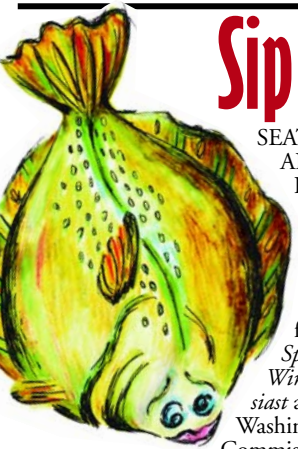


Salty's®
SEAFOOD
GRILLS

Good Times

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



Sip Washington wine, get \$25. Just for the halibut.

SEATTLE AND PORTLAND – “We’re proud that we’ve won awards from *Wine Spectator*, *Wine Enthusiast* and the Washington Wine Commission forboth Excellence and Distinction and that our **Tim O’Brien** was named Washington Wine Sommelier of theYear 2006 – but our number-one goal is to make your dinners at Salty’s more enjoyable,” says Salty’s on Alki Managing Partner **Bonnie David**. “So we have an award-winning offer for you. **Try our Washington wines in March and you’ll win an award good for \$25 off two dinner entrées the next time you come back to Salty’s. Pretty terrific, huh?**” The offer is available at all Salty’s Seafood Grills during Washington Wine Month, yes, even in Oregon, another hotbed of wine lovers. (Offer may not be combined with any other; one per table; expires May 1, 2007.)

TASTE THE SWEETEST CHEEKS IN THE SEA!

Halibut cheeks are such prized delicacies, fishermen often take them home for themselves. They’re the sweetest part of the halibut, made even more scrumptious when Salty’s Chefs simply sear it in butter and perfectly pair it with a watercress champagne vinaigrette, housemade Pico de Gallo and mashed potatoes.

“We suggest a chardonnay with your halibut. We just landed one from Burgundy, France, which pairs wonderfully with halibut. It is **Olivier Leflaive’s Bourgogne Blanc “Les Sétilles” 2005**,vibrant and ripe with a finish that lingers,” says Salty’s Sommelier **Tim O’Brien**. Why suggest a French Chardonnay during Washington Wine Month? See story below.We know you’ll be excited to hear that the dreamiest of all white fish, fresh Alaskan halibut arrives mid-March when Salty’s chefs present you with A Platter of Alaskan Halibut Three Ways featuring Halibut Ceviche, Romano-Asiago Halibut Cake and Seared Halibut with Tomato-Caper Dressing. Go online to www.saltys.com to make your reservations today. If you can’t make it in to Salty’s, you’ll want to try Salty’s recipes at home (see www.saltys.com/recipes).

Three Rivers Wine Dinner at Alki.

SEATTLE – At the base of the Blue Mountains in the wheat fields of southeastern Washington State lie the vineyards of the Walla Walla Valley Appellation. In this “Best Wine Destination of 2005” (by *Sunset Magazine*), there are 65 wineries where there were only four in 1984. *Travel and Leisure* writer **Bruce Schoenfeld** says Walla Walla is “poised to become America’s second destination for wine tourism.” (The first is Napa). He says, “Some of America’s best vintages are currently being made in Walla Walla”.Adding to this thriving viticulture is the enthusiasm of **Holly Turner**, the winemaker for **Three Rivers Winery**, which is Salty’s Sommelier

Tim O’Brien’s selection for Alki’s next wine dinner. Why “three” rivers? The name Three Rivers represents the three most prominent rivers in the two Appellations from which the winery sources its grapes: the Columbia, Snake, and Walla Walla Rivers. (The Columbia

Valley Appellation includes the subappellation Walla Walla.)

Noted Wine Writer **Paul Gregutt** lauds the Three Rivers winemaker, “Turner is one of a small number of winemakers who seem to have a built-in gift for achieving balance and complexity.”

When she took over as head winemaker in 2002 she established a style distinctly her own. In an interview with Gregutt she explains, “For me it’s all about balance. I don’t want too much wood or alcohol; I want everything

to flow on the palate. My wine should be juicy in the mouth but not too toasty, with no burn. Everything I do with wine is based on tasting and balance.”

Salty’s on Alki’s wine dinner menu by Chef **Jeremy McLachlan** features fresh Alaskan halibut, which becomes all


Three Rivers Winery

The Menu
ON ARRIVAL

Chardonnay, Columbia Valley 2005
Merlot, Columbia Valley 2002

FIRST COURSE
Amuse Bouche
Three Samplings of Tasty Bites
Meritage White, Columbia Valley, 2004

SECOND COURSE
Cassoulet
Duck Confit, House Sausage
Syrah, Boushey Vineyard, 2003

THIRD COURSE
Port Wine-Poached Pear Salad
Rustic Bleu Cheese, Almond Praline, Micro Greens
Cabernet Sauvignon, Columbia Valley 2003

FOURTH COURSE
Halibut Prepared Two Ways
Savory & Salty
Meritage Red, Columbia Valley 2002

FIFTH COURSE
Dessert Caribbean Dream with Passion Fruit, Mango & Coconut
Late Harvest Gewurztraminer, “Biscuit Ridge Vineyard” 2005

the rage in March since it’s the beginning of the season.

Sommelier O’Brien says, “My toughest task was to decide which of Holly’s many excellent wines to feature at our dinner.” See the menu in adjacent box. The wine dinner is set for Tuesday, March 20. Appetizers are served at 6:30 p.m. with dinner at 7:00 p.m. The cost is \$95, excluding tax and gratuity. Please call (206) 937-1085 by Friday, March 16, for reservations.

Seating is limited.

See more at <http://www.threeriverswinery.com>, <http://www.wallawallawine.com> and <http://www.travelandleisure.com/articles/americas-latest-vintage> and <http://wine.appellationamerica.com>. See Gregutt’s article at <http://archives.seattletimes.nwsource.com/cgi-bin/texis.cgi/web/vortex/display?slug=newwinecol22&date=20061122&source=st>

Sip “Sexy Syrah” at Alki, for FareStart.

SEATTLE – **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 – Syrah at Salty’s on Alki in Seattle.Syrah is seducing wine enthusiasts who have an affection for red wines with bold spices, rich fruit and silky texture. Salty’s Chefs will serve appetizers designed to showcase Syrah’s outstanding affinity for food. Salty’s Sommelier, the Washington State Wine Commission Sommelier of the Year 2006, **Tim O’Brien** invites you to cast your vote in a “Washington Syrah vs. the World’s Syrah” challenge.Presented by Seattle wine-lover and Sommelier **David LeClaire** and O’Brien on Wednesday, April 4th, at Salty’s on Alki from 6 to 9 p.m. R.S.V.P. by Monday, April 2nd. Buy tickets for \$35 at www.farestart.org.For more information, please call (206) 526-1992 or email David LeClaire at winelover99@comcast.net.

Chardonnay is perfect copilot to Halibut Heaven.

By **Tim O’Brien**, Salty’s Sommelier

SEATTLE AND PORTLAND – We are going to knock the socks off our guests in March with a reward of \$25 to anyone who sips Washington wine. The quality of the fruit from Washington vineyards is attracting winemakers from all over the world, like bees to honey. I am an enthusiastic disciple because my search for outstanding wine so often leads me to my

home state. March brings us fresh halibut and a kaleidoscope of preparations by our Chefs who want to transport you across the galaxy of flavors and textures into Halibut Heaven. My challenge was to find the one wine that could serve as escort or, better yet, as tour director for your fantastic voyage. I found it, however, this time it was not Washington but France that provided the perfect complement to Alaskan halibut. You should not be

surprised because Burgundy, France, is the birthplace of the Chardonnay grape producing wines that sell for more than \$200 a bottle wholesale.

Here is a wine with enough character and vigor to be versatile and yet with perfect balance and elegance to accentuate the delicate qualities of fresh halibut. Although I like Chardonnays they are often difficult to pair with food because their typically oaky flavors and high alcohol take you on side-trips that swim upstream, against the flow of the food. If you’ve never had a whiteBurgundy (Chardonnay) from France you are in for a treat. When I tasted this wine I thought it would cost around \$50 a bottle. **Olivier Leflaive’s Bourgogne Blanc “Les Sétilles” 2005** will illuminate your mind and your soul with an understanding of great wine. It is flawless and spectacular with halibut.If Chardonnay is not your choice then let one of our Washington wines be your copilot to *Halibut Heaven*. See more on this heavenly wine at <http://www.olivier-leflaive.com/somm-maire.php?lang=en> (this is the English version).



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Make reservations early for Salty's popular **Easter Brunch Weekend**, Saturday and Sunday, April 7 and 8. Brunch is served on Saturday at Redondo and Columbia (new for this year) and as always at Alki. All Salty's will serve dinner on Saturday but not Sunday when they serve Brunch all day from 8 a.m. to 7 p.m. Don't miss this wonderful family tradition, a culinary adventure at Salty's.

Taste Washington's 10th Anniversary includes an **Education Day**, a full day of educational seminars presented by the nation's top enological experts, on April 14, 9 to 4 p.m. at Seattle's Bell Harbor Conference Center. New on the agenda is an evening event for

20 Somethings, future and present fans of Washington wine, with a Washington wine tasting, live local music and culinary delights prepared by some of Seattle's hottest young chefs including Alki's **Jeremy McLachlan** on Saturday, April 14, 7 to 11:30 p.m. with a cost of \$40. Don't miss the **Ultimate Wine Experience** on Sunday, April 15, 4 to 8 p.m. at Quest Field Events Center where you can meet winemakers, sip wines and sample foods, all for \$85. See www.taste-washington.org for more and to purchase tickets. See adjacent photo of me with Salty's Sommelier **Tim O'Brien** who won Washington Wine Commission Sommelier of the Year 2006 (I'm still giddy over that one, do I need to tell you).

In honor of Washington Wine Month, **Salty's Sommelier Tim O'Brien** presents **Alki's next Winemaker's Dinner with Three Rivers Winery of Walla Walla**. Executive Chef **Jeremy McLachlan** has a five-course dinner highlighting fresh Alaskan Halibut. O'Brien and Winemaker **Holly Turner** worked together to choose wines with the balance and complexity to match the dishes presented. See more in story above.

Sip Sexy Syrah returns to Alki, Wednesday, April 4 from 6 to 9 p.m. Seattle wine-lover and Sommelier **David LeClaire** has a vast array of Northwest boutique wineries providing tastes of their Syrah wines. Sommelier **Tim O'Brien** asks you to vote in his "**Washington Syrah vs. the World's Syrah**" challenge. The \$35 entry fee supports **FareStart** programs. RSVP by April 2 to David LeClaire at (206) 526-1992 or email winelover99@comcast.net.

Alki's Executive Pastry Chef **Jane**

Gibson was filmed by public TV station KCTS, Channel 9, for **KCTS Chefs 2007**. It aired in February and will air again on Saturday, March 24 at 2:45 p.m. Gibson taught Host **George Ray** to make the "**Best Chocolate Cake Ever**" (not an idle claim). Gibson is the Northwest Ambassador of Barry Callebaut Chocolate (see <http://www.barry-callebaut.com>). Gibson's recipe is part of the KCTS Chefs Cookbook 2007. Also included in the book and mentioned on air are recipes from Alki's Executive Chef **Jeremy McLachlan**

(Lavender Honey-Glazed Salmon) and Redondo's Executive Chef **Gabe Cabrera** (Spaghetti with Seared Salmon and Tomato-Basil Salsa). There's only one way to get these cookbooks filled with recipes and that's through pledging your support to KCTS. Once you've seen Gibson in action, you'll want to make that call!

To meet Chef Gibson in person and to learn the tricks of making this extraordinary cocoa cake filled with bittersweet chocolate cream, sign up now for the hands-on class "In the Mood for Dessert" on March 21, 7 to 10 p.m. at **Louise Hasson's Bon Vivant Cooking School**. Gibson will teach old Southern favorites Lemon Icebox Pie and Strawberry Cream Fraise. To reserve space, see www.bon-vivant.com.

Debbie Kaufman, publisher of the **Federal Way Mirror**, says Redondo is nominated for their ninth annual "Best Of" issue on newstands March 14. It names the best businesses in Federal Way, Washington. The awards presentation takes place Tuesday, March 13. I'll cheer for Redondo Managing Partner **Terianne Broyles!**

"**Bags, Baubles and Bottles**," the first wine and handbag cancer fundraiser is Sunday, March 11, 4 to 7 p.m. at the W Hotel in Seattle. This unique event asks ticket holders to donate a new or almost-new handbag for the event's silent auction. Ten boutique stores, including Arm Candy Handbag Boutique, Lemon

Meringue, Urchin, and La Rousse, will display current purses. Thirty boutique wineries will offer tastings. Proceeds go to **Gilda's Club**, a cancer support organization in Seattle named for the late entertainer, Gilda Radner. Call (206) 709-1400 for the \$40 tickets. See <http://www.gildasclubseattle.org/Info/SpecialEvent-Desc.cfm?id=74>

Alki Pastry Chef **Jane Gibson** and I will both serve as judges at the 16th annual **Chocolate for Choice** held Thursday, March 8, 6 to 9 p.m. at Ellis Pavilion, Safeco Field in Seattle. There will be chocolate as far as the eye can see and enough for everyone

to taste. Master of Ceremonies for the evening is **Cathy Sorbo**, *Seattle Post-Intelligencer* columnist and NPR comedian. Joining us at the judges table are such luminaries as Seattle Mayor **Greg**

Nickels, General Director of the Seattle Opera **Speight Jenkins**, KEXP Radio personality **Riz Rollins**, King County Executive **Ron Sims**, and television personality and activist **Tony Ventrella**. While guests at the event eat chocolate, the panel of 14 judges will determine the winning dessert. The evening also features a silent auction of utterly delicious chocolate-themed items and a live auction of tantalizing

chocolate creations. "YUMMMMMY," as Rachel Ray would say! For more see www.prochoicewashington.org/events/choco-4choice.shtml.

British stage and film legend **Michael York** stars in **Lerner & Loewe's Camelot** at the 5th Avenue Theater March 20 until April 8. York kicks off Seattle's spring theater season as King Arthur in a new touring production of Camelot. Lyricist Alan Jay Lerner's children have reviewed the production for today's audiences. It's a must-see with tickets priced from \$20 to \$73. Call (206) 625-1900 or toll free (888) 5TH-4TIX, or go to www.5thavenue.org for more.

Congratulations to Columbia's Accounting Manager **Ben Bradley**. He and his wife **Sarah** gave birth to a baby boy named **Asa Noah Bradley** weighing 7 lbs. 13 oz.

Columbia's PR Mavens **Bette Sinclair** and **Jenny Storer** tell us that the TV show "**On a Date**" filmed a weekly episode in Portland. Couples auditioned and the show was shot for On Demand and Comcast Channel 14 KPTV Fox 49.

Seeking a Portland location "with a distinct Portland personality" Producer **Jivey Rivas** chose Salty's on the Columbia with its "spectacular riverfront views and award-winning Northwest seafood cuisine." The show took many hours to film with eight crewmembers following the winning couple on their date, starting with ice-skating at Lloyd Center and then heading over to Columbia for dinner. After it wrapped, the entire On Demand television crew was invited by Managing Partner **Linda Addy** to unwind and enjoy dinner as guests of the restaurant.

Portland's Jazz Giant **Mel Brown** was featured in the *Portland Tribune* February 16 Entertainment Section as **Person of the Week** by writer **Barbara Mitchell**.

Known as the "Gentleman of Jazz," Brown has "kept the beat" for decades. At the age of 63, Brown refuses to slow down. He plays five regular "gigs" a week that include weekends at Salty's on the Columbia. He also made four appearances recently at



Portland's Jazz Festival. Brown has worked as a staff drummer for Motown, recording and touring with highly successful entertainers such as the Temptations, Supremes and Smokey Robinson. I was surprised to learn that Brown by day is an accountant too! "I am a numbers nut," he says. "I wanted to be a professional musician at 12 but I still needed a back-up plan and the two jobs fit nicely together."

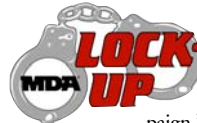
On February 18, The 5th Avenue Musical Theater Company gave two tickets to **Buddy: The Buddy Holly Story** to one lucky winner at Alki, **Laura Stator**. Two of Alki's talented musicians, **Matt Weiner** (as Crickets bassist) and **Mike Daugherty** (as Crickets drummer), perform in the show. I attended the opening Press Night and can tell you that the crowd loved Alki's Casey MacGill's Blue 4 Trio members! They received a standing ovation. Also appearing was local performer and Songwriter **Richard**

Gray, **Billy Joel Huels** who is the front man for the Dusty 45; and **Jennifer Paz** who played Buddy's wife. The finale included a surprise appearance of Mrs. Buddy Holly, **Maria Elena**, who spoke eloquently to the audience. The show closes on

March 4. **Gene Stout** of the *Seattle Post-Intelligencer* highlighted **Casey MacGill's Blue 4 Trio** in the *Seattle/Noise* column on February 9: http://seattlepi.nwsource.com/pop/302933_postcard09.html and catch them on Monday and Friday nights when the performers return to their gig at Alki.

Redondo Managing Partner **Terianne Broyles** donated the use of the restaurant for six hours for the **MDA Lock-Out** on February 22. The participants raised \$45,000 in a single day. Executive Chef **Gabe Cabrera** hosted the group who were making calls for donations to "get out of jail." Broyles says, "Gabe went above and beyond anything I could have imagined and those fantastic dishes to feed the volunteers during the day-long campaign." Broyles will present a check to the **Muscular Dystrophy Association** on KCPQ-Fox TV during the September MDA Labor Day Telethon.

Salty's Webmaster **Elise Abramson** renewed her wedding vows on **KVI Radio** with **Kirby Wilbur** when her husband Chad submitted a winning poem. They received an all-expenses paid trip to Arizona. Elise says, "Did you hear the radio broadcast? I was about to say the secret to a long marriage is treating your marriage as though you're always newlyweds and having romantic dinners like we do frequently at Salty's. Kirby teased me about my tears and sniffing and I became too flustered to get my words out. I got that advice from one of our first visits to Salty's when our server looked at us and assumed we just got married and that we looked like we were on our honeymoon. The servers at Salty's have always been so friendly as though they were our personal friends. That's one of the biggest things that keep us coming back." We love Elise, too. Her brilliance and handiwork with Salty's.com and guest emails is greatly appreciated.



Pianoman celebrates 2nd anniversary.

SEATTLE – Alki's exclusive brunch Pianoman **Victor Janusz** celebrates a second anniversary as the weekend music-man on Sunday March 18. Joining him are members of his regular trio, **Bassist Tim Koss** (a Salty's regular) and Saxophone great **Mark Taylor**. Both musicians are featured on his most recent album *Cosmo Street*. The group's eclectic set promises an unpredictable mix of standards like "Our Love Is Here To Stay," pop-rock Lou Reed's "Perfect Day," Steely Dan's "Deacon Blues" and bossa "Triste" and "Girl from Ipanema." "These two years have flown by,"

Janusz tells us. "I have really enjoyed knowing that on the weekends I get to tickle the ivories at the greatest brunch in Seattle, the greatest view, and most of all, the greatest staff at any venue I work at. That has been the nicest surprise, the way I feel very at home here, and that fellow employees will make a request or ask me to learn a new song I don't know yet," he says.

Don't miss a very special brunch date with the VJ Trio. Go to www.saltys.com for reservations. Go to www.victor-janusz.com to see more on Salty's favorite pianoman's whereabouts.



Redondo live music.

SOUTH SEATTLE – Don't miss the live pop music at Redondo Café-Bar in February:
Fri 3/2 **Myles Crew**
Sat 3/3 **Mark Fuegel/Cory Wilds**
Fri 3/9 **Paul Kroeger**
Sat 3/10 **Jonny Smokes**
Fri 3/16 **Billy Farmer**
Sat 3/17 **Myles Crew**
Fri 3/23 **Myles Crew**
Sat 3/24 **Mark Fuegel/Cory Wilds**
Fri 3/30 **Glenn Harrell**
Sat 3/31 **Poodlebomb**
Call (253) 946-0636 for reservations or go to www.saltys.com.



World Class Seafood,® Steaks, Service & Smiles!

ON ALKI BEACH 206.937.1600
1936 Harbor Ave. S.W., 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 N.E. Marine Drive, Portland, OR 97211