

# Good Times

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

## Fresh halibut Nirvana.

SEATTLE AND PORTLAND – The Pacific halibut has a healthy population thanks to the **International Pacific Halibut Commission** which oversees catch limits in waters off Canada and the US (the Atlantic halibut, a close cousin to the Pacific species, is not so lucky). Northwest anglers are eagerly waiting open season for halibut in April on Puget Sound and in May at the Columbia River marine area. Salty's chefs eagerly await their opportunity to turn fresh halibut into heaven for the rest of us. Portland Chef **Dana Cress** says, "Try this on for *sighs*: We oven-roast a juicy cut of **Halibut in an Achiote Sauce** (a mainstay in the Mexican kitchen) and serve it over exotic Bengalese Kalijira rice (a tiny, aromatic rice) accented with lime and cilantro." He says the dish will be served at all Salty's in April with side-kicks of sautéed onions, tomato and a medley of yellow and Chayote squash, plus a sweet-tart salsa of grilled mango and honey tangerines with a touch of heat from habanero peppers ("but not too much"). "Voilà! It's Nirvana on your plate," says Cress.

What about a wine pairing for halibut? Salty's Sommelier **Tim O'Brien** suggests **Riesling**. The fresh stone fruit flavors of Riesling compliment the earthiness of our achiote sauce and keep the *heat* of the dish in check. O'Brien also wants you to know it's never too soon to plan ahead for summer. All the best accommodations are filling up faster than the sun sets in December. We know that the days are long and hot. **In Provence they drink Rosé with summer fare. Here in the Pacific Northwest Riesling is our home-grown equivalent.** The perfect picnic wine. Like Rosé from France it has a lower alcohol content and occasionally a hint of sweetness. These qualities help cool

rels. Despite of all this the wine industry is growing rapidly, showing no signs of slowing down. Exciting times for sure and the best is yet to come.

A large part of the excitement is the uncertainty. No one knows exactly what will be next bright star in the Oregon or Washington wine constellation. **In Washington's beginning there was Riesling then came Chardonnay, Merlot, Cabernet and Syrah. Today Riesling is back in the limelight with vineyards being planted at the request of wine-makers looking for high quality fruit to satisfy a resurgent demand.** I was told by one of Washington State's premier wine entrepreneurs

of summer. If your idea of a picnic is cheese and crackers you will pop your cork over Riesling with Feta, Blue or Roquefort cheese. When the thermometer gets above 75 instead of turning to chilled carbonated beverages, stock your cooler with Riesling and discover how refreshing a chilled summer wine can be. (See a great vacation idea in "**Wine Futures**" below.) Also on the market sheet at Redondo and in Portland during April is **Kona Coffee Bean-Crusted Halibut** served over basil-pistachio quinoa with sautéed asparagus and a vanilla bean vodka sauce. If you can't make it into Salty's in April, see [www.saltys.com/recipes](http://www.saltys.com/recipes) for halibut recipes that Salty's chefs have prepared for the home-cook. For market sheets and reservations please see [Saltys.com](http://Saltys.com).

For halibut fishing season news see [wdfw.wa.gov](http://wdfw.wa.gov) for Washington. Go to [www.dfw.state.or.us](http://www.dfw.state.or.us) for Oregon. There's a Kid's Corner on the [www.iphc.washington.edu](http://www.iphc.washington.edu) web site for the International Pacific Halibut Commission. It teaches everything you ever wanted to know about Pacific Halibut at [www.iphc.washington.edu/halcom/pubs/kc/kids.htm](http://www.iphc.washington.edu/halcom/pubs/kc/kids.htm) with a downloadable PDF book anyone who loves halibut would find entertaining.



## Time to treat the team.

SEATTLE AND PORTLAND – There's no better reward for a job well done than lunch at Salty's. **Surprise your team with Salty's Team Appreciation Lunch, three courses for \$17.95.** Give them Caesar salad dressed with candied pecans, garlic croutons, Parmesan cheese and topped with their choice of blackened salmon, grilled prawns or grilled chicken. It comes with a cup of Salty's signature seafood chowder with scallops, clams, bay shrimp and bacon as well as their choice of Salty's famous white chocolate mousse cake or ice cream. It's only available for lunch during Administrative Professionals Week® April 23-27. Just tell us when you want your reservation. And be the real you. The world's best boss. **If you can't make it into Salty's, give the next best thing, Salty's gift cards.** (See [www.iaap-hq.org](http://www.iaap-hq.org) for more on Administrative Professionals Week.)

neurs that Malbec has a very bright future in their vineyards. The list of possible varieties

before they become the next darling of the ratings game and double in price. When wines are good, they don't stay secrets for long. The tasting room is also the best place to consider how well a specific wine compliments food. Hopefully the tasting rooms provide something to nibble on so you get an idea of the wine's compatibility with food. Be sure to taste both white and red wine. The list of offerings in Oregon and Washington wineries is much longer today than it was a few years ago. The success of Syrah, for exam-

plant is extensive which provides a perfect opportunity for us, the all-important consumer, a.k.a. the guy who pays the bills.

Visiting wineries is where you get that peek into the future. Seek out the varieties that have not crossed your tasting path. They are the future. Make the most of your visit by tasting something new. Many wineries are experimenting with new plantings that are yielding remarkable results. They don't have enough wine to bring today's tasting room gems to the general market but you can enjoy them today in tasting rooms to get that glimpse into tomorrow. Listen to the story that accompanies each wine and buy those wines,

## Wine country trip planning:

Start your research online with the Trip Planner button at the Washington Wine Commission home page at [www.washingtonwine.org](http://www.washingtonwine.org) which gives links to various appellations. You can even request a printed tour guide they will mail to you. For Oregon Wine Country trip planning, see [www.oregonwine.org](http://www.oregonwine.org) which gives links to area organizations and links to recommended accommodations.

Italian varieties including Sangiovese, Nebbiolo Barbera and Zinfandel have also enjoyed some impressive results in competitions against California's best. The wine is there. It's your move to discover the future. (Reprinted with permission from NWStir Magazine, [nwstir.com](http://nwstir.com), February 2006)

## Wine futures.

By **Tim O'Brien, Salty's Sommelier**  
SEATTLE AND PORTLAND – How would you like a peek into the future? You are a curious person, eager to learn and to make yourself aware of changing trends in the world of wine. You also enjoy wine so don't just sit there waiting for your invitation to visit an Oregon or Washington winery. Get out there, others are!

Investors are arriving from all parts of the world because they too, are curious and eager. They have tasted the efforts of our pioneer winemakers and they see opportunity and potential. It is amazing to consider how young the region's wine industry is. Thirty years is equivalent to a centimeter on the timeline of wine. Starting a winery or planting a vineyard is a very risky and expensive proposition. The financial return is delayed for years waiting for vines to mature and wine to age gracefully in expensive oak bar-





## Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Give Mom Salty's best and make reservations early for Salty's popular **Mother's Day Brunch Weekend**, Saturday and Sunday, May 12 and 13. Brunch is served on Saturday at Redondo and Columbia (special for Mother's Day) and as always at Alki. All Salty's will serve dinner on Saturday and Sunday. Don't miss this wonderful family tradition, a culinary adventure at Salty's.

Everyone at Salty's works hard to do the best for our guests. We are gratified and satisfied when others notice! Recently, we won several awards we'd like to share with you. On March 12, winners of the **Washington Wine Restaurant Awards** were announced by the **Washington Wine Commission** which created the event to spotlight restaurants that support the Washington wine industry. Last year, Alki Sommelier **Tim O'Brien** was named Sommelier of the Year. This year, he had the honor of bestowing the award on the 2007 winner **Dave Coyle** of The Metropolitan Grill. My husband Dave and I attended with O'Brien, Alki Director of Sales **Collin Forseth**, Alki Chef **Jeremy McLachlan**, Alki Accounting and Office Manager



**Maggie Hanson**, Redondo Managing Partner  
**Terianne Broyles** and Redondo Beverage Manager  
**Veronica Smith**

(pictured here with O'Brien in photo courtesy of Tom Mehren of [www.seattledining.com](http://www.seattledining.com)). The MC noted our enthusiasm! Both Redondo and Alki won the **Washington Wine Grand Award** in the category of fine dining. Salty's as a restaurant group also won in this category. Columbia won a **Washington Wine Award of Distinction in the out-of-state category**. See more at [www.washingtonwine.org](http://www.washingtonwine.org).

Many thanks to the readers of **Seattle Magazine** – Alki won Best Seattle Brunch (see April issue for more).

Redondo took two top awards in the **Federal Way Newspaper Business Awards**. Our excitement was again noticeable when it was announced that we won both **Best Seafood Restaurant** and **Best Sunday Brunch**. Winners were chosen from a readers' poll that included readers from Federal Way, Redondo, Des Moines, Kent, Auburn and North Tacoma. Redondo's Chef **Gabe Cabrera** accepted the award with big smiles (pictured here).

Columbia's Managing Partner **Linda Addy** and Chef **Dana Cress** are justly proud that **The Oregonian** listed Columbia in their **Happy, Happy Hour Guide** with a *perfect score!* See [www.oregonlive.com/80/entertainment/oregonian/index.ssf?base/entertainment/117329911054910.xml&coll=7](http://www.oregonlive.com/80/entertainment/oregonian/index.ssf?base/entertainment/117329911054910.xml&coll=7) for the story.

If you're a food and wine lover, save these dates! You want hot? You want sexy? Don't miss **Sexy Syrah at Salty's on Alki** April 4, from 6 to 9 p.m. Syrah is



one of the world's hottest wines right now – it's seducing wine enthusiasts everywhere with bold spices, rich fruit and silky texture. Local Sommelier **David LeClaire** and Alki Sommelier **Tim O'Brien** present over 30 wineries for this sixth annual event. Salty's banquet chefs present an array of appetizers designed to pair beautifully with the Syrahs. Sexy Syrah raises funds for **FareStart**, an organization that empowers men and women to create new lives through food service training, life skills and job placement. In other words, you'll be helping your fellow man by attending! Call (206) 526-1992 or email [wineevents@comcast.net](mailto:wineevents@comcast.net) for tickets.

**Taste Washington** is an annual event you can't miss! The Ultimate Wine Experience – The Grand Tasting takes place Sunday, April 15, at Quest Field Event Center. Two-hundred (200) wineries from Washington offer sips of their prized wines. **This is the largest regional tasting in the U.S.** Nearly 75 local restaurants will give away tastes to pair with wines. "If you love great wine and delicious food, then this is an event you won't want to miss," says **Chris Stone**, Washington Wine Commission Consumer Marketing Director. The grand tasting begins with a two-hour VIP wine event at 2 p.m. (\$125) followed by general tasting from 4 to 8 p.m. (\$85). This remarkable event has grown impressively in the last ten years and we are pleased that both Alki and Redondo will be represented. The Main Stage area will offer information on many popular wine topics such as future trends. See [www.tastewashington.org/seattle/daytwo.php](http://www.tastewashington.org/seattle/daytwo.php) for more information. Get your tickets now before it's sold out!

The 18th annual **Tuxes and Tails** gala to benefit the **Humane Society** on April 21 will have an Italian flair with many animals and humans wearing costumes. It's bound to be the most "barked about" event of the year. With KOMO TV's **Herb Weisbaum** and his wife **Deb** as co-chairs, you can be assured it will be fun! Titled "Una Sera a Venezia," the evening will highlight a pet and celebrity fashion show consisting of 40 local personalities with their own beloved



pet or a loving pet begging for adoption. Also included are dinner, live entertainment and a silent and live auction plus a raffle of a \$1,000 shopping spree from Nordstrom. Guests in attendance can join in the "fund a need" project to help purchase a mobile adoption unit that can also be used as a classroom to visit schools and as an emergency vehicle to save pets in time of disaster. Auction items include dinners, an overnight hotel stay, a golf package and more! For more about the event, tickets or to find out how to get involved, see [Seattlehumane.org](http://Seattlehumane.org) or call (425) 373-5388.

**Cal Erath**, formerly of Erath Vineyards and the new distributor for Medici Vineyards, will host a **Medici Pinot Noir tasting at Salty's in Portland** on April 21 at 5:30 p.m. Make reservations for dinner and receive an exclusive sample of this world-class Pinot Noir that is supple, a classic and harvested from their east vineyard in the beautiful Chehalem Mountain Range. "This wine will be poured by Cal himself in our lobby," reports **Linda Addy**, Managing Partner for the Portland Salty's.



I can almost promise great weather when the **Washington Wine Highway** food and wine event takes place on Saturday, May 26, and Sunday, May 27, 11 a.m. to 4 p.m. at **Chateau Ste. Michelle** in Woodinville. Year two of this successful outdoor event is assured with wine tastes from many of the area's finest wineries and numerous local restaurants. Guests experience this event through a series of regionally-themed tents highlighting the tastes, sights and adventures found in four Washington wine regions: Puget Sound, Yakima, Columbia Valley and Walla Walla. "The annual Washington Wine Highway event is a virtual road trip that highlights our renowned wine-making regions and connects Washington State from Woodinville to Walla Walla through outstanding food, wine and destination tourism," says **Mike McClure** of Woodinville Village. Alki will participate on Saturday; we hope to see you there! See [www.washingtonwinehighway.com](http://www.washingtonwinehighway.com) for more information.

**Seattle Post Intelligencer's** Pop Music Critic **Gene Stout** recently featured Alki's **Victor Janusz** in his "Seattle Noise" column. He interviewed him about his career and music style and where you can hear him perform. Congratulations to Victor who plays at Alki during Saturday and Sunday brunch. Talk about a great way to spend your weekend! See [seattlepi.nwsourc.com/pop/307639\\_postcard16.html](http://seattlepi.nwsourc.com/pop/307639_postcard16.html) for the story.

Redondo's Managing Partner **Terianne Broyles** made a last-minute decision to join the **Poverty Bay Wine Festival** in Des Moines Beach Park when she found out they needed food to go with the many wines offered. She quickly got her team in place and Redondo chefs put together enough Salty's chowder to feed an army of ticket holders for this second annual event celebrating Washington Wine Month. Sponsored by the **Des Moines Rotary Club**, it lasted three

days and offered music and food from local food vendors and restaurants. One hundred percent of the net revenues fund the charitable activities of the Rotary Club. A big Thank You! to Redondo's Van Driver **Bryce Ancheta** for giving so much time to meet, greet and promote Redondo at the event.

If you didn't attend **The Liver Foundation** fundraiser **Flavors of Seattle**



in March, you missed a spectacular event. The Alki team of Chef **Jeremy McLachlan**, Pastry Chef **Jane Gibson** and Pastry Sous Chef **James Gibson** and Branch



Chef **Levi Palli** (pictured here left to right minus Jane) created an extraordinary meal and a table (also pictured here) that stood out as one of the most colorful.

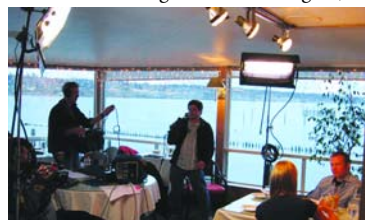
Alki's **Three Rivers Wine Dinner** with Winemaker **Holly Turner** (pictured here with O'Brien) was a sold-out success March 20. Chef McLachlan, Sous Chefs

**Paolo-Carey DeGregori** and **Trevor Stevens** and Pastry Chef



**Jane Gibson** went all out to impress the diners with food that paired beautifully with Three Rivers wines selected by Sommelier O'Brien. Sales Director **Collin Forseth** led the banquet staff to great heights, bringing out course after course that wowed the guests. Word is out! Chef McLachlan made the best cassoulet of duck confit and house sausage. It took many steps to produce this dish, and it was one of the most delicious dishes ever presented at an Alki wine dinner. Chef Gibson's dessert of a Caribbean Dream with passion fruit, mango and coconut closed the dinner with a bang. She timed it perfectly with a thunderstorm over Alki (the gods were applauding we say!)

The TV show **"On a Date"** filmed an episode in Portland with the lucky couple dining at Salty's on the Columbia. We're sure the waterfront view was instrumental in making the event romantic, but our photo shows the camera and lights crew were, well, like a third wheel (the crew got their free meal after the event and who wouldn't hang around for free grub).



## Kids' menu is for coloring fun.

SEATTLE AND PORTLAND – You've taken your kids to Salty's brunch on the weekend, but did you know Salty's has special menus for kids for other meals? They'll receive crayons along with their menu since it's also for coloring fun. Chef **Gabriel Cabrera** introduces a new menu for Redondo in April. He says, "We take care of kids at Salty's! They will love me for this new menu."

### REDONDO BEACH KIDS' MENU

All items are \$6.95 and include a soft drink and ice cream for dessert.

Peanut Butter & Jelly Sandwich with Potato Chips & Fruit  
Cheesy Macaroni & Focaccia  
Mozarella Cheese Pizza  
Grilled Cheese Sandwich & French Fries  
Hamburger & Fries  
Fish & Chips  
Chicken Strips & Fries  
Grilled Salmon & Fries  
Salty's Chowder & Salad



### ALKI BEACH KIDS' MENU

Wood-Oven Pizzas, Pepperoni or Cheese \$6.95  
Fish & Chips with Alaskan Ling Cod & Tempura Batter Served with Salty's Seasoned Fries \$6.95  
Chicken Tenders with Salty's Seasoned Fries & Ranch Dressing \$6.95  
Penne Pasta with Butter & Parmesan Cheese \$5.95  
Salty's Kid's Burger with Cheddar Cheese \$6.95  
Vanilla Ice Cream, Chocolate Sauce & Cookie \$3.95  
Shirley Temple, Roy Rogers, Milk, Chocolate Milk, Pop \$1.00, Fruity Smoothies \$1.95

### COLUMBIA RIVER KIDS' MENU

Fish & Chips \$6.95, Mini-Corn Dog \$5.95  
Big Kid Burger \$5.95, Chicken Strips \$5.95  
Grilled Cheese Sandwich \$4.95  
Vanilla Ice Cream, Chocolate Sauce & Cookie \$2.95  
Milk or Chocolate Milk \$1.50  
Pop \$2.00, Milk Shake \$3.75  
Shirley Temple or Roy Rogers \$2  
Fruity Smoothie \$3.50  
Make reservations and see full kids' menus (print it out and color it at home) online at [Salty's.com](http://Salty's.com) just for fun!



## Redondo live music.

SOUTH SEATTLE – Don't miss the live pop music at Redondo Café-Bar in April:

Fri 4/6 **Myles Crew**  
Sat 4/7 **Mark Fuegel, Cory Wild**  
Fri 4/13 **Paul Kroeger**  
Sat 4/14 **Myles Crew**  
Fri 4/20 **Glenn Harrell**  
Sat 4/21 **Jonny Smokes**  
Fri 4/27 **Myles Crew**  
Sat 4/28 **Justin Kausal-Hayes**

Call (253) 946-0636 for reservations or go to [www.saltys.com](http://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