

Salty's®  
SEAFOOD  
GRILLS

# Good Times

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

## Our Lover's Crab Feast makes every day Valentine's Day.



SEATTLE & PORTLAND – **Gerry and Kathy Kingen**, Salty's official co-ship captains, recently issued an unofficial proclamation that henceforth every day in February shall be unofficially known as Valentine's Day at all Salty's restaurants.

When asked for details on this important move, Kathy, who is also the official Queen of Hearts at Salty's, said, "We're doing this because we love Valentine's Day so much we never want it to end." Gerry added this spice to her thought: "So we decided to make every day Valentine's Day all month long. This will give our guests many more opportunities to come in and celebrate this wonderful day of love and romance."

To put their exclamation point on this amorous decision, Salty's Chefs put their heads together and created a brand new *crab regal pour deux*. Appropriately enough, they named it the **Lover's Crab Feast for Two**. And Tim O'Brien, Salty's famed Sommelier of the Year, added his expertise by adding a **Wine Flight of Fancy** to the feast. It includes a different

wine specially selected to enhance each of the crab courses.

The first course features **Crab and Brie Fondido** along with tortilla chips and a roasted garlic purée for dipping. We suggest Champagne for sipping. The next go-round stars a **Crab and Corn Chowder** with poblano relish and tortilla strips we think should be paired with a delightfully different Riesling, a classic match for crab. The crescendo of the feast is **Herb-Roasted Dungeness Crab**. It's accompanied by a buttery baked polenta with queso Oaxaca and cabbage pico. The perfect wine match for this dish is Chardonnay. O'Brien says, "It's the perfect wine to combine with the roasted crab because it elicits flavors

that linger pleasantly on your palate like a lover's kiss."

Adding a final suggestion for Salty's most amorous guests, our Captain Courageous Kingen recommends guests begin their February Lover's Feasts with a plateful of delicious fresh oysters, "For obvious reasons," he said, with a twinkle in his eye.

The Lover's Crab Feast is prix fixe during dinner hours. The wine flight is a separate price. The items are also available separately at lunch. Go to [Saltys.com](http://Saltys.com) to peruse our Chef's Market Sheets and to reserve your love table today. If you can't make it in, try our recipe for Crab and Corn Chowder at home; find it at [Saltys.com/recipes](http://Saltys.com/recipes) under soups. (Photo by Ilya Moshenskiy)

### View Valentine's Day Menus online at Saltys.com.

Alki-Salty's.com/seattle/menus/Seattle\_Valentine\_Menu.pdf  
Redondo-Salty's.com/seattle\_south/menus/Seattle\_South\_Valentine\_Menu.pdf  
Portland-Salty's.com/portland/menus/Portland\_Valentine\_Menu.pdf  
Make reservations at [Saltys.com](http://Saltys.com) and have a happier Valentine's Day!

## Wild salmon now on the menu.

By **Jamie Meade**, Salty's Purchasing Manager

SEATTLE & PORTLAND – If you're anything like Salty's chefs, you crave the amazing flavor of wild salmon all year round even though it's not readily available. Salty's chefs have decided to offer you a frozen-at-sea wild salmon as we await – with great anticipation – the return of fresh wild salmon.

What is  
"frozen-at-sea" wild

**salmon?** Fishing vessels that provide this product are staffed with two groups of people, one group catches the salmon, and the other cleans and freezes it. As soon as the salmon are caught, they are gutted, cleaned, sprayed with ice-cold water and flash frozen within 30 seconds. There's no chance of oxidation or structural degradation. The quality of frozen-at-sea salmon is significantly superior to salmon caught and stored on ice for the duration of the trip and

then frozen back on shore.

Most of our wild salmon is caught around the Queen Charlotte Islands in British Columbia. Some may come from boats that fish 20 to 40 miles off the coast of Alaska outside of Sitka.

Alki's Chef **Jeremy McLachlan** tells me you can upgrade to wild King salmon for \$10 at dinner and \$6 at lunch. For example, his Cedar-Smoked Salmon with Roasted Garlic Mashed Potatoes, Wilted Arugula

and Radicchio, House Bacon Apple Relish and Fig Balsamic Glaze can be ordered for \$29.95, or order a half portion for \$19.95 and add \$10 upgrade for wild salmon. At lunch order this dish for \$19.95 with a \$6 upgrade for wild salmon.

Redondo Chef **Gabriel Cabrera** offers you wild Sockeye salmon upgrades for \$5 at both lunch and dinner. Portland Chef **Dana Cress** offers wild Copper River Sockeye salmon for \$6.

## Our recipe contest is a wild one.

SEATTLE & PORTLAND – Salty's chefs are celebrating 30 years in the Pacific Northwest serving wonderfully wild salmon with a recipe contest. Enter your totally original, wildly creative and tastiest recipe for cooking wild salmon and if you're the winner, you and five friends/family members will be treated to a hands-on cooking class with our Chef, and you'll all dine on the goodies from the class. Three winners will be chosen, one for each Salty's. Your original creation will be featured on Salty's "Wild Ones" Salmon Market Sheet – with your name on it – and on Salty's chefs' blogs at [Saltys.com](http://Saltys.com). You'll also receive a copy of Salty's new cookbook

*Good Ciao*. So get cookin'! Fill out entry form below, or ask for entry forms at any Salty's or download at [Saltys.com/salmon\\_recipe\\_contest.pdf](http://Saltys.com/salmon_recipe_contest.pdf) and submit it to Salty's by Saturday, March 1, 2008.

### WILDLY CREATIVE SALMON RECIPE CONTEST ENTRY FORM

My entry is for  Alki  Redondo  Columbia (Select the Salty's where your recipe will be judged and where your cooking class could take place.)

First Name \_\_\_\_\_  
Last Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone-Day \_\_\_\_\_  
Phone-Evening \_\_\_\_\_  
E-mail \_\_\_\_\_

*I certify that I have read the rules below and agree with the provisions therein and that the wild salmon recipe attached to this entry form was created by me and has in no way been copied from any published source.*

Signature \_\_\_\_\_  
Date \_\_\_\_\_

**CONTEST RULES:** This recipe contest is for Salty's customers only. You must be at least 18 years of age. Entry forms are available at all Salty's restaurant reception desks and can be filled out and returned to any Salty's. Or go to [Saltys.com/salmon\\_recipe\\_contest.pdf](http://Saltys.com/salmon_recipe_contest.pdf) to download a copy of our entry form. No purchase is required to enter. Sorry but no email entries will be accepted. Return all printed entry forms to any Salty's restaurant reception desk in person or by mail to Salty's (see addresses on reverse side). To be valid, entries must include an original wild salmon recipe created

personally by the entrant. The recipe must be stapled to the entry form. Entries must include entrant's full name, home address, email address with day and evening telephone numbers. Entry forms must be post-marked by Saturday, March 1, 2008. One winner will be chosen for each Salty's restaurant. Salty's Executive Chefs will be the only judges and all decisions are final. Submitted recipes and photos of the winner's cooking class become the property of Salty's Seafood Grills. Winners will be notified by mail or telephone message on or before April 8, 2008. Unclaimed prizes will be forfeited if not claimed by winners by April 15, 2008. Winning prize proceeds may be subject to applicable tax laws and the winner is responsible for reporting winnings to taxing authorities. No recipes will be returned. The Cooking Class will be determined by Salty's Chefs.



## Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

We're proud to announce Salty's has once again won **Wine Enthusiast magazine Award of Distinction** for 2007 with kudos to Sommeliers **Tim O'Brien** (Seattle) and **Jason Ludlow** (Portland). Visit [WineEnthusiast.com](http://WineEnthusiast.com) online.

Savor your afternoon! Turning Salty's new Tea Time into a permanent feature wasn't enough for Alki Chef **Jeremy McLachlan** and Pastry Chef **Jane Gibson**.

**They've added more savory items and now Tea Time also works nicely as a late lunch.** Visit [Salty.com/seattle/menus/Seattle\\_Tea\\_Time.pdf](http://Salty.com/seattle/menus/Seattle_Tea_Time.pdf) for the menu. Redondo and Columbia menus are also posted at [Salty.com](http://Salty.com).

Portland local jazz legend **Mel Brown** is always a hot topic. He was recently inducted into the **Oregon Music Hall of Fame**, and now he's releasing a CD of a recording he made at Salty's. Don't miss the Mel Brown Trio's CD



release party at Columbia on Friday, February 8, at 7:00 p.m. Brown, **Tim Gilson** and **Jof Lee** (pictured here) will play and mingle with guests. Their CD will be available for \$15. Go to [Salty.com](http://Salty.com) for reservations. If you can't make it in for the party, find more jazz events at [www.pdxjazz.com](http://www.pdxjazz.com) – the web site for the **Portland Jazz Festival** which runs February 15-24.

**Good Ciao**, the cookbook by Author-Chef **Roberto Russo** and collaborator Salty's Co-Owner **Kathryn Kingen**, garnered praise from **Braiden Rex-Johnson**, author of *Pacific Northwest Wining and Dining* (now in its second print-

ing by Wiley publishers). She attended the cookbook's unveiling at the third annual Under the Alki Moon wine dinner presented by Russo and Salty's Chefs (pictured here left to right) Portland Sous Chef **Josh Gibler**, Alki Chef **Jeremy McLachlan** and



Redondo Chef **Gabriel Cabrera**. See [www.teamphotogenic.com/ph](http://www.teamphotogenic.com/ph) for this and other photos by Team Photogenic. In a note to Kathryn, Braiden said the dinner was "...a luscious and lavish feast" and was "...so impressed with each course" and the wine pairings "...were out of this world" (kudos to Sommelier Tim O'Brien!). She acknowledged that "...a book of this quality..." takes time. See more at [www.northwestwinninganddining.com/northwest-notes.html](http://www.northwestwinninganddining.com/northwest-notes.html) her blog.

**"Chat with Women"** radio Hosts **Rochelle Alhadeff** and **Pam Gray** (pictured here) interviewed Kathryn Kingen about



Salty's chefs' contribution to *Good Ciao*. The show can be heard at [www.chatwithwomen.com/pages/2008\\_jan.php](http://www.chatwithwomen.com/pages/2008_jan.php) – scroll down to January 22. Their KKNW 1150 AM show can be heard online Monday to Friday from 8 to 9 a.m.

**Karen Brown's Seattle PI** blog, "Frantic Foodie: Confessions of a Wannabe Chef" at [blog.seattlepi.nwsourc.com:80/franticfoodie/archives/130282.asp](http://blog.seattlepi.nwsourc.com:80/franticfoodie/archives/130282.asp) says this about *Good Ciao*: "All the recipes are simple with flavorful ingredient combinations and are written in both English and Italian."

Leaving your post at work is normally a bad thing, but in this case Columbia's Catering Manager **Dena Cearley** was thanked profusely! A freak tornado hit just on the other side of the river in Vancouver and Cearley and her best friend **Noel**



**Carr** used a little wagon to serve Salty's seafood chowder to those in need. No one was injured. Read the full story online at [www.columbian.com:80/news/local/News/2008/01/01122008\\_Were-a-lucky-community.cfm](http://www.columbian.com:80/news/local/News/2008/01/01122008_Were-a-lucky-community.cfm) by **Don Hamilton**, *Columbian* staff writer.

Portland's Sommelier **Jason Ludlow** will share his expertise about champagne on FOX 12, February 14. Managing Partner **Linda Addy** enthuses, "We paired bubbles with black cod and, believe it or not, rib-eye!"

The organic wines featured at Columbia's **King Estate Winery** dinner in January caught the attention of **Karl Klooster** of Oregon Wine Press and The News Register of McMinnville. Sommelier **Jason Ludlow** is pictured here.

See [blog.seattlepi.nwsourc.com/eastsideuptown](http://blog.seattlepi.nwsourc.com/eastsideuptown) for a posting by **Queen La Trisha**, *Seattle PI's* Eastside Uptown Girl. She had a glowing review of the recent Alki Open House for banquets, private dining events and weddings. "Salty's has the best view, a huge menu of artfully prepared food and top notch service. Plus you can't beat the free valet parking. The white chocolate mousse cake by pastry chef **Jane Gibson** was divine! As were all the other delicacies her staff created for the event."

Salty's brunch has so many loyal customers, you wouldn't think anyone else would be able to get in, but it's just not so. I met a delightful *Seattle PI* reader-blogger and travel writer, **Beth Whitman**, who had brunch at Alki on New Year's Day before heading off to India. See [blog.seattlepi.nwsourc.com:80/travel/archives/128507.asp](http://blog.seattlepi.nwsourc.com:80/travel/archives/128507.asp) for her blog. Check out [www.WanderlustAndLipstick.com](http://www.WanderlustAndLipstick.com) for more on her book, the essential guide for women traveling solo. **Lisa Hilderbrand** of [www.east-sidespin.com](http://www.east-sidespin.com) has

**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 – 2/1 Fri. Justin Kausal-Hayes 2/2 Sat. Myles Crew 2/8 Fri. Poodlebomb 2/9 Sat. Mark Fuegel, Cory Wilds 2/15 Fri. Paul Kreoger 2/16 Sat. Myles Crew 2/22 Fri. Jonny Smokes 2/23 Sat. Poodlebomb**

**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.**

added Alki's brunch as something great to do when in Seattle. **Eastside Spin** offers current information on what's happening on the Eastside and places to go in Seattle.

"Competition was fierce this year as readers logged in to fill out the annual **JT News 'Best of Everything'** survey," according to JT Editor **Joel Magalnick**. Alki won for best brunch! "You'll need a shovel to eat your way through all the yummy seafood and extras that Salty's serves up, but it sure is good!" "As for the best rugelach, it appears that some of our local bakers may need to work on their recipes as the winner this year was, ahem, QFC." Two locals received mention and one of them was – me! My rugelach recipe tied for second! See [www.jtnews.net/index.php?/news/item/3814/C22/](http://www.jtnews.net/index.php?/news/item/3814/C22/) for the story. See [Salty.com/recipes](http://Salty.com/recipes) for my recipe.

West Seattle blog Editor **Tracy Read** reported on Salty's Boutique Hotel with locals giving their comments. Visit [westseattleblog.com/blog/?p=5197](http://westseattleblog.com/blog/?p=5197) for the story on Salty's Owner **Gerry Kingen's** dream vision.

Here's a small bit of news – Columbia's Executive Chef **Dana** and wife **Kim Cress** (also a chef) have a new baby! Jayda Carol Ann Cress was born January 9. We hear he may invest in a baby monitor that reaches to the restaurant!

## Salty's chefs are blogging for you.

Visit [Salty.com](http://Salty.com) chefs' blogs online at [Salty.com](http://Salty.com) and get detailed descriptions of menu changes and foodie events. Here's a recent posting by Portland Chef **Dana Cress**:

### Dana's Dish – Portland chef's blog

By Dana Cress, Salty's on the Columbia Chef  
Ever hear of "sliders"? Perhaps you've been to White Castle and

had one of their famous small square burgers? This month our chef team is having fun with our own seafood version of sliders by serving Crab Cake Sliders with a cup of our award-winning seafood chowder for lunch! Each mini-burger is a layering of Pacific crab, arugula, red onion, shaved celery and lemon-thyme aioli.

We are also playing with sturgeon in our kitchen. I often see fishermen outside our restaurant win-

dows fishing for these big fellas on the Columbia River. Sturgeon can range from 60 to 3000 pounds. I sometimes refer to them as dinosaurs given their size and their ability to hang around since the earliest days of existence. Prized for their caviar, the flesh is really versatile to work with. You can grill, sauté, pickle, smoke, bake or braise sturgeon; our presentation is a fillet of meaty sturgeon dusted with smoked salt and grilled.



Accompanied by cauliflower purée and creamed spinach, this dish is my personal recommendation when you dine with us in February. There's also the Crab Lover's Feast paired with Wine Flights of Fancy. It makes every day Valentine's Day. View my Market Sheets at [www.salty.com/portland/menus](http://www.salty.com/portland/menus) - our restaurant menu page.  
Happy Dining in Portland!



World Class Seafood,® Steaks, Service & Smiles!™

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