

Good Times

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

Nobody does lobster like Salty's does lobster!

SEATTLE AND PORTLAND – Salty's is celebrating "Lobster Mania" this month and Maine lobster is the star of the show. The lobsters, also known as American lobster, are shipped here live, direct from the icy waters off the coast of Maine, and held in saltwater tanks in our lobby. That's why lobster doesn't get any fresher than Salty's.

And our Chefs make sure it doesn't get any tastier. Come for dinner and try our fabulous **Lobster Thermidor**.

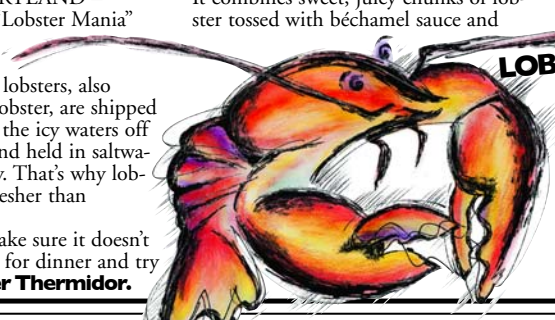
It combines sweet, juicy chunks of lobster tossed with béchamel sauce and

topped with Parmesan cheese. It's served in the shell with seasonal veggies and topping that comes from Lobster Heaven. Return for lunch and munch on one of our fabulous **Lobster and Rock Shrimp Rolls**, a big bun stuffed with red onion, minced garlic, celery, green onion and mayo, served on a toasted Hoagie with French fries.

If you like tails, we've got them. If you're a steak fan, we've got USDA Prime. Besides all that, we've got award-

winning wine lists to complete the show. Salty's Sommelier **Tim O'Brien** advises, "**Lobster has a partner for life in Chardonnay. Whether it's Salty's own Hogue Chardonnay or Grand Cru from Burgundy, you can't have one without the other!**"

Make reservations today. Call us at Alki (206) 937-1600, Redondo (253) 946-0636, Portland (503) 288-4444. Or make reservations online at www.salty.com/reservations. We look forward to serving you.



Chateau Ste. Michelle Cold Creek Vineyard winemaker's dinner celebrates anniversaries.

by Tim O'Brien, Salty's Sommelier
SEATTLE – In today's trendy times we often overlook the steady performance of consistently excellent producers. **Salty's on Alki** and the **Cold Creek Vineyard** owned by **Chateau Ste. Michelle** have that commonality. The Vineyard is celebrating its 30th year while Salty's celebrates its silver anniversary. In either the wine or restaurant business, longevity is a distinct advantage and an indication that you have a unique and exclusive location.



Salty's on Alki's winemaker's dinner on Wednesday, March 1, offers a chance to taste the secrets of success. Chateau Ste. Michelle's Head Winemaker **Bob Bertheau** will reveal the hows and whys of Cold Creek vineyard with wit and wine. We will enjoy Cabernet, Merlot, Syrah, Chardonnay and Riesling made entirely from the unique signature fruit found in this vineyard.

Chef **Jeremy McLachlan** and I tasted these wines while putting together the menu

for the evening. They are bold and beautiful and they provide a perfect opportunity to experience how a great wine becomes better with the right food. Chef McLachlan is anxious to show off his talented team with an amazing five-course dinner.

I often encourage people to make a trip to Washington wine country. You learn about wine, meet fascinating, passionate and talented people, and take home a new appreciation for the bounty of Washington. If that sounds like fun to you, I invite you to come to Salty's and Cold Creek Vineyard Anniversary Dinner on March 1. We promise a spectacular dinner with wine from one of the most distinguished vineyards in Washington for about the same cost as what you would spend on gas to wine country itself. I promise to keep the sea lions off your car (see adjacent story).

For more on Cold Creek Vineyard, see their web site at http://www.stemichelle.com/Sub_ColdCreek.cfm.

Make a date with your favorite fish ... or ... give the perfect present, Salty's gift cards.

SEATTLE AND PORTLAND – Salty's wins most-romantic-restaurant awards in voter polls almost every year. "This year Valentine's Day falls on a Tuesday so we're getting ready with a special menu for all weekend long at **Redondo**," says Executive Chef **Gabriel Cabrera**. See Redondo's menu online at www.salty.com/seattle_south/menus/Valentine.pdf.

Alki will feature a prix-fixe menu by Chef **Jeremy McLachlan** for Tuesday, February 14; view it online at www.salty.com/seattle_south/menus/Valentine.pdf

Columbia Chef Dana Cross also has a special menu for Tuesday; see it at www.salty.com/portland/menus/Valentine.pdf. Local winemaker Sokol Blosser will be on hand in the lobby.

"What a great weekend to make reservations for you and your sweetheart," says Redondo Managing Partner **Terianne Broyles**. "If you can't make it into Salty's, the next best present is a Salty's Gift Card, available in any denomination and presented in an attractive Gift Card Holder." Order gift cards at www.salty.com/gifts.



Dr. Livingood Seagull, PhD

Sea lion-sommelier tête-à-tête

SEATTLE – "I never imagined I'd get up close and personal with a sea lion," says Salty's Sommelier **Tim O'Brien**. Was the sea lion enticed by Salty's seafood or was it the environmentally

friendly Prius that drew him out of the water? "I like to think it was a seal of approval for Salty's," O'Brien says.

O'Brien had to muster all his wits and courage Wednesday, January 11, during lunchtime at Alki. He was summoned to the parking lot adjacent to Elliott Bay by Alki Maintenance Manager **Baltazar Serrano** (see photo) when a sea lion was discovered perched atop a Toyota Prius. With luncheon guests about to return to the parking lot, O'Brien wasted no time. He pounded the top of the Prius with his fists to get the sea lion's attention. He coaxed that 400-600 pound lion off the

car and into the parking lot. Then he beguiled that beast right back into the Bay. The local and national press had a field day with the story. **KOMO-4** staff reported, "Those hybrid cars are indeed a hot seller, and the interest appears not to be restricted to the human species."

O'Brien now has a larger title at Salty's, "Sommelier & Sea Lion Trainer." Although **KOMO-4** reported, "... no word if it took a merlot or chardonnay to entice the lion to take notice," we have it first hand, it was O'Brien's wit and bravura that did it. "Our award-winning wine list is strictly for Salty's human guests," says the fearless sommelier.

KING-5 filmed O'Brien telling his story: <http://www.king5.com/sharedcontent/VideoPlayer/showVideo.php?vidId=46364&catId=81>.



Winemaker's Anniversary Dinner Menu

Wednesday, March 1, 2006 at Salty's on Alki
Presented by Chateau Ste. Michelle's Winemaker Bob Bertheau, Salty's Sommelier Tim O'Brien and Executive Chef Jeremy McLachlan. Celebrating the 25th Anniversary of Salty's Restaurants and the 30th Anniversary of the first harvest at Cold Creek Vineyards.

Passed Appetizers

by Banquet Chef **Noah Maikisch**
Domaine Ste. Michelle
Blanc de Blanc

House-Cured Salmon Gravalox with Purple Potato Pancake, Crème Fraîche, Caviar
Fried Oyster, Gherkin Aioli
Raw Puget Sound Oysters with Tropical Fruit Pico
Moroccan-Spiced Lamb Skewers with Cucumber Tzatziki

First Course

by A.M. Sous Chef **Trevor Stevens**
Chateau Ste. Michelle
Cold Creek Chardonnay
Jumbo Prawn Scampi with White Wine Butter Sauce, Herbed Baguette

Second Course

P.M. Sous Chef **Paolo Carey-DeGregorio**
Chateau Ste. Michelle
Cold Creek Riesling
Bibb Lettuce Salad, Chèvre Vinaigrette, Oil-Cured Olives, Salmon Lox Batons

Third Course

by Brunch Chef **Levi Palli**
Chateau Ste. Michelle
Cold Creek Cabernet
Duck Confit Crostons, Herbed Aioli, Poached Quail Egg

Fourth Course

by Executive Chef **Jeremy McLachlan**
Chateau Ste. Michelle
Cold Creek Merlot
Truffle-Studded Filet Mignon, Forest Mushrooms, Fried Shallots

Fifth Course

by Pastry Chef **Jane Gibson**
Chateau Ste. Michelle
Cold Creek Syrah
Chocolate Raspberry Napoleon

Appetizers are served at 6:30 p.m., dinner at 7:00 p.m. at Salty's on Alki, 1936 Harbor Ave. S.W., Seattle, WA 98126. Cost is \$125 (all inclusive). Please call (206) 937-1085 by Friday, February 24, for reservations. Seating is limited. Call today.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

"Winter is a celebration of all things Oregon, but most specifically Oregon seafood and wines," says

Oregon Seafood & Wine Festival

Coordinator **Sean Guard**. He and his wife Annie (see photo) came to dine with me recently at Salty's on Alki to talk about this fabulous event scheduled for Friday and Saturday, February 3-4, at the Oregon Convention Center. Hours are 3-10 p.m. on Friday and 11 a.m. to 10 p.m. on Saturday. Experience not only all varieties of seafood from many local restaurants, food and wine exhibits and demonstrations, but also music.



"All ages are welcome," says Guard. "You'll see the world's largest seafood cocktail, great Oregon beers and live jazz." Come also to the Salty's on the Columbia booth both Friday and Saturday for Seafood Chowder, Ceviche, Wedge Salad with Dungeness crab, Gorgonzola dressing, and Columbia Pastry Chef **Darla Swanson's** Key Lime Tart. "Savor the flavors, chat with local winemakers, experience the bounty of Oregon and stop by our booth to chat with us," says Columbia Managing Partner **Linda Addy**. This event benefits the National Multiple Sclerosis Society. See more at www.oregon-seafoodfestival.com.

Ste. Michelle Wine Estates is partnering with Salty's on Alki Sommelier **Tim O'Brien** and Executive Chef **Jeremy McLachlan** to present Cold Creek Vineyard Winemaker's Dinner at Alki Wednesday, March 1. (See more on page 1.)

Will we ever forget the story of the year from Salty's on Alki? Unbelievably, Sommelier **Tim O'Brien** coaxed a sea lion off the roof of a Toyota Prius in the

parking lot adjacent to Elliott Bay. (See the story on page 1.) The press reported it around the world including CNN, ABC Good Morning America, KOMO and ABC News, Fox News and KING 5 News and will soon appear on the Animal Planet cable network.

Salty's on Alki Executive Chef **Jeremy McLachlan** (see photo) and Pastry Sous Chef **James Gibson** put together a fantastic dinner at **Farestart's Guest Chef Night** in January. Joining me at the table were Salty's Owner **Gerry Kingen** and Alki's Managing Partner **Bonnie David**. "It was just splendid," exclaims David. "I am thrilled that our sold-out dinner benefited so many." To date, over \$1,000,000 (yes, that's one million dollars) has been raised through Guest Chef Night.

The **15th Annual Chocolate for Choice** event at Ellis Pavilion at Safeco

Field is coming Wednesday, March 8. Get your ticket now for an evening of unlimited access to tasty chocolates. Alki Pastry Chef **Jane Gibson** will hand out chocolates as well as enter the Chocolate Design Contest. For more information and to buy tickets (starting at \$35) call (206) 624-1990. Donate \$75-\$100 and you can be "A Chocolate Fudge Lover" and receive a box of chocolates with your ticket. Not to be missed!

It's not too early to RSVP for the annual **Sexy Syrah Wine Tasting at Salty's on Alki** held on Tuesday, March 21, 5-8 pm. Don't miss this event headed by Sommeliers **Tim O'Brien** of Salty's and **David LeClaire** of Seattle (see photo). It's another fabulous way to support FareStart as well as taste Syrah from 30 Northwest wineries that produce Syrah. Go to www.farestart.org for more information and to buy tickets or send a check for \$30 to Wine Events & Promotions, 9518 Fourth Ave. NE, Seattle, WA 98115. Act now!



Chocolate lover's dream.

By Eileen Mintz, Public Relations Spokesperson for Salty's

"Being one of 69 Ambassadors of Chocolate in the world is a chocolate lover's dream," says Northwest Barry Callebaut Ambassador **Jane Gibson**. She recently returned from a conference of the **Barry Callebaut Chocolate Ambassadors Club in Brussels, Belgium**. "We truly had a bonding experience," says Salty's on Alki's very own Pastry Chef Gibson. "I found my tribe!"

During her stay in Belgium, Gibson was introduced to new Callebaut Chocolate products. Barry Callebaut is known as the world's leading producer of high-quality cocoa and chocolate products.

Gibson was introduced to Callebaut organic chocolates, a new trend in the chocolate world. They use certified ingredients in their organic chocolates, rich in anti-oxidants and known as the ACTICOA Trademark. The levels of

anti-oxidants in chocolate are comparable to a glass of red wine. "Now isn't that good news," says Gibson.

Another new trend is a Callebaut chocolate mousse that is faster and easier to use and stands up to a piping bag.

On the rise is the trend to reduce fatty acids in chocolate, which is the fat used to produce coatings and fillings. Callebaut has reengineered their fillings so they are low in trans-fatty acids. This is without changing the taste and mouth feel.

Gibson's learning experience in Belgium wouldn't be complete without studying the complexities of sugar. Though chocolate still contains a lot of sugar, Barry Callebaut has developed a chocolate with 30% sugar reduction. It has a low glycemic index with 8% less calories. Does this mean we can eat more?



White Chocolate Grand Marnier Cheesecake

"Everything in moderation," advises Gibson, "but February is a special month for chocolate desserts at all Salty's so come in and celebrate with us!" If you're planning cooking chocolate at home, try this recipe for a dense cake. "It's a winner every time!" says Gibson.

JANE'S "KILLER CHOCOLATE CAKE"

Serves 16

CAKE INGREDIENTS:

6 ounces unsalted butter
6 ounces unsweetened chocolate,
chopped

6 eggs
3 cups sugar
1/2 teaspoon salt
1 tablespoon vanilla extract
1 1/2 cups flour
1 1/2 cups chocolate chips

FROSTING INGREDIENTS:

1 1/4 cups sugar
2 tablespoon instant coffee
1 cup heavy cream
5 ounces unsweetened
chocolate, finely chopped
4 ounces unsalted butter
1 1/2 teaspoon vanilla extract

CAKE DIRECTIONS: Mix cake by hand (electric mixers beat in too much air). Preheat oven to 350 degrees. Grease two 9" by 1-1/2" cake tins and line bottoms with wax

or parchment paper. Melt butter and unsweetened chocolate together in a double boiler over simmering water. Remove from heat and cool to lukewarm. In a large bowl, whisk together for 1 minute the eggs, sugar, salt and vanilla. Whisk in the butter-chocolate mixture. Stir in the flour and chocolate chips. Pour the batter into the prepared pans and bake for 30 -35 minutes. Do not overbake. Cake tester should come out clean. Cool on racks and remove from pans as soon as cooled. Wrap the layers well if not using the same day.

FROSTING DIRECTIONS: Combine sugar, coffee and cream in a deep, heavy saucepan. Stirring, bring to a boil. Reduce heat and simmer 6 minutes without stirring. Remove from heat. Add unsweetened chocolate and stir until melted and blended. Add the butter and vanilla. Whisk well. Chill until mixture begins to thicken. If made the day before, bring back to room temperature and beat until spreading consistency is smooth.

ASSEMBLY: Put one cake layer bottom side up on a cake plate. Spread with 1/3 of the frosting. Top with second layer, also bottom side up. Trim excess crusty protrusions so it is smooth and can be frosted evenly. Pour all but 1/2 cup of the frosting on top of cake, spreading it over top and then sides. Put the reserved icing into a pastry bag fitted with a small star tip and pipe 16 rosettes around the top of the cake. Refrigerate if not serving immediately, but bring to room temperature before serving. Serve with lightly sweetened whipped cream

Sax-man Taylor, Violinist Reilly at Alki.

SEATTLE – Saxophone-star **Mark Taylor** returns to join Alki's very own Singer-Pianist **Victor Janusz** and String Bassist **Tim Koss** on Friday, February 3.

Regarded as one of the preeminent saxophonists of his generation, Taylor has played with many great jazz musicians from Seattle to New York and is featured on Janusz's CD Cosmo Street.

What does the media say about Taylor? **Bill Donaldson** reported in the national magazine *Jazz Improv*, "The song Cosmo Street is highlighted by Mark Taylor's Desmond-like pillowy tones." Taxi A&R Group comments, "Special mention to Taylor's warm, tasty tones on 'Just Another Sunday.'"

On Friday, February 24 Janusz hosts a return engagement with Violinist **Tyler Reilly**, a child prodigy. This month Tyler was featured with the sensational Latino band Yerba Buena at the Triple Door. "Tyler can play anything," says Janusz. "He brings down the house when we do the tango 'Por Una Cabeza,' made popular again in the flick 'Scent of A Woman' years

back. He also joins us on tunes as diverse as 'Besame Mucho,' 'Angel Eyes' and Lou Reed's 'Sweet Jane.' He's obviously a great musician but more so an entertainer.

Janusz and Koss continue to pepper their Friday set with new tunes each week and perform many songs from the hit CD Cosmo Street, recently reviewed in TurboEurope webzine: "Luv the ladies doing their jazzy best, but Vic returns us to the moody and melancholy emotions of Chet Baker... this album is sexy, silly, then introspective and dear, again ...

fantastic stuff! A better getaway than Lake Como or the Amalfi Coast. A Must-have!"

Get set for a big First Anniversary Bash on Friday, March 24, to celebrate Janusz and Koss's first year at Alki. Janusz says, "To Life! Music! And Cake for all!" And he means it. There's free cake for everyone on this special Friday. Featured will be the VJ Quartet with Janusz, Koss, Taylor and Mark Jelsing (drums) and many special guests! Save the date!



Mel Brown at Portland jazz festival.

PORTLAND – Salty's favorite jazzman, **Mel Brown**, is appearing in the **Portland Jazz Festival**, a celebration of jazz music, Black History Month, and the City of Portland. Throughout the Festival schedule, Friday, February 17 through Sunday, February 26, instructors and educators will explore jazz and the African American experience with area students, musicians and the public.

Mel Brown will host an open student jam session, for all ages, at **Jimmy Mak's** in downtown Portland Tuesday, February 21 at 7 p.m.

"Portland has a rich and vibrant jazz history and Mel Brown is a vital part of it. January 28 marked the 25th anniversary of the original Mel Brown Quintet and Salty's is celebrating its 25th anniversary. A nice coincidence," says Portland Managing Partner **Linda Addy**.

With a 40-year career and counting, Brown is a highly accredited Northwest drummer, bandleader and educator. He

has been a fixture on the Portland jazz scene and has been labeled "The Gentleman of Jazz" and "The Musician's Musician." Brown has led some of the Northwest's most popular bands and spent years as a staff drummer for the Motown Music Corporation, recording and touring with groups including the Temptations, the Supremes, and Smokey Robinson. As an educator Brown is tops. Every summer students of all ages head to Western Oregon University for an intense, week-long education in jazz performance.

Whether you're a jazz musician, student, aficionado, octogenarian or casual jazz listener, the Portland Jazz Festival offers you an opportunity to

expand your jazz appreciation. Visit www.pdxjazz.com for tickets and package information, musician biographies, and more.

Catch local legend Mel Brown and the Mel Brown Trio at Salty's in Portland's Café-Bar every Friday and Saturday, 7 p.m. to closing.



Redondo Café-Bar live music for February.

SOUTH SEATTLE – Don't miss the lively Café-Bar at Redondo.	2/4 Sat. Myles Crew	2/17 Fri. Paul Kroeger
2/2 Thur. Billy Farmer	2/9 Thur. Paul Kroeger	2/18 Sat. Eric Madis
2/3 Fri. Paul Kroeger	2/10 Fri. Justin Kausal-Hayes	2/23 Thur. Paul Kroeger
	2/11 Sat. Darryl Data	2/24 Fri. Myles Crew
	2/16 Thur. Myles Crew	2/25 Sat. Poodlebomb



World Class Seafood,® Steaks, Service & Smiles!

ON ALKI BEACH 206.937.1600
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AT REDONDO BEACH 253.946.0636
28201 Redondo Beach Dr. S., Des Moines, WA 98198

ON THE COLUMBIA RIVER 503.288.4444
3839 N.E. Marine Drive, Portland, OR 97211