20 Justin Kausal-Hayes  
Fri 1/21 Paul Kroeger  
Wed 1/26 Poodlebomb  
Thur 1/27 Myles Crew  
Fri 1/28 TBA

## Margaritas served with sevice for only \$5.99, Mondays at Redondo Beach.

SOUTH SEATTLE – The award-winning Café-Bar at Redondo Beach offers you a special deal with Margaritas on Mondays. They're served with their famous Sunday brunch-style sevice – all for just \$5.99.

"It's very popular with our Café-Bar guests," says Executive Chef **Gabriel Cabrera**.

"Our sevice is a classic preparation I learned years ago in Mexico from my mother who was a great chef. It's made with bay scallops and bay shrimp marinated in lime and lemon juice with tri-color peppers, cilantro, tomato and cocktail sauce," he says.

Make reservations online at [www.saltys.com](http://www.saltys.com).

## Random act of music with Vic at Alki: Mark Jelsing comes Friday, Jan. 20th.

SEATTLE – Singer and Piano-man **Victor Janusz** and Bassist **Tim Koss** continue their "Random Acts of Music" series every Friday night at Salty's on Alki from 8:00 to 11:00 p.m. singing tunes from Sinatra to Sreely Dan, Duke Ellington to Lou Reed, and they take requests. The random act this month is with esteemed Northwest Drummer **Mark Jelsing** coming in Friday, January 20. Mark has performed with local jazz greats **Don Lamphere, Dave Peterson** and **Rick Mandyck**. He's worked extensively with Salty's resident Bassist **Tim Koss**, and appears on several Koss CDs including Home Run and Daddy's Double Play.



Jelsing performs regularly with the Madrona Blues Band, and performed previously with Janusz at Seattle's on-the-edge club, Re-Bar.

"I'm excited to have this exceptional, tasteful percussionist with us," says Vic. "The three of us did a five-hour show at the world-famous Canlis restaurant this New Year's Eve and I want our Salty's audience to hear the set we developed for that!"

Stay tuned to [www.saltys.com](http://www.saltys.com) and [www.victorjanusz.com](http://www.victorjanusz.com) for future "Random Acts of Music" at Alki. Of course you can catch him playing tunes to Alki brunch guests Saturdays and Sundays. Make reservations online at [www.saltys.com](http://www.saltys.com).

## Salty's famous blackened salmon recipe.

Salty's blackening spice is a time-honored Kingen family recipe, the top seller in Salty's gift shops. It's available for sale at [www.saltys.com/gifts](http://www.saltys.com/gifts) or drop by our gift shop when you're at Salty's restaurants.

Here's a simple recipe to showcase seafood (or use the same method with chicken, steak or cod):

**BLACKENED SALMON**  
4 salmon fillets (8 oz. each)  
4 oz. Salty's Blackening Spice  
4 lemon slices

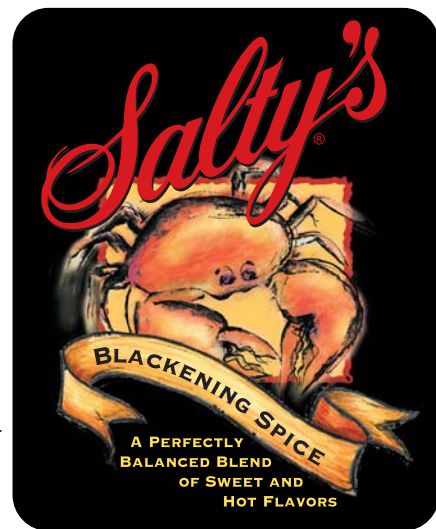
Yield: 4 servings  
Preheat oven to 500 degrees.  
Use a non-stick spray to coat a shallow baking dish. Set dish aside.

Heat a heavy frying pan or skillet until a drop of water dances on the surface. Brush surface lightly with olive oil.

Pour Salty's Blackening Spice into a shallow plate or pan. Dredge fish in Blackening Spice and place in hot pan. Cook for approximately 2 minutes on one side. The surface of the fillet will be reddish brown, not black, in appearance. Turn carefully and cook for 2 more minutes.

Promptly remove fillets and place in the baking dish. Bake in the oven at 500 degrees, allowing 8 to 10 minutes per inch of thickness measured at thickest part. When done, fish should be moist and flake easily with a fork.

Top each serving with twisted lemon slice. This preparation is especially great with Caesar salad, a classic on Salty's menus.



World Class Seafood,® Steaks, Service & Smiles!

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