

Salty's®
SEAFOOD
GRILLS

Good Times

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

Fresh halibut Nirvana.

By Jamie Meade, Purchasing Manager SEATTLE AND PORTLAND – Nobody turns fresh halibut into Heaven like our Chefs do. Try this on for sighs: A fillet of juicy halibut grilled and teamed up with wildly tasty purple fingerling potato salad topped with sweet corn and bacon-wilted spring pea vines. Add a dollop of Piquillo pepper aioli and you've got Halibut Nirvana à la Salty's! (See recipe at Saltys.com.) It's served for lunch or dinner in April only – just for the halibut.

Prized for its delicate sweet flavor and healthy attributes, halibut has tender, flaky yet firm, white meat. A great source of protein and minerals, it's low in fat and calories. Where does this wonder of nature come from? Some hail from the Northern Pacific, others from the Northern Atlantic, but we serve halibut from the clear, cold waters of the North Pacific.

Halibut are one of strongest fish in the sea. During the longest

migration ever recorded, one was tagged near the Aleutian Islands, Alaska, and later captured 2,500 miles away in Coos Bay, Oregon. Most require a gunshot or more to kill them – be sure to do this before you get it in the boat!

The classic smack on the head with a fish bonker won't get you anywhere with these beasts. In the North Pacific, halibut are among the top of the marine food chain with sea lions, orca whales and salmon sharks as their predators. Marine biologists tell us halibut eat almost anything that fits in their mouth – octopus, crab, salmon, cod, pollock, herring, fishermen (just kidding) and even smaller halibut (not kidding).



There are many stories about the biggest halibut ever recorded: one is of a 459 pounder caught in Dutch Harbor, Alaska, another claims 533 pounds, and yet another 726 pounds. These are halibut caught for sport. Halibut at Salty's or in grocery stores come from 10- to 60-pound range. Smaller halibut are sweeter and juicier than

larger, older ones that roam the ocean floors.

Salty's Owner, and sometime halibut fisherman, **Gerry Kingen** (just back from bonefishing in Venezuela!)

caught this sweet 27 pounder with his Dad, the late **Robert (Bob) Kingen** (pictured right, Bob was also a restaurateur and known for Kingen's Drive-In on Bellevue).

The word "halibut" is derived from Scandinavian *halliflundra*, which means "a fish that can be found in deep holes." Halibut are deep-water, bottom-feeding flat

fish that prefer temperatures from 35 to 41 degrees F. Most are caught between 60 and 400 feet deep, but they can be found at 3,600 feet deep!

Older halibut look like overgrown flounder on steroids. Colored to easily disguise themselves from both predators and prey, their top resembles the ocean floor and their belly is white. Look down on them and they blend in with the bottom; look up at them and they blend in with the sky.

Halibut spawn in the winter and the females, depending on size, can produce up to 4 million eggs. When a halibut is born, its eyes are on either side of its body and it swims like a salmon. As it matures, one eye migrates to the other side of their head and they begin to swim flat with both eyes on top for the duration of their life. Halibut can live for over 40 years and females grow faster and live longer.

Please join us at Salty's and sink your teeth into some of the sweetest halibut in Seattle and Portland. Salty's Chefs turn it into Halibut Nirvana – just for you.



Sexy Syrah.

By Tim O'Brien, Salty's Sommelier SEATTLE – I can't wait for this event to happen each year. It's like Christmas in April for wine lovers. That is why Alki keeps doing it and every year we have more fun than the year before. This year's edition includes over 40 wineries and a spread of Salty's savory Syrah-loving fresh

seafood classics like grilled salmon, crab cakes and bacon-wrapped prawns. We also carve up some lamb and roast baron of beef to match up with brawny Syrah.

Seven years ago we looked for an exciting wine that would explode on your palette the same way Seattle's skyline punctuates our world-class view. Syrah answered the challenge. **David LeClaire**, one of Seattle's most connected entrepreneurs in the wine world, and I scour Washington State to bring in new "talent" while encouraging our favorite wineries to return and help us make **Sexy Syrah** the most outstanding *FUNdraiser* of the year. Wineries we're showcasing this year include *Airfield Estates, Animale,*

Ash Hollow, Basel Cellars, Centerra Wine, Chandler Reach, Chateau Faire Le Pont, Chatter Creek, Columbia Crest, Coeur d'Alene Cellars, Des Voigne Cellars, DiStefano, Domaine Serene/Rockblock SoNo Syrah, Duckpond, Dusted Valley, Elemental Cellars, Forgeron Cellars, Gamache, Gilbert Cellars, Heaven's Cave, Horan Estates, Jones of Washington, Kalamar Winery, Kana, Kestrel Wines, Lost River, NHV, Nota Bene, O'S Winery, Pacific Rim, Powers/Badger Mt., Precept Brands, Reininger Winery, Sawtooth and Zefina, Silver Lake, Glen Fiona, Hoodport Wines, Trust, VaPiano, Vin du Lac Winery, Walter Dacon, Willis Hall, and Zerba Cellars.

Please join us Wednesday, April 16, at Salty's on Alki from 6 to 9 p.m. Your contribution of \$40 goes

to **FareStart**. We sell out every year thanks to the enthusiastic, fun-loving, generous people who have made this a must-attend spring fling. **Tickets must be purchased in advance at Farestart.org or call (206) 267-6223.**

This is my kind of wine event, long on hospitality and short on rules. I look forward to meeting new faces and greeting some old faces, every one with a story to share. This vintage of Syrah is seductive, bold, silky, fruity and spicy – in a word, *sexy*. I plan on slurping my next great Syrah so look me up and let's exchange favorites. I will be the one with the syrah-blue-stained teeth.

Seven Hills dinner.

PORTLAND – Seven Hills Winery is coming to Salty's in Portland April 18 for a winemaker's dinner. Winemaker **Casey McClellan** is the fourth generation in his family to work in agriculture. His winery is one of the original five wineries of the Walla Walla Valley. "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. Their wines have won numerous accolades and high scores from wine publications.

Here's the five-course menu:

1st–Alaskan Halibut & Spring Salmon Terrine with Charred Frisée, Roasted Tomato Vinaigrette – Seven Hills Riesling,

2006, Columbia Valley
2nd–Cashew-Crusted Smoked Idaho Trout Cake, Viognier Tarragon Beurre Blanc – Seven Hills Viognier, 2006, Columbia Valley

3rd–Muscovy Duck Gratin, Hazelnut Vinaigrette & Red Wine Reduction – Ciel Du Cheval, 2005, Red Mountain

4th–Grilled Cattail Creek Lamb

Chop Loin, Gorgonzola Compound Butter, Braised Cipollini Onions, Black Eyed Peas & Applewood Lardons – Seven Hills Merlot, 2005, Walla Walla Valley
5th–Dessert Trio of Caramel & Hazelnut Tartlet, Mini Cream Cheese Flan with Asian Pear, Deep Chocolate Malbec Torte – Seven Hills Malbec, 2005, Walla Walla Valley.

Sommelier **Jason Ludlow** and Chef **Dana Cress** invite you to join them Friday, April 18, at 7 p.m. The cost is \$115 (includes gratuity). Call (503)288-4444 for reservations today.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Zagat Seattle Restaurants Survey scored both Redondo and Alki "Very Good to Excellent" in food, décor and service. "It's all about the 'right on the water' views at these two seafooders that satisfy gawking gazers with 'good' fin fare plus 'spectacular



Sunday brunch' (on Saturdays too, at Alki Beach) featuring 'endless piles of fresh oysters, shrimp and crab... it's 'worth it,' especially for 'impressing' 'out of town guests'."

Is it surprising that Alki was again voted Best Brunch in the reader's poll of **Seattle Magazine's 2008 best restaurants** issue?



The Federal Way Mirror's readers voted Redondo Best Brunch and Best Seafood Restaurant once again. We caught Managing Partner **Terianne Broyles** beaming with appreciation.



Gayot listed both Alki and Redondo on their Best Brunch in Washington for Easter. Visit www.gayot.com/holiday/easter/seattle.html to see their list.



A prix fixe menu with two courses for \$25 is available at Alki during April.

It's all part of a promotion called **Seasoned Seattle** by **NW-Source** featuring Seattle's legendary restaurants. Choose either an appetizer and entrée or entrée and dessert, with three choices each. The menu is available Sunday through Thursday in April only. Go to www.nwsource.com/ae/scr/edb_vd.cfm?ven=1964&cs=nws for Alki's menu. Other classic restaurants on the list include Madison Park Café and Il Bistro. NWsource is giving away dinner for two at participating restaurants of the Seasoned Seattle promotion. There are weekly winners through April 30. Go to www.nwsource.com/contests/restaurants/seasoned and enter today!

The wine-tasting event **Sexy Syrah** returns to Alki for the 7th year to benefit FareStart. Please join me Wednesday, April 16, 6 to 9 p.m. Sommelier **David LeClaire**, Salty's Sommelier **Tim O'Brien** and Catering Director **Collin Forseth** promise another great event! Go to www.farestart.org to buy tickets for \$40 or call (206) 267-6223. See Saltys.com/news/blogs/wine_blog_seattle for a listing of participating wineries.

A **Korean TV** crew filmed a show on seafood at Alki in March. Managing Partner **Bonnie David** told me they promised to do a good job of translating her into Korean. "Our favorite topic of seafood is never lost in translation," she opined.



The **Red Hat Society** is a place where women meet middle age head on with laughter and silliness. They sallied forth to Columbia where Managing Partner **Linda Addy** tells me, "They came in their finest purples and reds to our Afternoon Tea. It was the first time this group has experienced our cookies, sandwiches, petits fours and premium **Queen Mary Tea** and they promised to return." Visit Saltys.com/food_wine/tea_time.asp for Tea Time menus at all Salty's.



NWStir Editor Mina Williams gave her **2008 Young Lion - Manager award** to Alki's **Bonnie David**. Williams says that David "represents the classic determination, spirit and attention to detail it takes in this business, working up through the ranks and rising to run one of the region's highest velocity operations." And she does it with a smile on her face as you can see in our photo. David says, "I've worked at Salty's on Alki my whole life. All I wanted to do 12 years ago was to make enough money to go to Europe." Then the restaurant

'bug' got under her skin...." NW Stir winners are the "best and brightest leaders of the pride, the young rising stars of our industry." See www.nwstir.com for the full story.

Salty's on the Columbia participated in the **Tap Project** in Portland when 70 restaurants raised funds by charging \$1 for tap water for **UNICEF**. The money raised saved many lives by providing safe drinking water to children all around the world. Amazingly, for every dollar raised, a child will have clean drinking water for 40 days. Visit www.taproject.org for more on this world-wide program.



Alki's Chef **Jeremy McLachlan** headed a Guest Chef Night at FareStart in March. A frequent patron told me, "This was one of the best dinners I've had here!" Dinner included Lobster-Braised Fresh Alaskan Halibut, Scallop and Lox Duo with a dessert by Pastry Chef **Jane Gibson**. FareStart works with job training and placement programs for the homeless and disadvantaged. McLachlan and Sous Chef **James Gibson** are pictured here cooking with élan.

You could win a cooking class with our chefs! Winners can invite five friends or family members to join them. You will also win a copy of Salty's new cookbook Good Ciao! All you have to do is enter your own original wild salmon recipe. Fill out an entry form at Saltys.com/Salmon_Recipe_Contest.pdf by June 30. There will be three winners, one for each Salty's.

Bluetooth meets blue plate.

SEATTLE & PORTLAND – As of now, you have free Wi-Fi internet access for PCs or Macs at all Salty's during lunch hours. "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 – 4/4 Fri. Poodlebomb 4/5 Sat. Myles Crew 4/11 Fri. Andy Burnett

4/12 Sat. Poodlebomb 4/18 Fri. Billy Farmer 4/19 Sat. Glenn Harrell 4/25 Fri. Justin Kausal-Hayes 4/26 Sat. Myles Crew

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.

Portland Sunday buffet on Saturdays, too, starting Mother's Day weekend!

PORTLAND – "You won't believe it," says Managing Partner **Linda Addy**. "Our unmatched, award-winning, spectacular Sunday Brunch is on Saturdays, too, starting Mother's Day weekend."

It's the Nation's Best Sunday Brunch, says MSN-Citysearch.com. The winning reason is the unabashed, mind-numbing variety of all-you-can-eat crab, peel-it-yourself shrimp, hand-carved roasts, pasta bar, oyster bar, waffles,

omelet stations churning out eggs with every filler under the sun, scores of pastries, breads, and fruits, and more bacon and sausage than you can shake a stick at. Throw in the postcard views of the Columbia River, the ever-solicitous waitstaff, and the kid-friendly setting, and the choice is not so surprising. Make your reservation today for Salty's Weekend Brunch on Saturdays too starting Mother's Day Weekend, May 10 and 11.

Butter up your secretary.

SEATTLE AND PORTLAND – There's no better reward for a job well done than lunch at Salty's. Surprise your secretary, administrative professional or your team with Salty's Appreciation Lunch, three courses for \$19.95. Give them Caesar salad topped with their choice of blackened salmon, grilled prawns or grilled chicken. It comes with a cup of Salty's signature seafood chow-

der 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 21-25. 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.



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

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