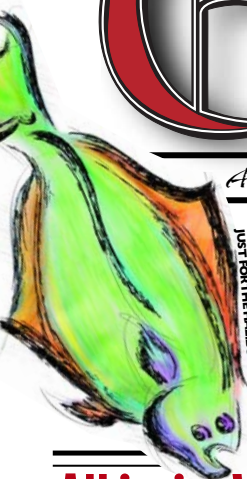


# Good Times

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



## Welcome to fresh Halibut Shangri-la.

SEATTLE AND PORTLAND – Seafood lovers, rejoice. It's halibut season and this delicate,

delicious fish doesn't get any fresher – direct from the icy waters of Alaska. So get to Salty's now, just for the halibut. Have some grilled with our lemon-caper vinaigrette, served with creamy garlic mashed potatoes and asparagus bathed

in a secret shallot sauce. Think about that plate paired with Pinot Gris from Willamette Valley, Oregon, followed by a divine dessert and you have Halibut Shangri-La. Will it be lunch or dinner? Remember the service is flawless. The

parking is free. And our waterfront locations give you a boat show every day.

Make reservations online at [www.saltys.com/reservations](http://www.saltys.com/reservations). If you can't make it into Salty's try our recipe at home, found at [www.saltys.com/recipes](http://www.saltys.com/recipes).

## Alki wins WA Wine Restaurant of the Year; O'Brien wins Sommelier of the Year; Redondo wins Federal Way Best Seafood Restaurant and Best Sunday Brunch; AOLCityguide.com voters honor all Salty's Seafood Grills with more awards.

SEATTLE AND PORTLAND – The fourth annual **Washington Wine Restaurant Awards**, hosted by the **Washington Wine Commission (WWC)** and the **Seattle Times Company**, honored 51 Washington restaurants for their commitment to supporting the Washington wine industry.

"The Washington Wine Restaurant Awards program recognizes those establishments that exhibit strong support of Washington wines with innovative and educational promotions," said **Robin Pollard**, executive director for the WWC.

Wine philosophy, wine service, education, glassware, wine list creativity and innovative promotions were among the criteria by which judges rated each entry. And the winners are... **Salty's on Alki in Seattle took home two top honors, securing the coveted Restaurant of the Year and Sommelier of the Year awards.** Salty's Co-Owners **Gerry and Kathy Kingen** are strong Washington wine supporters, featuring Northwest food

and wine pairings in ongoing monthly promotions and radio shows. Accepting the awards and pictured here, left to right, were Managing Partner **Bonnie David**,

Sommelier **Tim O'Brien**, and Executive Chef **Jeremy McLachlan**.

The Wine Restaurant of the Year award honors the restaurant that has promoted Washington wines above and beyond all others. To recognize this great achievement, the Restaurant of the Year recipient receives a special engraved large format bottle for public display and a commemorative wine glass designed by local artist **David Williams**. Last year, Salty's on Alki took home the Best Restaurant Marketing Promotion for

its "Washington vs. the World" tasting promotion.

**Tim O'Brien**, beverage director and sommelier at Salty's on Alki, earned the respected Sommelier of the Year award for his creative promotion of Washington wines. In addition to featuring Washington produced private labeled and house wines, O'Brien organizes monthly wine classes with guest presenters and conducts nightly wine tastings for the restaurant staff.

"Salty's on Alki is thrilled to be a partner with the Washington Wine industry, as Washington wine is a key element of our wine program," said O'Brien, "We know

that we share a bright future with the Washington wine industry and we are anxious to entertain wine lovers from all parts of the globe at Salty's." (See more on O'Brien below. See more on the awards at <http://www.washingtonwine.org/>)

**Salty's at Redondo Beach** won top honors in the **Federal Way Mirror** for their eighth annual "Best of Federal Way, Kent, Auburn and NE Tacoma" survey. Readers voted the Redondo Beach restaurant the best seafood and brunch in the South Sound area. "With 25 years of service to the community, we're always tickled pink to get this award annually," says Managing Partner **Terianne Broyles**.

**AOLCityguide.com once again presented numerous awards to Salty's restaurants in both Seattle and Portland.** Accolades go to Alki for best brunch in Seattle, Redondo for best view restaurant runner-up in Seattle and Portland received honors for both outdoor dining and seafood runner-up.



## On Tim O'Brien

SEATTLE – "Tim O'Brien is a company treasure we all greatly appreciate," says Salty's Owner **Gerry Kingen**. "His wit, charm, intelligence and unpretentiousness are only part of the reason. He has a vast knowledge of wine that is surpassed only by his eagerness to share it."

O'Brien started his restaurant career almost 25 years ago as the Lead Bartender for the original Red Robin in the University of Washington area of Seattle. Within a decade he was responsible for all beverage development for the fledgling Red Robin chain.

"I saw enormous talent and invited him to Salty's where he is now a publicly recognized star," says Kingen. O'Brien developed Freckled Lemonade and Sand In Your Shorts which are still on the current Red Robin menu.

O'Brien, a Seattle University graduate in Political Science, arrived at Salty's in 1994 where he continued his education with a focus on wine. He was awarded his Sommelier Certificate in 2000 by the Court of Master Sommeliers. The wine list he built at Salty's has won him awards starting in 2003 with the **Wine Spectator** Award of Excellence and others too numerous to list here (see [www.saltys.com/awards](http://www.saltys.com/awards)) culminating in the **WWC** top honors of **Sommelier of the Year**. (See above.)

**MINTZ ON O'BRIEN:** I joined Salty's in March 2000 with excitement and enthusiasm for all that is community. I asked O'Brien to attend the prestigious **Taste Washington Event**

with me. I knew the press in attendance and O'Brien knew all the winemakers. We worked the room sipping wine and talking food. I told him that his involvement in the WWC would change our lives. And it did! O'Brien served as Sommelier for the NW Auction of Washington Wine 2002 to 2005, the Captain of Sommeliers for the Poncho Wine Auction in 2004, and the Captain of Sommeliers for Gifts of the Earth in 2006 at South Seattle Community College. He has hosted numerous wine tastings and appears on radio talk shows as a wine virtuoso.

O'Brien is loved and admired by many in his industry. Thus I proclaim every March 13 "Tim O'Brien Day," the day he received the WWC's highest award as The Sommelier of the Year. – **Eileen Mintz**, Salty's PR Spokesperson

**NW STIR ON O'BRIEN:** As one of NorthWest Stir's regular columnists, Tim O'Brien brings wine to life for our readers. At Salty's he likewise brings wine to life for his customers. Over the last five years I have

watched O'Brien upgrade the wine list, incorporate more local boutique wines that play perfectly with local fresh seafood and deepen the service knowledge of the entire Salty's staff.

Paralleling O'Brien's efforts, the top down management style of **Gerry and Kathy Kingen** executed through Managing Partner **Bonnie David** has steadily progressed the total beverage "menu" allowing Salty's to lead the pack in exceeding the customer's desires.

This honing of offerings and service style has moved Salty's from a "chowder house" in West Seattle into the regional fine dining limelight. Obviously all this hard work was not lost on the WWC as O'Brien was awarded the Sommelier of the Year and the restaurant received Restaurant of the Year. Quite an achievement to be dubbed for two of the eight awards granted to individuals or restaurants! I just wanted to officially con-



gratulate Salty's and Tim O'Brien on behalf of **NorthWest Stir Magazine**. – **Mina Williams**, Editor

**O'BRIEN ON O'BRIEN:** I thought my "fifteen minutes of fame" were in my rear view mirror after the "Seal of Approval" story" but much to my amazement my passion for wine has brought another wave of recognition to my door. It is such a thrill to have Alki awarded Restaurant of the Year by the WWC. More than anything I am gratified that professionals in the industry consider Salty's wine program among the finest.

It has always been our goal to design a wine list that is exciting, impressive and easy to use. Our restaurant serves diners with a myriad of expectations and experiences therefore our wine list must be easy to understand, especially for the wine novice. Our wine promotions are designed so our guests can have fun with their wine decision.

It is great fun to build the wine list at Salty's a bottle at a time. I practice what I preach with every wine I evaluate. My initial question is, was it enjoyable, the aroma, the flavors, the textures, all the way to the finish. I know that we are very fortunate to be able to showcase some of Washington's finest wines. Salty's and Washington wine share a bright future. The word is out! Salty's on Alki it is the place to go if you want to wine and dine while having a great time. – **Tim O'Brien**, Salty's Sommelier and Beverage Manager  
\*See Sea Lion story, *Good Times* Feb. 2006.



# Mintz—her words.

**By Eileen Mintz, Public Relations Spokesperson for Salty's**

I am still smiling as I think of the awards we just received from the **Washington Wine Commission**. To say that I screamed with excitement as they were announced is an understatement. Even our staff who attended with me at the Triple Door went crazy! Also thrilling was seeing the two-page layout announcing our awards in the **Seattle Times Pacific Magazine** on March 20. You must visit Salty's on Alki to see the exquisite goblet on display along with the award plaques for Best Restaurant of the Year, Sommelier of the Year and Fine Dining Grand Award.

## Congratulations to Redondo Managing Partner Terianne Broyles and Executive Chef Gabriel Cabrera for winning Federal Way Mirror awards.

This contest covers not only Federal Way, but also Des Moines, Northeast Tacoma, Kent and Auburn. Salty's at Redondo won for Best Seafood and Best Brunch!

**Salty's in Portland is partnering with the Oregon Food Bank to generate donations to work to eliminate hunger and its root causes.**



During April every dollar guests donate when dining with us will be matched by Salty's. Every dollar generates six pounds of food worth \$7. Executive Chef **Dana Cress** is also volunteering his time and talent to cook dinner for four at your home. Place your bid on the auction in our lobby. Proceeds from the highest bid go directly to the Oregon Food Bank.

I recently joined **Firefighter Calendar** pin-ups at an Alki Saturday Brunch for a calendar-signing event. They are pictured here left to right: **Rick Catlin, Charles Covington, Mark Bishop and Brian Brown**. They signed



calendars and went from table to table to meet our guests. I asked cover-guy Brown about working out and he says it's not easy maintaining six-pack abs. I also discovered that May Calendar Firefighter Bishop has a

son who is an aspiring film director and that March Calendar Firefighter Catlin is shaving his head in support of a friend battling cancer. Also at the table was Director **Rod Heivili**, who said he's organized the next judging for the 2007 calendar on May 17 at the Premier Club, one block south of Safeco Field. Doors open at 7:00 p.m., event begins at 7:30 p.m. Purchase \$20 tickets at [www.firefighter-calendar.com](http://www.firefighter-calendar.com), at TicketsWest or phone (800) 847-6572. I went last year and it was a hoot!! Proceeds go to the **Burn Foundation**.

## Get ready for the upcoming Taste of Washington, The Ultimate Wine Tour Grand Tasting.

It's held Saturday, April 8 at Pier 30 (2431 E. Marginal Way South) in Seattle. Takes place 4:00 to 7:00 p.m. with a new one-day wine-centric event that is meant to create a rich and rewarding experience for wine lovers. Alki Executive Chef **Jeremy McLachlan** and his kitchen and catering staff will hand out appetizers to the 2,000 expected to attend. Everyone will receive a

Riedel wine glass, meet Washington wine-makers, sample hundreds of award-winning wines and enjoy great tastes from selected restaurant winners from the WWC. Seminars, too. Guests will try their luck at the Ring Toss and Wheel of Wine for prizes as well as watch local celebrity chefs demonstrate their skills in the demo kitchens. Purchase \$125 tickets online at [www.tastewashington.org](http://www.tastewashington.org). See you there!

## POACHED CRAB LEGS IN SHERRY BUTTER SAUCE

BY PORTLAND CHEF DANA CRESS

1 pound Dungeness crab legs  
8 ounces water  
8 ounces dry sherry  
1 teaspoon dry tarragon  
2 teaspoon shallots, sliced  
1 teaspoon garlic, chopped  
1/2 teaspoon black pepper  
1/4 teaspoon salt  
12 ounces butter, cold, cubed  
In a deep sauce pan, combine the water, sherry, tarragon, shallots, garlic, pepper and salt and bring to a simmer. Add the crab legs to the poaching liquid. The crab legs should take about 12-15 minutes to cook depending on their size. Once the crab legs are finished, remove the legs from the poaching liquid, reduce the remaining liquid by 90%, slowly whisk in the butter to a reduction over a very low flame. Enjoy!

## Sysco's annual food show "Recipe for Success" is coming to the Oregon Convention Center.

Salty's in Portland Executive Chef **Dana Cress** will vie with seven other Portland chefs in a Black Box Competition at

1:30 on April 12. We wish you the best of luck, Dana, and have fun! For more go to <http://www.syscoportland.com>.

Salty's Portland Chef **Dana Cress** recently competed in the **Taste of Tillamook County** chef event. You must try his recipe Poached Crab Legs in Sherry Butter Sauce at home (see above)!

## New Age Composer, Piano-Man Patrick Burke at Portland Salty's, Thursdays.

PORTLAND – Composer **Patrick Burke** is considered a dynamic new addition to the Portland music scene. His music for solo piano is New Age Neoclassical, similar to George Winston with memorable melodies played in a pleasingly accessible style. There is an element of humor and playfulness which serves to distinguish Burke from his New Age contemporaries. His "Bullfinch Trilogy," consisting of "The Butler's Bullfinch," "Narcissus Reflects," and "The Calming" progresses in turn from short, sometimes whimsical pieces to longer more intense compositions, and finally to the meditative and introspective. Memorable melodies throughout are his signature.

"Portland is fertile ground for musicians like myself who have something

different to offer. Audiences in general and Salty's clientele in particular have been very enthusiastic in their response to my playing style. I think people relate to the variety of emotions my melodies evoke," says Burke.

The entire Trilogy (and more) can be heard every Thursday evening from 6:00 to 9:00 p.m. at Salty's in Portland. Make reservations at [www.saltys.com/](http://www.saltys.com/) -reservations. Listen to sound samples at [www.patrickburke.com](http://www.patrickburke.com).



## David Christensen and Darrell Data at Redondo Beach Café-Bar in April.

SOUTH SEATTLE – Don't miss the pop music at Redondo in April. **David Christensen** is here April 7 and 20, playing keyboards and vocals. A founding member of "Shyanne," a premier band in the Pacific Northwest ([www.pnwbands.com](http://www.pnwbands.com)) from the early '70s through the mid '80s, Christensen has been a top keyboardist and showman. He pursues a solo career when he is not performing in the Legends of Rock's tribute to the Rolling Stones or working with other top Northwest players requesting his services.

**Darrell Data** joins us April 14 and 29. In demand as a studio session lead vocalist, electric and acoustic guitar player or as a vocal harmony singer, Data plays professionally as a solo artist in the greater Puget Sound area. Don't

miss his smooth, clear vocals, guitar work and recognizable arrangements of a wide variety of dance and listening music, presented with a friendly personality, at Salty's at Redondo. Here's the full schedule:

- Sat 4/1 **Myles Crew**
  - Thu 4/6 **Paul Kroeger**
  - Fri 4/7 **Dave Christiansen**
  - Sat 4/8 **Justin Kausal Hayes**
  - Thu 4/13 **Billy Farmer**
  - Fri 4/14 **Darrell Data**
  - Sat 4/15 **Paul Kroeger**
  - Thu 4/20 **Dave Christiansen**
  - Fri 4/21 **Myles Crew**
  - Sat 4/22 **Justin Kausal Hayes**
  - Thu 4/27 **Poodlebomb**
  - Fri 4/28 **Billy Farmer**
  - Sat 4/29 **Darrell Data**
- Make reservations today.

## "Sax In The City" by Alki's Piano-man Fridays; Boogie-woogie band Blue 4 Trio at Alki Mondays.

SEATTLE – Singer-Pianist **Victor Janusz** and Bassist **Tim Koss** entice you with "Sax in the City," a hot and cool (think spring) line-up of Fridays in April. They present a different horn-player starting with **Steve Reincke** on April 7, **Brian Kent** April 14, **Tobi Stone** April 21 and **Kevin Buster** April 28.

"These are some of the hottest saxophonists around so I'm promising you a real swingin' spring!" says Janusz. "I've played with all of them except Tobi who is usually on tour somewhere with the Tiptons, so I'm extra jazzed that

we have her for the 21st." **Steve Reincke**, a Northwest sax-man in a variety of venues from small combos to big band, has been a featured soloist with the Everett Symphony Orchestra and Ernestine Anderson. He's the soloist on "Soft Lights," the Tim Koss composition in the 2003 Eric Roberts film *Killer Weekend*.

**Brian Kent**, who's been at Alki previously, is fun to watch, swinging the gamut from elegantly cool and quiet to hot-house blues (see Salty's *Good Times* June 2005).

Nominated by *Earshot Jazz* as "Best

New Artist" of 2005, **Tobi Stone** is a member of the Tiptons Sax Quartet (formerly Billy Tipton Memorial Quartet), which tours Europe and is hugely popular in hometown Seattle. She plays with Melodia Duo, Seattle Women's Jazz Orchestra and Reptet and is featured on two of Elizabeth Carpenter's CDs *Emergency Love* and *Flirting*.

Last but not least, **Kevin Buster** is a member of Birdsbreathfire (a trio with Bassist Ev Stern and Drummer D'vonne Lewis) and a swing dancer as well who has competed in Europe and instructs at the

beautiful, popular Century Ballroom on Capitol Hill.

"Each of these saxophonists brings something unique to our Friday music, so you won't want to miss a Friday in April," invites Janusz.

Don't miss the boogie-woogie band **Blue 4 Trio** Mondays at Alki, 7:00 to 10:00 p.m. Band leader **Casey MacGill's** repertoire covers a range of material from Gershwin to Leiber & Stoller to low-down, dirty blues. Go to [www.blue4trio.com](http://www.blue4trio.com) for more. Make reservations at [www.saltys.com/reservations](http://www.saltys.com/reservations) or call us today.



## BE THE WORLD'S BEST BOSS: TAKE YOUR ADMINISTRATIVE PROFESSIONAL TO SALTY'S. IF YOU CAN'T MAKE IT IN TO SALTY'S, GIVE THE NEXT BEST THING: GIFT CARDS.

Administrative Professionals Week starts April 24th. There's no better reward for a job well done than lunch at Salty's. On you. The award-winning Northwest cuisine is like the service. Spectacular. The waterfront view is one in a million. Just like your administrative professional. So make your executive decision now. Just tell us when you want your reservations. And be the real you. The world's best boss.



If you can't make it into Salty's, the next best present is a Salty's Gift Card. It's the present with a future, available in any denomination and presented in attractive Gift Card Holders. Use them at any Salty's. Buy one today from your server or our front desk staff, or go online to [www.saltys.com/gifts](http://www.saltys.com/gifts).



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