

# Good Times

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

## Taste the sweetest cheeks in the sea, just for the halibut.

SEATTLE AND PORTLAND – "Halibut cheeks are such prized delicacies, the fishermen often take them home for themselves," says Redondo Chef **Gabriel Cabrera**. "They're made even more scrumptious with our special preparation for March. We baste the cheeks in lemony garlic butter, serve them on mashed potatoes with a creamy tomato coulis, grilled baby artichokes, basil-infused olive oil and Parmesan cheese," says Cabrera. "This dish is Halibut

Nirvana served for lunch or dinner, your choice!"

In anticipation of the arrival of fresh halibut season mid-March, Salty's chefs present halibut cheeks which are prized for their texture, sweet flavor and snow-white color. The size of large scallops, they're a wonderful source of protein, low in sodium, fat and calories. Halibut yield steaks, fletch (fillets) and roundish cheeks extracted from their head area and are considered a delicacy. A fletch refers to a large halibut fillet with one halibut yielding four fletches (see diagram). Halibut are among

the largest fish in the sea and the largest of all the flatfish. They can grow to more than 8 feet long and 500 pounds. The largest concentration of Alaska halibut is in the Gulf of Alaska, with most in the Kodiak Island area; a smaller number are found in the Bering Sea (see map).

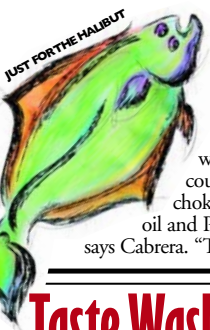
Halibut is America's favorite flatfish. Be sure to get into Alki and Redondo as soon as possible since the special Halibut Cheeks creation is available only until March 15. In Portland it's available all of March.

Why not reserve your water view table now? Just for the Halibut. Go to [www.saltys.com/reservations](http://www.saltys.com/reservations).

The recipe for Salty's Herb Butter Basted Halibut Cheeks with Tomato Coulis can be found online at [www.saltys.com/recipes](http://www.saltys.com/recipes).



(Many thanks to Fisherman's Express Alaska Seafoods for information in this article; see more at <http://www.fishermansexpress.com/shopping/alaska-halibut.html>.)



## Taste Washington Wine Month events.

By **Tim O'Brien, Salty's Sommelier**

Salty's welcomes spring with not only fresh Alaskan halibut arriving mid-March, but also **Taste Washington Wine Month**, a celebration of Washington wines featuring Washington wine on all Salty's market sheets, and no corkage fees on Washington wines that don't appear on Salty's wine lists. To top it off, when you buy a bottle of Washington wine with dinner at Salty's on Alki, you'll receive a \$25 gift card to use on your next visit to Salty's.

If you have a special bottle of Washington wine stashed away, now is the time to bring it in to any Salty's for lunch or dinner because we waive our corkage fee in March. Two conditions must be met: it must be a Washington wine and it must not appear on our wine lists (see our lists online at [www.saltys.com/food\\_wine/award-winning\\_wine.asp](http://www.saltys.com/food_wine/award-winning_wine.asp)).

Held annually in March, Taste Washington Wine Month is organized by the Washington Wine Commission to increase awareness, appreciation and demand for Washington State wines. The month-long celebration ushers in

the annual Taste Washington wine and food festival held Sunday, April 9, in Seattle. At this event, Wine lovers can meet Washington winemakers, enjoy wine and food pairings, take advantage of great discount specials and enter sweepstakes at participating retailers. Find a listing of Taste Washington Wine Month events at [www.washingtonwine.org](http://www.washingtonwine.org).

**Washington vs. California: Cast your vote at Alki.** If you prefer wine by the glass, Alki offers a taste test. We opened up our Library of Wines (past vintages) and picked two beautiful cabs from the 1999 vintage. Now it's time for you to come in and pick the winner. We're pitting Washington Kestral Cabernet against California St. Clement. Cast your vote in March at Alki and I'll let you know the winner in the next newsletter.

When you dine at any Salty's in March be sure to make your wine a Washington wine and don't miss out on all the fun.

## Sip "Sexy Syrah" at Alki, March 21, and help raise funds for FareStart.

A vast array of Northwest boutique wineries invite you to come taste test one of the world's hottest wines at one of the world's hottest view restaurants: Sexy Syrah at Salty's on Alki.

Syrah is seducing people who have an affection for red wine with a diversity of fruit, bold spices and silky texture. Salty's Chefs will serve appetizers designed to showcase Syrah's outstanding affinity for food.

Presented by Seattle wine-lover and Sommelier **David LeClaire** and Salty's Sommelier **Tim O'Brien**, Salty's Syrah tasting features over 30 Northwest wineries including **Agate Field, Alexandria Nicole Cellars, Animale, Avery Lane, Barrelstone, Bunnell Family Cellar, Chandler Reach, Chatter Creek, Colvin Vineyards, Forgeron, Kestrel, MacCallum**



**Family Cellars, McCrea, Pend d'Oreille Winery, Reininger, Saint Laurent Winery, Sawtooth, Silverlake, Stevens Winery, Tamarack Cellars, Thurston Wolfe Winery, Two Mountain Winery, Viento Wines, Vin du Lac Winery, Washington Hills, Waterbrook, Waving Tree, Willis Hall and Yakima Cellars.**

Please join us Tuesday, March 21, downstairs in Salty's on Alki Private Dining Rooms from 5:00 to 8:30 p.m. Your contribution of \$30 goes to FareStart.



**You must R.S.V.P. by Friday, March 17, to attend this fifth annual popular event.** Call (206) 526-1992 or email [wineover99@comcast.net](mailto:wineover99@comcast.net) or buy your tickets at [www.farestart.org](http://www.farestart.org). Salty's on Alki Beach is located at 1936 Harbor Ave. S.W. in West Seattle.

## Unbridled acts of passion award-winners: a touchstone of Salty's service.

SEATTLE/PORTLAND – Salty's team members diligently work to serve not only their guests, but also each other with *unbridled acts of passion*.

"We go out of our way to show you how much we appreciate your business as well as how much we respect each other as restaurant industry professionals. We do this with gestures of unbridled passion and reward the best of the best," says Salty's Owner **Gerry Kingen**, who recently presented the awards to the 2005 winners (pictured here with Kingen). He says, "Unbridled acts are a touchstone of the high service standards we pursue."

Salty's rewards include monthly, quarterly and annual prizes. The 2005 grand prize winners are Redondo's Maintenance Manager **Filadelfo "Fila" Argueta** (to Kingen's right) and Alki's Front Desk Controller and Server **Tegan Smith** (left). They win \$1,000 each as well as air fare

and hotel lodging to San Francisco.

Redondo's **Fila Argueta**, who has worked at Salty's for 14 years, wins for having come up with an ingenious way to keep sea otters from taking up residence under the pylons of Redondo.

"We've had problems with sea otters living under the restaurant and it's not safe for them or the people who like to hang out at the beach! I built a chicken-wire fence and installed it myself," says Argueta.

Known for his problem-solving skills and versatility, he says, "I do whatever is needed!" For this he is Salty's unbridled act

winner of the Team Member to Team Member award. When he isn't performing unbridled acts of passion at work, Argueta

spends his free time with his wife and seven-year-old daughter, who he says "is the light of my life."

Alki's **Tegan Smith**, who recently graduated from the University of Washington with a Bachelor's Degree in Business and has worked at Salty's for over two years, wins the Team Member to Guest award for her unique ability to use sign language with deaf guests. No one knew that she could sign until one day when she was working



as a Hostess, Smith repeatedly called the Moore party's name without any response. Finally, a woman came to the front desk and mouthed that she and her party were deaf and asked what name Smith was calling. With a big smile, Smith began using sign language signing the party's name.

"It was a pleasure to witness the relief and happiness on the guest's face," says Smith, who loves making people happy. She started at Salty's as a hostess and then added controller duties which she still does along with serving guests tableside.

"I love working at Salty's because it is such a high energy environment, full of fun people and challenges. Salty's is the furthest I could be from boredom. I honestly come to work every day and look out the windows and can't believe that I am so fortunate to be in such a beautiful place, day after day," says Smith showing her unbridled act-winner worthiness!



## Mintz—her words.

By Eileen Mintz,  
Public Relations  
Spokesperson for  
Salty's

**It's going to be a hot brunch when six Firefighter Calendar Pin-ups arrive Saturday, March 18, at Alki.** These hunks are visiting because Salty's Server and Hostess **Tegan Smith**, who saw my name on the back of their calendar, asked, "Well, why can't they come to Salty's?" It only took a phone call to Director **Rod Heivilin!** Come join us 10 a.m. to 1 p.m. to buy an autographed Firefighter Calendar for 2006. Proceeds go to the **Burn Foundation**, which is in its eleventh year of raising funds with the calendars displaying photographs by Team Photogenic. It's a sight to behold. How would I know? I was at the judging!!

**Don't miss out on the 15th Annual Chocolate for Choice event on Wednesday, March 8 at Ellis Pavilion, Safeco Field in Seattle.** Alki Pastry Chef **Jane Gibson** will hand out chocolates as well as enter the Chocolate Design Contest. For more information and to buy tickets call (206) 624-1990.



**Attend the Taste of Tillamook County competition Saturday, March 18, and catch Portland Salty's Chef Dana Cress in a Black Box competition on the Chef's Stage.** It's taking place at the Tillamook County Fairgrounds Convention Center in Tillamook, Oregon from 1:00 to 2:30 p.m. See more at <http://www.tasteoftillamook-county.com/chefs.htm>.

**Time again for the annual Syrah Wine Tasting at Alki on March 21, 5-8 p.m.** Don't miss this evening headed by Sommeliers **Tim O'Brien** of Salty's and **David LeClaire**. It's a great way to support **FareStart** as well as taste 30 Northwest wineries that produce Syrah. Go to [www.farestart.org](http://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. Hurry!

**Hey, a party!! Free cake for all says Alki's "Friday Guy." Please join me in celebrating Singer-Pianist Victor Janusz's one-year anniversary at the Alki Café-Bar Friday, March 24.** He is going to spotlight his entire quartet with a great musical revue (see more below).

**On March 28, Seattle welcomes 1200 "foodies" arriving**

**from all over the world to attend the IACP, the International Association of Culinary Professionals Conference.** They will tour Seattle, attend seminars and learn about all that is food fabulous in our town. Two outstanding parties are open to non-conference attendees; RSVP the IACP office at (800) 928-4227. Who knows, you could be the next **Jacques Pepin** (see photo)!



**Palate & Palette, An Artistic Salute to Jacques Pepin's 70th Birthday takes place on Thursday, March 30, 6:30 to 8:30 pm.** Attendees will savor skillfully crafted hors d'oeuvres while viewing a themed art exhibit created by Northwest artists. The evening features a raffle, silent auction as well as live auction presided by local celebrities **Tom Douglas** and **Thierry Rautureau**. Tickets are \$75 (\$25 is tax deductible) and all proceeds benefit The Culinary Trust of IACP.

**Endangered Treasures: A Celebration of Cookbook Preservation will be held Friday, March 31, 7-10 p.m.** **Martin Yan** and **Mas Masumoto** celebrate where the "Far East meets the Pacific Northwest," culinary traditions inspired by Japanese and Chinese immigrants during the first half of the 20th century. The event features Asian-themed appe-

tizers and sake, followed by a Chinese-Cantonese dinner developed from historic cookbooks and prepared by the chefs at Wild Ginger. Endangered Treasures will also feature a silent and live auction. A portion of the proceeds will benefit the **Wing Luke Asian Museum** to assist in the preservation of historical Japanese and Chinese cookbook collections. Tickets are \$135 (\$70 is tax deductible).

We're on the internet at [www.cornichon.org](http://www.cornichon.org) where critic **Ronald Holden** wrote about Alki Banquet Chef **Noah Maikisch**, "This easygoing 'Salty of the earth' chef works with a dedicated sales force and together they make any occasion special!" You and the banquet staff rock, Noah!

**We're a Winner! The Wine Enthusiast awarded Salty's on Alki and Sommelier Tim O'Brien as America's Most Wine Friendly Restaurant 2006.** Congratulations to Salty's team who should be proud of this award of distinction commemorating their outstanding restaurant wine training, glassware and wine marketing!

Celebrity sighting at Alki had me excited! Alki Managing Partner **Bonnie David**, Operations Manager **Mary Davis** and Executive Chef **Jeremy McLachlan** entertained the **Dallas Mavericks** at a late supper after their game with the Sonics. "A good time was had by all," says David. "Chef Jeremy's menu wowed them!"

## Get ready to boogie-woogie at Alki with Casey MacGill's Blue 4 Trio.

If you like to boogie-woogie, Alki is the place for you Mondays starting March 13. The "buttery-voice swinger" (says, the *Seattle PI*) **Casey MacGill and his Blue 4 Trio** bring swing to Alki Beach. MacGill is "the personification of swing authenticity," says one reviewer.

A classic Hollywood character in appearance and style, MacGill plays boogie-woogie, swing, and stride piano; he's Fats Waller meets Fats Domino. Casey has developed a signature vocal sound, has a way with a torch song, and enjoys the adventure of scat singing. MacGill's repertoire covers a range of material from the Gershwins to Leiber & Stoller to low-

down, dirty blues. He blows a lyrical cornet and occasionally plays zydeco-style accordion, but his most unique instrumental voice is a 6-string tenor ukulele.

The Blue 4 Trio band includes Bass Player **Matt Weiner** (The Flying Neutrinots, The Asylum Street Spankers, The Hot Club of Cowtown, Matt Munisteri, Rani Arbo) and Drummer **Mike Daugherty** (The Yes Yes Boys, Jo Miller and Her Burly Roughnecks, Evergreen Classic Jazz Band, Holotraddband).

As the Blue 4 Trio, these three fellows have played to audiences all over the United States and Europe. MacGill is known for starring in the Broadway show "Swing." He wrote songs for the show which was nominated for five Tonys.

Don't miss your big chance to boogie-woogie at Alki, Monday nights starting March 13, from 7:00 to 10:00 p.m. in the Café-Bar.

Go to [www.blue4trio.com](http://www.blue4trio.com) for more on MacGill. Make reservations at [www.saltys.com/reservations](http://www.saltys.com/reservations).



## Redondo March music.

**SOUTH SEATTLE** - Don't miss the lively Café-Bar at Redondo in March:

- Thur 3/2 Myles Crew
- Fri 3/3 Dave Christenson
- Sat 3/4 Justin Kausal-Hayes
- Thur 3/9 Darrell Data
- Fri 3/10 TBA
- Sat 3/11 Paul Kroeger
- Thur 3/16 Billy Farmer
- Fri 3/17 Poodlebomb
- Sat 3/18 Myles Crew
- Thur 3/23 Dave Christenson
- Fri 3/24 Billy Farmer
- Sat 3/25 Justin Kausal-Hayes
- Thur 3/30 Myles Crew
- Fri 3/31 Paul Kroeger

## Free cake at Alki's "Friday Guy" party.

**SEATTLE** - Alki is celebrating Singer-Pianist **Victor Janusz's** one-year anniversary as "The Friday Night Guy" on what else but a Friday, March 24. The set will include his regular sideman Bassist **Tim Koss** as well as special guests. Expect a festive, eclectic musical set that has become Janusz's musical trademark: tunes from the hit CD *Cosmo Street*, jazz standards such as "God Bless the Child" and "Round Midnight," pop-rock gems such as Steely Dan's "Deacon Blues," REM's "Man on the Moon," among many others.

On this special night Janusz spotlights his entire quartet which includes himself and Koss as well as **Mark Taylor** on saxophone and **Mark Jelsing** on drums, all of whom have appeared in "Random Acts of Music" at Alki over the last year. Other random guests include Saxophone-star **Brian Kent**, Singers **Elizabeth Carpenter** and **Joanne Klein**, Drummers **Mark Jelsing** and **Kathy Koss**, and Violinist **Tyler Reilly**.



"I'm most grateful to have this great musical venue at Salty's and the many regulars and friends I've made over the past year. It's made it a most remarkable and magical time in my life. A big Thank-You to all who have made it happen!"

When Janusz debuted at Alki nearly a year ago, **Tom Scanlon** in the *Seattle Times* wrote: "The candles, the fireplace, the water-to-skyline view, the cocktails ... and, to top it off, a skillful piano-playing lounge singer, Victor Janusz. His performance seems to blend in with the atmosphere, like an olive floating in a well-crafted martini.... He sounds like Vince Guaraldi meets Billy Joel."

**The kicker-tagline for the event sums it up, "To Life! To Music! ... And free cake for All!"** Yes, Salty's famous White Chocolate Mousse Anniversary Cake will add to the night's festivities for Alki Café-Bar guests. Don't miss March 24 at Seattle's swanky cabaret in West Seattle. Make reservations now at [www.saltys.com/reservations](http://www.saltys.com/reservations).

## Jazz String Bassist Bennett at Columbia.

**PORTLAND** - "Salty's on the Columbia is one of my favorite places to play. The whole crew from top to bottom is great," says **Ed Bennett** who plays with the **Mel Brown Trio** at Salty's. "Mel is the kind of drummer who makes my job of playing the bass easy. He knows the art of swinging!"

Bennett has long been considered one of the West Coast's premiere string bass players. Bennett's work has taken him virtually everywhere in the world, working, touring internationally and recording with many legendary jazz figures including Dizzy Gillespie, Joe Henderson, Sonny Stitt, Frank Morgan, Richie Cole, Pete Christlieb, Bud Shank, Pete Jolly, Joe Albany, James Williams, Mike Wofford, Bill Mays, Larance Marable, Anita O'Day, Ernestine Anderson, The Modernaires, and the Gerald Wilson Orchestra.

Bennett began playing the string bass at the age of 12. He was a talented student of Bassist Nat Gangursky, with whom he concentrated on technique and a classical repertoire. He was introduced to jazz music at the age of 13 and played in a Dixieland band that

appeared on the Ted Mack Original Amateur Hour in 1966. Bennett majored in music at the Berklee College of Music in Boston in 1971. Shortly thereafter he backed Carmen McRae, making his recording debut on "Carmen McRae at the Great American Music Hall" in San Francisco which was

nominated for a Grammy Award in 1977. In 1981, he worked with the Toshiko Akiyoshi-Lew Tabackin Big Band, recording the Grammy-nominated "Tanuki's Night Out."

While living in Los Angeles, Bennett recorded his first album as leader on Vision Records in 1987. In 1993 he started an independent record label Saphu Records. There are currently seven releases in the Saphu catalog. Find out more and see Bennett's playing schedule at [www.edbennett.net](http://www.edbennett.net).

You can find Bennett at Salty's on the Columbia in Portland Saturdays from 7:00 p.m. to 10:30 p.m. Make reservations at [www.saltys.com/reservations](http://www.saltys.com/reservations).



World Class Seafood,® Steaks, Service & Smiles!

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3839 N.E. Marine Drive, Portland, OR 97211