

Good Times

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

The inside story of the sweetest cheeks in the sea.

SEATTLE AND PORTLAND – Editor's note: We asked Eileen Mintz, Salty's spokesperson and blogger, to get the scoop on Alki Executive Chef Jeremy McLachlan's newest creation for all Salty's.

Eileen Mintz: Jeremy, the buzz I hear is you've created a new halibut dish.

Jeremy McLachlan: It's sort of a twist on a classic: Pan-Seared Halibut Cheeks Oscar. We're doing it to kick off our annual Halibut Festival.

EM: Salty's fans love this season, "Just for the Halibut," yes?

JM: Right. It's all about halibut and it runs through May, highlighted by the return of fresh-off-the-boats halibut mid-March.

EM: Tell us about halibut cheeks.

JM: Many people consider the cheeks section of the halibut the tastiest part. They come from just behind the head and they have a texture similar to scallops, only sweeter.

EM: The foodies among us want to know how you're preparing them.

JM: Very simply. We want the

natural taste of the cheeks to dominate here. So we just pan sear them in butter and compliment them with a light saucing.

EM: I've heard you're using a sauce béarnaise.

JM: Yes, but the one we make is different than most. We take red wine vinegar and infuse it with bay leaf, peppercorns, thyme and tarragon. Then we whip that together with egg yolks and salt and drawn butter. It's finished with a touch more of fresh tarragon and garnished with a little orange tobiko. It's a béarnaise that goes perfectly with halibut cheeks.

EM: Sounds delightful. And what side dishes have you chosen?

JM: We surround the cheeks

with Yukon potatoes mixed and mashed with some celery root and even a few turnips. Add roasted garlic, cream, butter and salt and you have a superb side

for halibut. We complete the dish with some fresh sliced asparagus that has been marinated in lemon juice and oil. It's quite a plate, a treat to the eyes as well as the palate.

EM: A great combination. Tell us about the wine you are recommending.

JM: White wines work best for bringing out the best in halibut cheeks. Just for fun and to learn about one's individual taste preferences, we're recommending our guests order a flight of three two-ounce taster glasses of Chardonnays from Washington, Oregon and France

at Alki. Portland will feature California instead of French and Redondo will feature all Washington Chardonnays.

EM: I also hear Salty's Pastry Chef Jane Gibson has created a festival dessert for all Salty's.

JM: Yes! It's Hawaiian Tart à la Moo, a caramelized pineapple and coconut pastry cream topped with crispy macadamia nut streusel, garnished with powdered sugar, caramel sauce and candied almonds. It's served with a triple vanilla milkshake.

EM: Sounds intoxicating!

JM: When you visit us during our festival we'll give you a "Just for the Halibut - Get Hooked" postcard to get the dessert for free on your next visit. It's good through May.

EM: Thank you, Jeremy. You've given us another fascinating adventure in seafood cuisine.

For the latest on the halibut catch, visit our What's Fresh Blog at Salty.com/news/blogs/whats_fresh/.



The Alki alchemist.

By Tim O'Brien, Alchemist Blogger
SEATTLE – We roll out "Potations from the Alchemist" at Alki in March. It's our new signature cocktail and mocktail menu. It features a **Rolls Royce Rita** using Patron Anjeo Tequila and Grand Marnier cognac liqueur or try a **Luxury Lemondrop** with Grey Goose Citron or Belvedere vodka.



Evergreen State Martini features DryFly vodka or gin made in Washington's first production distillery since Prohibition using Washington-grown grains (see more at dryflydistilling.com). Kahlúa selected our new **Nutty Cow** to feature in their advertising – now that's a vote of

approval. We use equal parts Hazelnut Kahlúa and Bailey's Irish Cream and fold them into steamed milk to satisfy deepest cravings.

New also to the Seattle cocktails menu are two flights of wine, one red and one white. I'm calling them **The Snappy Seafood White Flight** and the **Succulent Steak Red Flight**. They feature three two-ounce tasters of wine selected to pair with our cuisine and take your experi-

ence to a higher level of satisfaction.

We have always dedicated ourselves to unique and exotic beverages and this edition of our menu surpasses all expectations. Three cheers to the alchemist!

Salty's cocktails are available in not only the dining rooms, but also in the cafe-bars. Peruse menus at Salty.com/food_wine/bars_live_music.asp. Some cocktails are available at reduced prices during Eat, Drink & Be Happy Hour.

Seven Hills Winery.

PORTLAND – One of the original five wineries of the Walla Walla Valley – **Seven Hills Winery** – is coming to Salty's in Portland in April for a winemaker's dinner. Winemaker **Casey McClellan** is the fourth generation in his family to work in agriculture. His family began growing grapes about 20 years ago in Washington (their winery was originally located in Oregon). "My goal as winemaker is intensely structured, balanced wines expressing the distinct *terroir* of their vineyard origin. I believe the soil, climate and grapes in our Northwest appellations afford the opportunity to make wines ranked among the best in their class," McClellan says.

The Seven Hills winery is located

in the historic district of Walla Walla, surrounded by a panoramic view of hills. Their wines have won numerous accolades and high scores from wine publications. Established in 1988, the winery has been making ageable, flavorful Bordeaux-style wines every vintage since. Producing less than 10,000 cases per year, McClellan is able to focus his extensive training in California and Europe, and years of experience, on crafting the finest expressions of Northwest *terroir* possible. Grapes are sourced from older, well-regarded vineyards such as Ciel du Cheval, Klipsun, and Seven Hills. Recent years have seen Seven Hills expand their offerings to include cutting-edge red wine blends, Riesling, Viognier and Pinot Gris. McClellan says "We make wines from top-tier vineyards that reflect the personality

of the region and vineyard sites, showing a harmony of fruit and structure, graced by just enough oak influence to complement and enhance the wine."

Salty's Sommelier **Jason Ludlow** and Chef **Dana Cress** invite you to join them Friday, April 18, at 7:00 p.m. (appetizers served promptly at 7:15 p.m.). The cost is \$115 per person (includes gratuity).

Here's the five-course menu:

1st Course—Alaskan Halibut & Spring Salmon Terrine with Charred Frisée, Roasted Tomato Vinaigrette paired with Seven Hills Riesling, 2006, Columbia Valley
2nd Course—Cashew-Crusted Smoked Idaho Trout Cake,



Viognier Tarragon Beurre Blanc paired with Seven Hills Viognier, 2006, Columbia Valley

3rd Course—Muscovy Duck

Gratin, Hazelnut Vinaigrette & Red Wine Reduction paired with Ciel du Cheval, 2005, Red Mountain

4th Course—Grilled Cattail Creek Lamb Chop Loin, Creamy Gorgonzola Compound Butter, Braised Cipollini Onions, Black Eyed Peas & Applewood

Lardons paired with Seven Hills Merlot, 2005, Walla Walla Valley

5th Course—Dessert Trio of Caramel & Hazelnut Tartlet, Mini Cream Cheese Flan with Asian Pear, Deep Chocolate Malbec Torte with Seven Hills Malbec, 2005, Walla Walla Valley.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

During **March Wine Madness**, Salty's has an award-winning offer for you. Try any Washington or Oregon wines (bottle or glass) and you'll receive an award good for \$20 off any two dinner entrees the next time you come back (it expires May 1 so be sure to come back soon). It's in honor of the many accolades Salty's wine lists have garnered; visit www.saltys.com/awards for details.

Good Ciao cookbooks are now in Salty's Gift Shops! **Ernesto Pino**, food and travel writer, says, "Good Ciao is the perfect blend of authentic central-Italian dishes and Pacific Northwest comfort food. **Kathryn Hilger Kingen's** Seattle passions melt into chef **Roberto Russo's** inspired creations." How can you resist? Pick up your copy for only \$24.95 or visit www.saltys.com/good_ciao to buy one online.

Russo's son **Giuseppe Russo** recently attended a Kids Korps USA gala with CNN's **Larry King** who was the celebrity MC of the



evening. The Russos' **Parco Fiorito** vacation-package auction item had the highest bid of the evening (see more about the gala at

www.kidskorps.org/Gala2008.html) and we can't recommend it enough. Arrange your vacation to Parco Fiorito through **Doumina Whyman**, who gives personal guided tours of Italy. "Doumina gives you an up-close insider's view of the treasures surrounding the enchanted hill

town of Cortona. You like olive oil? Meet a farmer who picks his olives, and the man who presses them. Art your thing? Listen to the passionate sermons of her guide, and real-life descendant of Cortona's own Luca Signorelli. Want to eat the way the heartiest Tuscans do? For breakfast, lunch, and dinner, you will. Guaranteed," says **Tim Stark**, writer for *Gourmet* and *Conde Nast*. Whyman was recently featured in "Women in Business on the Kitsap Peninsula" (see kpbj.com/report/articles/2008-02-02-RPT-03.html for the story). For itineraries in Italy, see



www.TheEnthusiasticTraveler.com or call her at (360) 620-2728 or email whyman1@aol.com.

Alki Executive Chef **Jeremy McLachlan** offers you a special menu and helps educate trainees at **FareStart for Guest Chef Night**, Thursday, March 27. Enjoy fine dining for \$24.95 with 100% of the proceeds and gratuities going to FareStart's student programs. Thursday Guest Chef Night has raised over \$1.5 million to date. See www.farestart.org for tickets.

Gayot.com says Salty's is "bringing new life to a classic tradi-

tion of American dining with its **Blue Plate Specials**. They're just \$9.95 for lunch and \$19.95 for dinner at all Salty's locations. Visit www.gayot.com/restaurants/seattle-news.html for the story.



Taste Washington's pairing extravaganza takes place this year on

April 6 at Qwest Field. Alki will pair tasty bites with great Washington wines. Tickets go fast! Visit www.tastewashington.org and get yours today.

Alki Sommelier **Tim O'Brien** and Seattle Sommelier **David LeClaire** bring **Sexy Syrah** back to Alki on April 16 for the seventh year! Forty Northwest boutique wineries will showcase their Syrahs. FareStart will be the beneficiary. Buy \$40 tickets at www.farestart.org or call (206) 267-6223.

Each year, I love to plan my costume for the **Seattle Humane Society's** fundraiser **Tuxes & Tails**. Pirates and Pets of the Caribbean is the theme Saturday, April 26. I'll join KOMO TV-Radioman **Herb Weisbaum**. The winner of the raffle this year will enjoy a \$1,000 shopping spree at Nordstrom! Visit www.seattlehumane.org/tuxes2008/ for tickets.



While there are many coffee and tea houses in Portland and Seattle where you can get a good brew, where can you go for exquisite Afternoon Tea? The ones that do exist usually require reservations.

Columbia and Alki welcome you weekdays 2 to 5 p.m. for delightful **Afternoon Tea** service of sandwiches, cookies, gourmet teas and



waterfront views. No need to call ahead! View menus at Saltys.com/food_wine/tea_time.asp (please make reservations when calling Redondo).

I stopped at Redondo in time for their **Early Bird Dinner**, available Monday to Thursday 3 to 6 p.m. and Sunday 4:30 to 6 p.m. Three courses for \$21.95 is a value, but what delights me the most is what's on the menu: Blackened king salmon, seared cod, top sirloin, Caesar salad or seafood chowder and even their famous white chocolate mousse cake. Visit www.saltys.com/seattle_south/menus/Seattle_South_Sunset_Menu.pdf for the menu.

What's all the construction next door to Redondo? The **Highline Community College Marine Science & Technology Center** is getting a major overhaul. See www.flightline.highline.edu/mast/construction.htm for details.



Salty's chefs' Wild Salmon Recipe Contest has been extended to June 30. Visit Saltys.com/salmon_recipe_contest for the details and entry form.

Now serving laptops for lunch.

SEATTLE & PORTLAND – As of now, you have free Wi-Fi internet access for PCs and Macs at Salty's during lunch hours (starting mid-March in Portland). "Come with a luncheon partner and you can both click onto the internet over something yummy. Salty's lunches are what

computer folk have called very in-the-groove grub," says Redondo Managing Partner **Terianne Broyles**.

"You might want to give our Blue Plate Special a go. It's tastefully reinvented daily. Very much like yourself!" The Blue Plate Special is available at all Salty's at lunch for \$9.95. Make reservations at Saltys.com and get in the groove now.

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 – 3/1 Myles Crew 3/7 Poodlebomb 3/8 Mark Fluegel & Cory Wilds 3/14 Billy Farmer

3/15 Nabil Pierce 3/21 Jonny Smokes 3/22 Justin Kausal-Hayes 3/28 Mark Fluegel & Cory Wilds 3/29 Paul Kroeger

Columbia live jazz.

PORTLAND – Oregon Music Hall of Fame Inductee Mel Brown plays 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.

Easter Sunday buffet on Saturday too!

SEATTLE AND PORTLAND – "You voted Salty's one of the best Sunday brunches in both Portland and Seattle, so we're making it the best Saturday brunch on Easter, too," says Portland Managing Partner **Linda Addy**. "It's the same great award-winning Sunday-style brunch, a culinary adventure like no other."

Easter Brunch is served in Portland Sunday 8 a.m. to 7 p.m., Saturday 9:30 a.m. to 2 p.m.; at Redondo Sunday 8:30 a.m. to 7 p.m., Saturday 10 a.m. to 2 p.m.; Alki's brunch is always served Saturday 9 to 1:30 p.m. (not just

Easter) and Easter Sunday brunch is 7:45 a.m. to 7 p.m. Alki also now takes large brunch parties on Sundays up to 200 people. Make reservations at Saltys.com today.

VJ Trio plays Easter at Alki.

SEATTLE – If you want a little more swing and bebop with your Easter, come to Alki on March 23 when Pianoman **Victor Janusz** and his longtime sidemen **Tim Koss** (upright double bass) and **Mark Taylor** (celebrated saxophonist) will play for you. The date also commemorates the three-



year mark for Vic's favorite weekly gig playing for Alki's Saturday and Sunday brunch patrons. He says, "Well, it's true that time flies when you're having fun! It's been three years since

Managing Partner **Bonnie David** contacted me and said Hey, let's give this a go!"

The VJ Trio promises you a solid mixed bag of tunes, their trademark style – Sinatra to Steely Dan with a healthy dose of originals and jazz standards.

Janusz is one of Seattle's most in-demand pianists since he went full-time ten years ago. He plays regularly at Nordstrom (downtown Seattle and Southcenter), The Sixth Avenue Wine Seller (at Pacific Place) every Friday, and is a frequent singer-pianist and trio frontman at nightspots Canlis, Bellevue Club, Martin's Piano Bistro and more.

"It's like a family here at Alki. I not only entertain guests, but also the troops. I get a kick from their feedback and support. Even the occasional 'Enough with the Police songs this morning!' keeps me in the groove. See www.victorjanusz.com for more. Make reservations at Saltys.com or call us today.



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

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