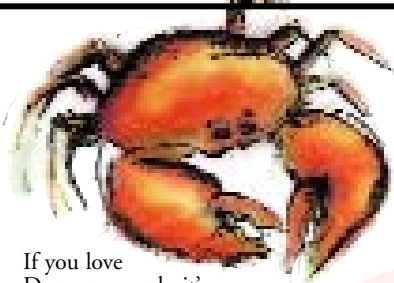


Salty's® SEAFOOD GRILLS

Good Times

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



If you love Dungeness crab, it's time to get happy at Salty's. It's crab harvest time and you're invited to our annual "You-Crack-Me-Up" Crab Celebration. We're serving Dungeness Crab in wonderfully crabby ways. Here's the menu:

We Make Crabby People Happy!

- Alki Crab Appetizers:** Dungeness Crab Cocktail \$13.95, lunch or dinner; or Dungeness Crab Cake \$13.95, lunch or dinner.
- Alki Crab Entrées:** Dungeness Crab & Bay Shrimp Louie \$21.95, lunch only; Simply Steamed 2 lb. Dungeness Crab \$34.95, lunch only; and Oven-Roasted 2 lb. Dungeness Crab \$36.95, lunch or dinner.
- Redondo Crab Appetizer:** Dungeness Crab Cocktail \$11.95, dinner; Dungeness Crab Cake \$12.95, lunch or dinner; Whole Dungeness Crab \$34.95
- Redondo Crab Entrées:** Whole Dungeness Crab Cake \$34.95, lunch or dinner.
- Columbia Crab Appetizer:** Dungeness Crab

- Cocktail \$12.95, lunch or dinner.
- Columbia Crab Entrées:** Dungeness Crab Cake Sandwich \$14.95, lunch only; Dungeness Crab Sun-Dried Tomato-Stuffed Salmon \$17.95 lunch or \$27.95 dinner; Blackened Salmon Linguine in Cajun Crème \$12.95 lunch or \$18.95 dinner; and Black Bean & Miso Glazed Dungeness Crab \$17.95 lunch or \$32.95 dinner

For other selections see our menus online at SALTYS.COM. Then grab a bib and get crab happy while supplies last. Make reservations today at SALTYS.COM/RESERVATIONS or call us:

Alki (206) 937-1600
Redondo (253) 946-0636
Columbia (503) 288-4444

DON'T MISS SALTY'S "JUST FOR THE HALIBUT" CELEBRATION COMING SOON! We're anxiously awaiting the return of fresh wild halibut from the icy cold waters of Alaska in late February or early March. Keep in touch—send us your email address to news@saltys.com (it's confidential and you can unsubscribe any time).

Salty's Wins AOL Cityguide's "City's Best" Awards.

Salty's on the Columbia River is proud to win the AOL Cityguide "Portland City's Best" award for Best Seafood and Best Brunch for 2005. Salty's on Alki also won this prestigious award for Seattle's Best Brunch 2005. Thanks to everyone in Seattle and Portland who voted for us!

Here's a complete list of all of the awards Salty's has won over the years:



- Best Place to Impress a Date '04, MSN/CITYSEARCH.COM
Nation's Best Sunday Brunch '04 SEATTLE.CITYSEARCH.COM
Best Brunch '04, '03, '02
Best View '04, Best Waterfront '04
Best Outdoor Dining '04, Most Romantic '04
WINE SPECTATOR
Award of Excellence '03, '04
WASHINGTON WINE COMMISSION
Washington Wine First Award '03, '04
SEATTLE HOMES &

- LIFESTYLES**
Best Brunch '03, Best Dessert Pick '02
SEATTLE WEEKLY
Best View Restaurant '04
Best Brunch '03, '02, '01, '00, '99, '98
Best Restaurant for a Date '03
WEST SEATTLE HERALD
Best Fine Dining Restaurant '03-04
Best Seafood Restaurant '02-03 Best Bar '02-03
WHERE
Best View Restaurant '05, '04, '03, '02, '01

- SALTY'S AT REDONDO BEACH**
SEATTLE.CITYSEARCH.COM
Best Seafood '04, 2nd place '03
Best Brunch 2nd place '04
Best View 2nd place '04
THE FEDERAL WAY MIRROR
Best Seafood, Best Sunday Brunch, Best Place to Propose '03, '02, '01, '00
- For more on Salty's awards please go to our web site at WWW.SALTYS.COM/AWARDS.

- SALTY'S ON THE COLUMBIA**
AOL CITYGUIDE
Portland - City's Best Seafood and Brunch '05
Portland - City's Best '04
PORTLAND.CITYSEARCH.COM
Best Seafood '04, '03, Best Brunch '04, '03
Best Special Occasion '04, '03
Best Outdoor Dining '04, '03
Best View '04, Best Waterfront '04
Best Wine List '04, Best Fine Dining '04
WINE SPECTATOR
Award of Excellence '04
- SALTY'S ON ALKI BEACH**
AOL CITYGUIDE
Seattle - City's Best Brunch '05
WINE ENTHUSIAST
Award of Distinction '05
NWSOURCE.COM
Best carb-laden, Atkins-bashing brunch spot '04



Wine Talk

By Tim O'Brien, Salty's Sommelier

The fun you had at our "Washington Wine vs. the World" tasting competition at Salty's on Alki will be repeated at both Salty's Washington restaurants in March. This new taste test will pit Washington syrahs against each other. You vote and tell us which you prefer.

When you join us for this taste test, you'll be entered in a drawing for free tickets to the annual "Sexy Syrah" tasting event at Salty's on Alki on Wednesday, March 30—just need to give us your email address (yes, of course, our list is confidential and you can unsubscribe at any time).

Honestly, I did not detect any home bias at the Alki "Washington Wine vs. the World" rematch last September. In fact, considering all the tourists participating, I would

guess there were plenty of doubting-Thomas types who had their eyes opened and palates pleased. Missouri is the "Show Me" state; Washington could be the "Try Me" state. Washington wines won three categories, tied one and lost one. The results:

- ❖ Goose Ridge Chardonnay beat out Calif. Dry Creek 65 to 35%
 - ❖ Randall Harris Merlot beat Chilean Santa Ema Reserve Merlot 76 to 24%
 - ❖ Columbia Crest Grand Estate Cabernet won with 60% over Louis Martini Napa Cabernet
 - ❖ It was a dead heat between Wash. Hills '02 Shiraz and Piping Shrike of Australia
 - ❖ Domaine St M. from the Pfalz region in Germany was preferred over Bookwalter Riesling 64 to 36%
- Now is a perfect time to remind you that when judging wine the only opinion that truly matters is your own. There are no wrong answers. I taste over 20 wines a week and would love to hear from you on your discoveries. Please email me at Tobrien@saltys.com.

For the Love of Chocolate.

Chocolate is the perfect gift for your valentine. For the love of chocolate, Salty's is serving decadent chocolate desserts all of February. Redondo is serving what they call a "Chocolate Tower"—whipped chocolate ganache served over chocolate crackle crust, crowned with New Zealand raspberries. Columbia is serving an "Opera Cake"—a yellow sponge cake soaked with espresso syrup, layered with white chocolate, butter cream, and ganache. It's served with a chocolate-dipped strawberry, a chocolate music note, dusted with cocoa powder, and served with kiwi-strawberry sauce. See our menus online at SALTYS.COM.

If you can't make it into Salty's for one of our chocolate creations, try this personal favorite of Alki's Pastry Chef Jane Gibson. Jane says, "Everybody loves both brûlée and chocolate so this elegant dessert is one of my favorites." We're thrilled that *Savor Seattle* showcased it in their new cookbook (on sale at Salty's). It's not too complicated, Gibson promises.

CHOCOLATE ORANGE BRÛLÉE CAKE

- Serves 8
- ❖ **ORANGE CRÈME BRÛLÉE LAYER**
5 oz heavy cream
1/2 oz orange juice
1/2 oz Cointreau
pinch orange zest
2 egg yolks
2 oz. (1/4 cup) sugar
1/4 tsp gelatin (granular)
 - ❖ Bloom gelatin in cold water, set aside. Combine cream, orange juice, Cointreau, and zest in a small heavy bottom saucepan. Bring to a boil. Remove from heat. Combine egg yolks and sugar. Add 1/3 of the hot liquid to egg yolks and sugar, whisking as you add. Return all to the hot liquid and heat, stirring constantly until it coats the back of a spoon. Add gelatin. Stir to dissolve. Pour into 8" cake pan lined with plastic wrap. Freeze. Best prepared a day ahead.
 - ❖ **CHOCOLATE MOUSSE**
1 qt heavy cream
3 whole eggs
1/2 cup sugar
1 lb semisweet chocolate
 - ❖ Melt chocolate over hot water or in micro-

wave. Keep warm, not hot. Whip heavy cream to medium stiff peaks. Cook sugar with 1/4 cup water to softball stage. Whisk into whole eggs. Keep whisking until just warm, not hot. Whisk in melted chocolate. Fold into whipped cream. Refrigerate until needed.

❖ CHOCOLATE CAKE

- 2 cups flour
- 2 cup sugar
- 2 eggs
- 1 tsp baking soda
- 1 cup buttermilk
- 1/2 lb (2 sticks) butter, melted
- ❖ Melt butter. Keep liquid warm, not hot. Combine sugar and flour. Add butter and combine to smooth. Do not over-mix. Add eggs, one at a time, making sure mixture is smooth. Stir baking soda into buttermilk. Add to cake batter. Bake in three 8" pans at 325° for 20 to 25 minutes. Cool cakes on cake rack for 5 minutes. Invert out of pans and cool completely. Freeze. (This makes it easier to cut later.) This recipe makes more than you need so you will have some extra cake for another project.

❖ SIMPLE SYRUP

- 1 cup water
- 1 1/3 cup sugar
- 1/2 cup corn syrup
- ❖ Bring to a boil, turn off. Reserve 1 1/2 cups for glaze and the rest for Cointreau syrup.
- ❖ **GLAZE**
1 2/3 cup half and half

- 1/3 cup corn syrup
- 1 1/2 cup simple syrup
- 1/2 lb chocolate bark (coating chocolate)
- 1 lb bittersweet chocolate
- 1/4 cup dark cocoa powder
- ❖ Bring half and half and corn syrup to a boil. Chop chocolate bark and bittersweet chocolate into small (dime-size) pieces, put in large stainless steel bowl. Mix cocoa powder and 1 1/2 cups hot simple syrup. Whisk until smooth with no lumps. Pour hot half and half mixture over chopped chocolate. Stir with whisk until smooth and shiny and all chocolate is melted. Stir in cocoa powder mixture. Cool to about 100°.



TO ASSEMBLE CAKE: Remove two layers of cake from freezer. Cut off rounded tops so you have even layers. Discard top and set layers aside. Line 8" cake ring with plastic cake strip. Place one layer of cake on bottom, centered in cake ring. Brush with Cointreau syrup. Top with 1 1/2 cups mousse. Smooth out with small metal offset spatula. Add second layer of cake, brush with Cointreau syrup. Top cake with brûlée layer. Fill remaining spaces with mousse. Level off the mousse with a long metal spatula. Freeze solid. **GLAZE:** Glaze frozen cake over a screen rack on a sheet pan. Transfer immediately to cake plate or stand. Garnish with candied orange peel and orange macaroon cookies. Serve.



Mintz—Her Words

By Eileen Mintz, Public Relations Spokesperson for Salty's

Congratulations to Seattleite Meuy Saelee, winner of the Salty's Brunch for Life contest. Her winning entry claimed she should win because "(1) I'm not on the Atkins Diet, (2) I'm not on the South Beach Diet, (3) I'm not on the Low Sodium Diet, (4) I'm not on the Jenny Craig Calorie Diet, and (5) I'm ON the All You Can Eat Diet!" No doubt she voted for Salty's in the recent NWSource.com "best carb-laden Atkins-bashing brunch spot" category.

Kudos to Salty's for winning AOL Cityguide awards! Salty's on the Columbia won for Portland's best seafood and brunch spot. Alki won for best brunch in Seattle and also won *Where-Seattle* magazine's best view and best brunch. They also recently won an award of distinction from *Wine Enthusiast*. NWSource.com voters made Salty's winner of the "best carb-laden Atkins-bashing brunch spot" and "best place to impress a date." Thanks to everyone who voted, including Meuy Saelee, of course!

"Savor Seattle," a new local cookbook, is now for sale in Salty's gift shops. Part of the *Savor Series*™ published by Elton-Wolf Publishing, this gorgeous cookbook features recipes of four-course meals from Seattle's

top 25 restaurants (including, of course, Salty's) and accompanying wines from Washington's best wineries. The cover shot (see below) features Salty's Group Executive Chef Dan Thiessen's cioppino dish (yes, it's on the menu at all Salty's). Thiessen's experience teaching food styling at the Seattle Art Institute's Culinary School came in handy when he worked closely with food photographer Kate Baldwin. The cookbook is available for \$30.

Salty's on Alki will host a "Lock Up" for the Muscular Dystrophy Association on Thursday, March 3rd. The signature "Lock Up" promotion is one of the cornerstones of MDA's fund-raising.



Community leaders and business owners are pre-recruited for an hour of "jail time." Jailbirds are picked up at their place of business by a volunteer posse of firefighters and brought in to Salty's. Mug shots are taken and they have to raise their bail in order to be paroled for good behavior (taken back to work). Salty's is helping MDA to raise money for over 1,900 adults and children with neuromuscular diseases.

Working with a mere \$20, Salty's Group Executive Chef Dan Thiessen made a chicken soup dinner for a family of four on KOMO-TV's "Cooking with Todd." Thiessen prepared this budget-conscious meal which

aired on KOMO TV (channel 4). For the recipe go to komotv.com/recipes/story.asp?id=939.

My column in the Mercer Island Reporter recently featured Salty's at Redondo's Chef Gabriel Cabrera's ceviche recipe. When Cabrera was a teenager growing up in Ixtapa Guerrero, Mexico,

he worked in his family's restaurant under the tutelage of his chef-mother. Some of the patrons didn't fancy raw fish served ceviche-style so his mom came up with a pre-cooked version. It was a hit and yet kept all the traditional elements such as marinating in lime juice. It's easy enough to make at home.

CABRERA'S HALIBUT CEVICHE OVER CORN TOSTADAS

Yields 8 servings

- 1 bag of corn tostadas (Los Pericos or any round corn tostadas)
- 2 pounds fresh halibut, cut into 1/2-inch pieces
- 1 quart clam juice or fish, vegetable or chicken stock
- 1 cup chablis
- 1 cup water
- 4 fl.oz lime juice
- 2 fl.oz of olive oil
- 1 clover garlic minced
- 3 tsp. kosher salt
- 1/2 tsp black pepper

In a saucepan, combine all ingredients above except halibut and tostadas; bring to a boil over medium-high heat. Add the halibut and cook until the fish reaches 125 degrees (or until desired doneness). Strain the halibut and chill until cool in a shallow pan in the refrigerator. While waiting to chill prepare the marinade:

Ceviche Marinade

- 4 cups freshly diced tomatoes, 1/4-inch pieces
- 1 cup white onions-diced 1/4-inch pieces
- 1 bunch chopped cilantro
- 2 fluid oz. lime juice
- 6 fl. oz cocktail sauce
- 6 fl. oz. ketchup
- 2 each avocados, diced 1/2 inch pieces
- 2 tsp. kosher salt

Take all of the above ingredients and mix gently in a bowl with a rubber spatula including the chilled halibut. Marinate in the refrigerator for 20 minutes. Scoop the ceviche onto the tostados right before they are eaten. The tostada will get soft if the ceviche is put on too early.

Buen appetito!

Don't Miss "After-Work Perks" in Salty's Café-Bars.

Another day, another dollar. Either way, you deserve a bonus. Come to Salty's and enjoy these special menus. You deserve it.

COLUMBIA RIVER HAPPY HOUR

MONDAY-SATURDAY 3-6 P.M.

- SALTY'S CHARDONNAY \$5.25
- SALTY'S CABERNET-MERLOT SAUVIGNON \$5.95
- SALTY'S SPANISH COFFEE \$5.00
- SALTY'S FAMOUS LEMONDROP \$5.00
- CUMIN-SPICED CALAMARI \$3.99
- OYSTER SHOOTERS \$1.95
- CLASSIC CAESAR \$2.00
- SALTY'S CLASSIC SEAFOOD CHOWDER \$1.95
- CAESAR SALAD & BLACKENED SALMON \$3.99
- DUNGENESS CRAB & ARTICHOKE DIP TOAST POINTS, SLICED APPLE \$4.99
- GRILLED CHICKEN BREAST SANDWICH \$3.99
- TEMPURA-BATTERED FISH & CHIPS \$3.99
- TILLAMOOK MEDIUM CHEDDAR CHEESE AND HICKORY-SMOKED BACON BURGER \$3.99
- COCONUT-FLAKED PRAWNS WITH THAI CHILI SAUCE \$3.99

ALKI BEACH SMALL PLATES

DAILY FROM 3PM-CLOSING

SMALL BITES

- GARLIC BRUSCHETTA WITH SMOKED TOMATO AND FENNEL RELISH \$5
- BAY SHRIMP AND AVOCADO SALAD \$4
- CRAB FRITTERS WITH ROMESCU \$7
- HOOD CANAL OYSTERS, RASPBERRY MIGNONETTE \$8
- A BITE MORE
- CEDAR-PLANKED SALMON WITH MARINATED GREENS \$7.50
- SEARED SCALLOPS WITH CHIVE MASHED POTATOES \$11
- CAJUN-SEARED TUNA SASHIMI WITH DAIKON SALAD \$9

WINE TASTERS

- RIESLING, CHARDONNAY, PINOT GRIS: THREE 2-OZ. TASTERS \$6
- CABERNET, MERLOT, SYRAH: THREE 2-OZ. TASTERS \$7

REDONDO BEACH HAPPY HOUR

MONDAY-SATURDAY 2-5:30 P.M.
MONDAY-THURSDAY 8:30 P.M.-CLOSING
SUNDAYS 4 P.M.-CLOSING

- BEER \$1.99 MICROBREW \$2.99 WINE \$2.99
- SIX RAW OYSTERS ON THE HALF SHELL \$6.99
- FOUR COCONUT-CRUSTED TEMPURA PRAWNS \$5.99
- ESCARGOT WITH GARLIC BUTTER & CHEESE BAGUETTE \$6.99
- BLACKENED ALBACORE TUNA \$6.99
- ALDER-SMOKED SALMON DILL-LEMON CREAM CHEESE \$5.99
- SALTY'S CAESAR OR MIXED GREENS \$3.99
- BACON CHEESEBURGER & FRIES \$5.99
- CHICKEN BURGER WITH MOZZARELLA \$5.99
- FISH & CHIPS \$6.99
- CUMIN-SPICED CALAMARI \$5.99
- OVEN-ROASTED PORTOBELLO MUSHROOM RAVIOLI GARLIC CREAM, ROASTED TOMATOES, PARMESAN CHEESE \$5.99



World Class Seafood,® Steaks, Service & Smiles!

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