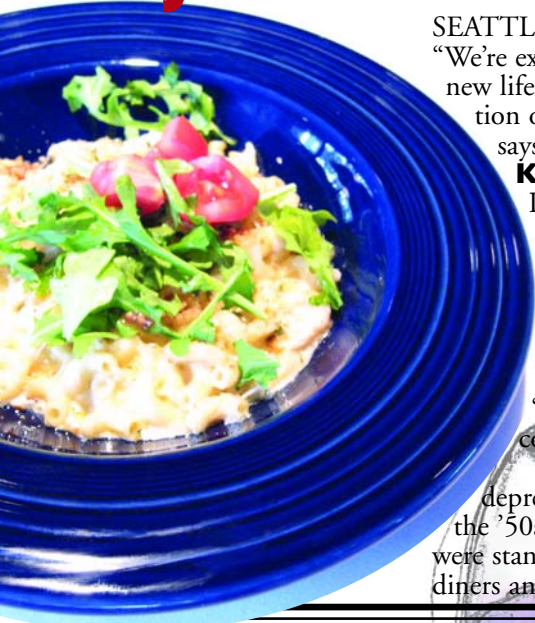


Good Times

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

Salty's reinvents the famous "Blue Plate Special."



SEATTLE & PORTLAND – “We’re excited about bringing new life to a classic old tradition of American dining,” says Salty’s **Gerry Kingen**. “But our Blue Plate Specials have little in common with what guests ate in roadside diners decades ago. We serve them every day on blue plates at value prices,” he says. “Otherwise, there’s no comparison.”

From the 1920s to the depression years and during the '50s Blue Plate Specials were standard fare in roadside diners and cafés all over the

country. They featured never-changing items such as sliced turkey, mashed potatoes and gravy and carrots served on blue plates divided into three sections to separate the food items. Consistency was the key. Diners could always expect the same food for the same affordable price.

Salty’s managing partner at Alki in West Seattle, **Bonnie David**, says the difference between the old Blue Plate Specials and ours today is like night and day. “Our Blue Plate changes every day; we think it’s the best you’ll find anywhere. We recently presented Dungeness Crab Macaroni and

Cheese with four cheeses, tomato and arugula (pictured here).”

“We’re giving our guests a new reason to return to Salty’s for lunch or dinner more often,” adds **Gabriel Cabrera**, executive chef at Redondo in South Seattle. “We’re fixing a different Blue Plate surprise every day. They range from shrimp or salmon dishes, to pasta fusions and shellfish creations – with emphasis on seafoods and vegetables at the peak of flavor throughout the year.”

Also available in Portland on the Columbia River, Salty’s lunch Blue Plate Specials are \$9.95 for lunch and \$19.95 for dinner at all Salty’s locations.

Wine Flights take off at Salty’s.

SEATTLE AND PORTLAND – A great way to start any meal at Salty’s – like our Blue Plate Special – is to start off with an aperitif and a “Wine Flight,” our newest twist in wine tasting.

Tim O’Brien, Salty’s head Sommelier explains, “A wine flight is different wines served in two-ounce tasting glasses to give

our guests a chance to compare one wine to another.”

The options are endless, he says. “At Redondo we’re offering a Sparkling Champagne flight that’s very popular as well as a flight of red wines. Alki is offering a flight of Cabernet, Malbec and Pinot Noir. At Salty’s in Portland, the wine-by-the-glass menu will now

include a two-ounce portion so you can create your own wine flights choosing any wines listed.”

He says guests can compare Chardonnays from France to ones from California and Washington or many other mini sampling collections. “It’s great tasting fun and our sommeliers can help make it an educational experience as well. They’re trained to help answer questions on the wine labels and vintages our

guests might like to include on their flight-tests. It’s a wonderful way to experience the far corners of the wine world without overspending or overindulging.”

Combined with our imaginative appetizer dishes, our new wine flights make great tasting preludes to a Salty’s Blue Plate Special. Redondo and Alki list wine flights on their Market Sheets; in Portland flights are on the wine menu. Make reservation at Salty’s.com.

Alki wine dinner features new cookbook.

SEATTLE – Italian Chef **Roberto Russo** comes to Salty’s on Alki for his third annual “Under the Alki Moon” wine dinner.

He will introduce his new cookbook *Good Ciao* with collaborator **Kathryn Kingen**, Salty’s co-owner. She is pictured here in



Tuscany with husband Gerry at Russo’s villa, Parco Fiorito. Russo will give away three nights bed and breakfast for two at Parco

Fiorito, with two single sessions of the hammam (Turkish bath). You will want to join him at Salty’s on Alki, Tuesday, January 15.

Salty’s Sommelier **Tim O’Brien** has assembled an all-star lineup of Washington wines – Sauvignon Blanc, Viognier,

Merlot, Cabernet, classic Bordeaux blend, Pinot Noir and Port – to pair with these culinary creations:

Passed Appetizers – Pancetta-Wrapped Dates and Bananas by Chef Russo; Salmon Carpaccio with Arugula by Columbia Chef Dana Cress; Seafood Crudo by Redondo Chef Gabriel Cabrera
1st – Tagliatelle with Chickpeas and Shrimp by Russo
2nd – Tuscan Soup by Russo
3rd – Orange-Flavored Duck by Alki Chef Jeremy McLachlan
4th – Sea Bass Three Ways in the Styles of Three Salty’s Chefs
5th – Chocolate by Alki Pastry Chef Jane Gibson

Appetizers are served at 6:30 p.m., dinner at 7 p.m. in Alki’s private dining rooms, Tuesday, January 15. Cost is \$125 (all inclusive). Call (206) 937-1085 by Friday, January 11, for reservations. Seating is limited. (Go to www.parcofiorito.it for more on Parco Fiorito.)

Portland dinner features organic King Estate Winery.

PORTLAND – A family-owned, organic winery is bringing their award-winning Pinot Noir and Pinot Gris to Salty’s in Portland for a wine dinner. **King Estate Winery**, located on a certified organic estate southwest of Eugene, is home to orchards, gardens, a traditional cottage and acres of rolling vineyards. They are committed to producing Oregon wines of exceptional quality using sustainable farming methods. The location is a stone’s throw south of the Willamette Valley but close enough to the Oregon coast to be influenced by maritime weather.

“Their Oregon *terroir* is perfect for the wines we’re pairing with Chef **Dana Cress’s** dishes,” says Portland Sommelier **Jason Ludlow**. Here’s the menu of five courses served Friday, January 25 at 7 p.m.:

1st – *Toscane Brioche Canapé with Piquillo Peppers, Gigandes Beans, Cioppolini Onions, Warm Goat Cheese*; 2006 next: *Riesling by*



King Estate.

2nd – *Roasted Cauliflower & Bleu Cheese Soup with Crab*; 2005 *King Estate Domaine Pinot Gris*.
3rd – *Winter Wheat Berry Salad with Cranberry Vinaigrette*; 2005 *King Estate Chardonnay*.

4th – *Lamb Osso Buco, Creamy Lentils, Sautéed Chanterelle Mushrooms, Red Wine Chervil Demi-Glace*; 2006 *King Estate Pinot Noir*.

5th – *Chocolate Walnut Meringue Torte with Lingonberry Preserves & Coffee Whipped Cream*; 2006 *King Estate Domaine Vin Glacé Pinot Gris*.

The dinner is \$115 per person (includes gratuity). Call (503) 288-4444 today as seating is limited.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

The year 2007 was a great one for Salty's and we hope for you as well! In 2008, we're continuing Tea Time, served Monday to Friday from 2 to 5 p.m. at Alki and Columbia and 2 to 4:30 p.m. at Redondo.



Savory sandwiches and delicious sweets paired with Queen Mary tea are the perfect afternoon pick-



me-up or special treat for friends and family. Peruse menus online: Alki at www.saltys.com/seattle/menus/Seattle_Tea_Time.pdf and Redondo at www.saltys.com/seattle_south/menus/Seattle_South_Tea_Time.pdf and Columbia at www.saltys.com/portland/menus/Portland_Tea_Time.pdf

Alki guest **Marlene Liu** was pleased to find out that she and her friends were Alki's "Tea Time First Timers." She's pictured here with friends Tina, Debra and Mary, who used to work together



and used Tea Time to catch up. Editor **Connie Adams** of Seattledining.com interviewed Redondo Chef **Gabriel Cabrera** and is featuring his cooking tips and recipe, Salmon with Pico de Gallo, for her January "Chef's Kitchen" column. Visit Seattledining.com for the story and the recipe.

Alki Chef **Jeremy McLachlan** and Sommelier **Tim**

O'Brien have designed a menu celebrating **American Culinary Trends Through the Decades** for **South Seattle Community College's annual fundraiser Gifts from the Earth**. The event features 15 celebrity chefs preparing multi-course meals paired with wine from 30 Washington wineries on Saturday, January 26, in support of culinary arts and wine studies programs. Here's Salty's multi-course menu you won't want to miss:



Friday, January 25. See more on reverse side of our newsletter.

Zagat's 2008 Seattle Restaurant Book now puts a "Z" next to Salty's name for being a **Zagat Top Spot** (highest ratings, popularity and importance).

Editor **Alica Comstock Arter** says, "A vast majority of Seattleites (83%) report they're eating out as much or as more than they did two years ago." We're glad they're eating with us!

Seattle Metropolitan magazine listed Alki and Redondo in the January issue of hot breakfast spots around Seattle – check out page 77 under "The Spread." Thanks to restaurant writer-critic **Kathryn Robinson** for including us!

Ed Sugimoto, the editor of www.aroundhawaii.com, ate at Alki and reports that "Salty's is a great place to enjoy a delicious meal with a gorgeous view of Seattle. Don't miss it!" Visit http://www.aroundhawaii.com/lifestyle/around_town/ for the rest of his review.

Portland PR Maven **Bette Sinclair** says Fox-12 was at Columbia in December filming the Christmas ships parade.

- 1920 "Bathtub" Cocktail with Fruit Jellies (prohibition starts January 16)
- 1930 "Bankruptcy" Oxtail Stew with Rustic Bread (stock market crashes in late '29 spawning the Depression and Soup Kitchens)
- 1940 Mimi Burgers, Fries & Malt Shake (first Dairy Queen opens in Joliet, Illinois)
- 1950 Backyard Barbecued Prawns (post-WWII returning GIs settle in the suburbs and start backyard barbecuing)
- 1960 Breadcrumbs-Crusted Berkshire Pork Loin ("Shake and Bake" starts)
- 1970 Build Your Own Salad (Nation's first salad bar introduced at R.J. Grunts in Chicago)
- 1980 Creole-Blackened Redfish (Paul Prudhomme opens K-Paul hatching the Cajun blackening food fad)



- 1990 The Chocolate Pianist (structure desserts are all the craze in the 1990s)
 - 2000 A Tasting of Starbucks (in recognition of America's fastest growing chain)
- Visit www.southseattle.edu/foundation/giftsfromtheearth/factsheet.html for more information and to make reservations.

Don't miss our wine dinners! "Under the Alki Moon" is Tuesday, January 15 at Alki when we unveil *Good Ciao*, a cookbook collaboration between Salty's Co-owner **Kathy Kingen** and Guest Chef **Roberto Russo**. You'll love Columbia Chef Dana Cress's dinner paired with **King Estate Winery** organic wines of Oregon

Managing Partner Linda Addy and her staff made sure there were lots of goodies for the film crew. She is pictured here with News-



caster **Sophie Soong** and Photographer **Daryl Mitchell**. *West Seattle Herald* Editor **Jack Mayne** put Alki's new nutcrackers on the cover of his paper. Visit

Alki live music.

SEATTLE – Piano-Man Victor Janusz plays for you during Saturday and Sunday brunch at Alki. Casey MacGill's Blue 4 Trio plays Mondays and Fridays from 7 to 10 p.m. in the Café-Bar.

Redondo pop music.

SOUTH SEATTLE – Here's the live pop music schedule:
 1/4 Fri. Glenn Harrell
 1/5 Sat. Andy Burnett
 1/11 Fri. Myles Crew
 1/12 Sat. Glenn Harrell
 1/18 Fri. Mark Fuegel & Cory Wilds
 1/19 Sat. Myles Crew
 1/25 Fri. Poodlebomb
 1/26 Sat. Billy Farmer

Columbia live jazz.

PORTLAND – Catch Mel Brown, recently inducted into the Oregon Music Hall of Fame, 7 to 10:30 p.m. Fridays with Pianist Jof Lee and Saturdays with his trio. Portland Keyboard Romantic Andrei Kitaev plays Wednesdays, 6:30 p.m. to close.

www.westseattleherald.com/articles/2007/12/07/news/local_news/news06.txt for the story. Did you see our photo of the nutcrackers in our December newsletter? It's included here again because we should have told you the handsome guy pictured with the nutcrackers is Alki Lunch Sous Chef **Trevor Stevens**.

Shaquille O'Neal loves the crab and shrimp macaroni and cheese served at Salty's in Portland! "The 7'1" basketball center from Miami and winner of four NBA championships was definitely noticed when he walked in to dine with us," says Managing Partner **Linda Addy**. She reports that he also loved Chef **Dana Cress's** bourbon-marinated chicken. "But he's watching his waistline, so he only ate half," she says. There's more in the *Portland Tribune* at www.localnewsdaily.com/news/story.php?story_id=119732158307404400 in a story by News Columnist **Phil Stanford**.

How to make your Sunday Brunch 200 times bigger!



SEATTLE AND PORTLAND – Starting in January you can have Sunday Brunch at Alki in our sea-

level dining rooms with groups up to 200 people," says Managing Partner **Bonnie David**. She says to bring your best friends, your hot rod club or knitting group. "Can you think of a cooler family reunion or a bonus for your employees," she asks. To top it off, there's no extra room fee. Everything is the same as the award-winning all-you-can-eat weekend brunches upstairs, but now Alki can accommodate

groups from 20 to 200 hungry folks who will be forever thankful to you for treating them to the best Sunday Brunch in town. They'll enjoy everything from fresh cracked Dungeness crab to smoked salmon, Belgian waffles to Eggs Benedict, honey-glazed ham, the freshest fruits and the most mouth-watering salads and desserts. It's beyond delicious. In Portland, Salty's takes groups up to 150 for Sunday



brunch and at Redondo bring hungry folks up to 20. Visit Salty.com/food_wine/best_brunch.asp for menus. Make reservations at Salty.com and have a happier New Year! (Brunch photos by Ilya Moshenskiy)

Salty's SEAFOOD GRILLS *World Class Seafood,® Steaks, Service & Smiles!™*

ON ALKI BEACH 206.937.1600 1936 Harbor Ave SW Seattle, WA 98126

AT REDONDO BEACH 253.946.0636 28201 Redondo Beach Dr S Des Moines, WA 98198

ON THE COLUMBIA RIVER 503.288.4444 3839 NE Marine Drive Portland, OR 97211