

Good Times

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



SEATTLE AND PORTLAND – It's the perfect time for a fishing trip in the great outdoors at Salty's! Our famous fresh, wild Alaskan salmon is here in Seattle (due mid-May in Portland). On top of that Alaskan halibut catches are plentiful and if we haven't already opened our *Funshine* decks we will as soon as the sun shines! So come pamper your palate with our new halibut dish **Herb-Crusted Pan-Seared Alaskan Halibut with Purple Potato Mash, Veggies, Smoked Tomato Beurre Blanc and Chèvre Butter**. It's available at all three Salty's in May. Chef **Jeremy McLachlan** says, "The herb crust (tarragon, thyme, basil, Italian parsley, dill, chives) gives a nice earthy tone and complements the lean texture of the halibut. The mashed potatoes have a nice buttery flavor and the smoked tomato butter offers a hint of acid to round out the creaminess of the dish." It's a great kick-off to the return of sunshine in the Pacific Northwest. (If you can't make it into Salty's in May, try it at home: www.saltys.com/recipes.)

Taste a "Wild One" on Funshine decks!

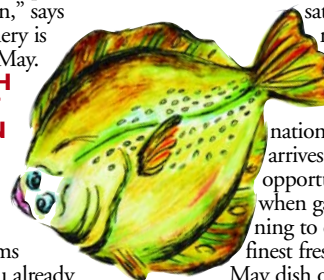
If you were at Salty's in Seattle in April you may have been lucky enough to taste wild Alaskan troll-caught king salmon from the Sitka-Juneau area. Although that fishery closed at the end of April the Alaska river runs start opening soon afterwards. Salty's new storewide Purchasing Manager **Jamie Meade** (everyone is thrilled about his promotion from Alki Purchasing Manager) tells us, "First on the list is **Stikine River wild salmon** opening May 7. The big one we're all waiting for,

also reports that although the Oregon Coast opened in April, fishermen weren't coming up with many fish due to rough seas. "Luckyly for all of us, California will open this year (last year it didn't) and, depending on how many fish are landed, this should help to lower prices on wild salmon," says Meade. The California fishery is projected to open early in May. **PAIRING WINE WITH ALASKAN HALIBUT AND WILD SALMON**



Copper River wild salmon, will open May 14, but once again may not open on time due to cold temperatures and ice on the river." (Alaska is anxious for that sunshine too!) Meade

By **Tim O'Brien, Salty's Sommelier**
On a sunny day the crowds on our decks and in our dining rooms indicate to me that you already know there is no better time to stop by Salty's for outstanding cuisine. Halibut is at its peak of freshness and in great supply and wild salmon is straining to swim into strategically placed nets as we go to print. Our chefs are licking their chops over the bounty that the sea provides in May and into the summer. You also know that the wine of choice for salmon is **Pinot Noir**. Simply put the weight and structure of the wine is the perfect complement to wild salmon's moist flesh and those healthy omega-3 oils. We promise to



have an extensive selection of Pinot Noir by the glass and the bottle from Oregon, California, Burgundy and, the new kid on the block, New Zealand. If white fish is your preference Alaskan halibut is my favorite. In some ways it's like chicken because it's so versatile and open to a myriad of preparations. I like to say that halibut challenges the imagination of the chef. It arrives at the most opportune time, spring, when gardens are beginning to offer up nature's finest fresh flavors. Salty's May dish of herb-crusted halibut is a great example of fresh flavors adding a unique zing to the perfectly flakey flesh of halibut. I suggest **Sauvignon Blanc** from New Zealand. I hope you get the chance to try a number of our halibut preparations as they change weekly. The endless variety makes it difficult to suggest a single wine. Your best bet is to follow the wine suggestion we include with entrées on our Market Sheet. When in doubt order your favorite or let our knowledgeable staff recommend a wine that our guests have raved about. See you on our *Funshine* decks!

Why I chose Witness Tree Vineyard for Portland's wine dinner.



By **Jason Ludlow, Salty's Portland Sommelier**
PORTLAND – I recently visited the wine country known as Eola-Amity Hills northwest of Salem, Oregon. All the buzz about **Witness Tree Vineyard** drove me right to their front door. I have to tell you my wife Laurie and I arrived to great fanfare as Owners **Dennis and Carolyn Devine** were enormously effusive and complimentary about Salty's (which they said they visit whenever they depart Oregon via the Portland Airport). I knew then we had made a fortuitous choice! As I tasted their wines showing depth, elegance, concentration and character, I started envisioning a dinner at Salty's featuring their premium-quality wines.

Why do they rate so highly?
Witness Tree Vineyard wines are 100% estate bottled with grapes grown on their own vineyard (first planted in 1982). They produce only 5,000 to 6,000 cases annually with minimal handling. They are located in a distinctly beneficial microclimate in the **Eola-Amity Hills District AVA** (a sub-appellation of the

Willamette Valley AVA). The vineyard benefits from a southeasterly exposure allowing it to warm early in the day. A protective ridgeline to the west and favorable climate facilitates fruit ripening. Cellarmaster **Mark Pape** says it so well, "Our wines are the ultimate expression of the earth from which they were born." On top of all that, Winemaker and Vineyard Manager **Steven Westby's** experience, knowledge and talent over the last 12 years established an enduring path to award-winning wines. He has even developed his own label "**Elemental Cellars**" with the grapes originating from the **Yamhill-Carlton District AVA** (another sub-appellation of the Willamette Valley AVA) but produced at Witness Tree Vineyard.

Witness Tree is known for premium Pinot Noir and Chardonnay but they also bottle some wines unique to the

The Menu
Passed hors d'oeuvres begin promptly at 7:15 p.m.

ALASKAN HALIBUT TWO WAYS
Halibut Bruschetta & Halibut Lox, Vidalia Onion & Caperberry Compote, House-made Lavosh

2005 Estate Pinot Blanc (tropical fruit aromas)
FILO-WRAPPED EASTERN SCALLOP
Spicy Aioli

2005 Elemental Cellars Deux Vert Vineyard Melon (apple and pear flavors)
KING CRAB & MOREL MUSHROOM BISQUE

2005 Elemental Cellars Deux Vert Vineyard Viognier (exotic nose of spice, apricots and white peaches)
TORTELLINI ANTIPASTO SALAD
Arugula, Lamb-Stuffed Olives, Marinated Peppers, Feta, Grape Tomato, Spring Herb Vinaigrette

2005 Estate Pinot Noir (dense fruit, French oak)
WILD MUSHROOM SALMON ROULADE
Wilted Spring Greens, Potato Pancake, Red Wine Compound Butter

2004 Elemental Cellars Deux Vert Vineyard Syrah (rich, full-bodied, deeply fruited)
FRESH FIGS WITH MASCARPONE CHEESE IN A CHOCOLATE CUP

2005 Estate Sweet Signé (sweet with brilliant acidity)
\$95 per person, not including gratuity. Please call 503.288.4444 for reservations. Limited seating.

region, Viognier, Pinot Blanc, Dolcetto and a decadently rich, sweet dessert wine called Sweet Signé. Their wines are exceptionally food friendly and Salty's Chef **Dana Cress** and I are excited to present this menu for our wine dinner on **Friday, May 18** at Salty's in

Portland. Cellarmaster Pape and Winemaker Westby will join you at 7 p.m. Cost is \$95 (not including gratuity). Please call (503) 288-4444 for reservations as soon as possible as seating is limited. If you're interested in planning a trip to the Willamette Valley wine country, visit www.oregonwine.org/Experience_Wine_Country/Tourism_Resources/Willamette_Valley/Eola-Amity_Hills which lists recommended accommodations and other resources. Also see www.winesnw.com/midwill_vly_eola_amity_district_mcminn_map.html for a map of the Eola-Amity Hills District. Visit the winery's web site at www.witnessreevineyard.com where you can join the Witness Tree Wine Club.



Witness Tree Vineyard is named for an ancient oak tree that towers over the vineyard. "Our tree is a piece of Oregon history, a landmark that dates back to the pioneer days. It marks (or bears witness) to the northwest corner of Land Donation Claim No. 51. The tree was marked on July 8, 1854," says Cellarmaster Mark Pape.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Columbia is planning a feast for the **Witness Tree Vineyard Winemaker's Dinner** on Friday, May 18. Winemaker **Steven Westby** (right) and Cellarmaster **Mark Pape** (below right) will be on hand, along with Portland Salty's Executive Chef **Dana Cross** and Sommelier **Jason Ludlow**. See front-page story to see the menu details. For those of you who don't live in the Portland area, it might be time to start planning your visit!



The **Elliott Bay Water Taxi** began daily service between West Seattle and the downtown waterfront Pier 55 (at the foot of Spring Street). It's a great way to get to West Seattle (and Salty's) and explore the West Seattle neighborhood. Our photo below is from the 1920's West Seattle Ferry. Read about the memories of the old ferry by West Seattle resi-



dents at www.historylink.org/essays/output.cfm?file_id=3497 (HistoryLink.org is an online encyclopedia of local history in Washington State). They recall the days before the West Seattle Bridge existed, when the quickest way to get to downtown Seattle was by ferry (of course that's still true during rush hour today). Starting April 29, free shuttle runs through West Seattle connecting the dock at Seacrest Marina Park to Alki, the Admiral District and the West Seattle Junction. For anyone over the age of 5 (you know who you are), the fare is \$3. Weekend service is hourly and on Friday and Saturday nights service is available until 10:30 p.m. Check times and status at transit.metrokc.gov or call (206) 205-3866. When the Mariners play at home, the Friday/Saturday night schedule is in effect. On weekdays, the boat sails approximately every 40 minutes during commute hours and hourly during the middle of the day. Operated by Argosy Cruises, the "MV Sightseer," a 149-passenger vessel, takes 12 minutes to make the crossing in good weather. The taxi runs through September 30.

The **Seattle Cheese Festival** is returning May 18-20 with a weekend of activities and fun. You can taste more

than 200 artisanal cheeses from local and international producers along the cobblestone street of the **Pike Place Market** in Seattle. First held in 2005, the Seattle Cheese Festival



is a non-profit event that educates the public on handcrafted and farmstead cheese and benefits specialty cheese producers. This year's festival will kick off with the **Rolling of the Truckles** on Saturday at 10 a.m. when local restaurant owners and the **Granite City Curlers** race three barrel-shaped cheeses from **Beecher's Cheese** across the Market. Kids can participate in a scavenger hunt for cheese (like mice in a maze!). Donations of \$1 (optional) go toward a scholarship fund for aspiring cheesemakers. Visit www.seattlecheesefestival.com to learn more.

The 16th annual **Premier Chefs Dinner** that benefits **Fred Hutchinson Cancer Research Center** will be held on Sunday, May 20 at the Grand Hyatt Seattle. The Northwest's premier chefs will be on hand with amazing food. A wine tasting and reception start at 5 p.m. and the six-course dinner begins at 6 p.m. Cost is \$250 guest level or \$300 patron level. See www.fhrc.org/chefs for more information.

Woodinville will be the place to be

represented. Go to www.washingtonwinehighway.com for more information.

Feeling lucky and creative? We have

a contest for you! Woodinville Wine Country welcomes a new winery, **Washington Wine Co.**, and challenges everyone to "Name it!" The owners are issuing a call to anyone who can come up with the perfect name. Enter on www.WashingtonWineCompany.com through May 30. The winner will receive two cases of Washington Wine Co.'s best wine each year for a decade, a very rewarding prize. The winner will also receive an annual private wine tasting by the winemaking staff when they pick up the annual wine case winnings. Slated to open in 2008, this new 12,000-square foot winery will be a focal point of the much anticipated European-style **Woodinville Wine Village**.

Taste of the Nation—Seattle "Eat, Drink & End Childhood Hunger" is a celebration 20 years in the making. Join host **Mark Wright** of KCPQ 13 along with over 65 participants, including Salty's, on Thursday, July 19 from 6-9 p.m. at Fisher Pavilion in the Seattle Center. One hundred percent of ticket sales go directly to the fight against childhood hunger. General admission is \$125 which includes access

Tuxes and Tails Co-Chair **Herb Weisbaum** (KOMO TV/Radio 1000 personality) says they broke their previous record and raised over \$700,000! "I want to thank Salty's on Alki for yearly contributions toward our important live auction," he says. "It helps the local Humane Society continue to do their work and help those animals that need care."

A driver jumped the curb right in front of Salty's in Portland and struck three parked cars in the parking lot. Columbia's Managing Partner **Linda Addy** commended Lunch Chef **Damian Mann** and Line Cook **James Krull** for pulling the female driver from



her overturned vehicle and checking on an injured male in a parked car. The impact moved him from the front seat to the rear! See www.koin.com/Glob/story.asp?S=6404545 for the story by KOIN 6 News. Two of the cars belonged to Salty's team members Pastry Chef **Darla Swanson** and Purchasing Manager **Jamie Meade** who was visiting from Seattle for the first time as Salty's new storewide Purchasing Manager (he was recently promoted from Alki Purchasing Manager). What a welcome he received to the storewide group! We all look forward to getting to know him better and hope this didn't dampen his desire to drive to Portland!

Taste Washington was a huge success. Congratulations to Alki and Redondo for helping feed over 1,500

guests. It was one of the largest public wine events in the United States and despite record crowds, Salty's did not run out of food! "We would never let that happen," says Alki Chef **Jeremy McLachlan** says. (Photo is of Salty's gorgeous ice sculpture by Creative Ice in Kent, Washington.)



After raving about the wonderful job Redondo did at the **Poverty Bay Wine Festival** in Des Moines in March, I discovered that I left out Manager **Ben Robbins**, Server **Chris Conn** and Lead Cook **Monolo Munoz** who ran the booth. It couldn't have been done without such great team support! The event was sponsored by the **Des Moines Rotary Club** and funds their charitable activities.

Mother's Day Brunch Up for Auction!

SEATTLE AND PORTLAND – If you didn't make reservations early for Salty's hugely popular Mother's Day Brunch there's still a way to get in, believe it or not. All you have to do is place the winning bid on Salty's **Mother's Day Sunday Brunch Auction** and you'll help raise funds for **Children's Hospital**.

All three Salty's have offered up primetime tables for a Mother's Day Brunch (and all proceeds go to Children's Hospital): **Table for ten at Alki and tables for four at Redondo and in Portland**. Place your bids at the links below with a deadline of Friday, May 11, 18:27:19 (6:27 p.m. and 19 seconds!). Your reservations will be at 11 a.m. Mother's Day, Sunday, May 13 - http://search.stores.ebay.com/bidadoo-auctions_salty_W0QQfcdZ2QQfciZ0QQfclZ3QQfcmZR10QQfsmZbidadooQ20auctionsQQfsooZ2QQfsofZ3Q

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Ranked as one of the best children's hospitals in the country by U.S. News & World Report, their stated mission is, "We believe all children have unique needs and should grow up without illness or injury. With the support of the community and through our spirit of inquiry, we will prevent, treat, and eliminate pediatric disease."

Special for Mother's Day Weekend, brunch is served on Saturday too at all Salty's (a few openings remain but not at Alki). All Salty's will serve dinner on Saturday and Sunday (openings for dinner remain at all Salty's).

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. Buy them from your server or go to Salty.com/gifts and buy them online.

the weekend of May 26 and 27 for the **Washington Wine Highway Festival**. Having been at their first event last year, I have to tell you this is really worth attending. It all takes place on the grounds of **Chateau Ste. Michelle Wine Estates** in Woodinville, Washington. Seventy wineries along with 50 restaura-

to the event, free parking, musical entertainment, a commemorative 20th anniversary wine glass, a mini live auction with legend **Jay Fiske**, two wheels of giving and a raffle. The event will sell out early.



See their web site at www.tasteofthenation.org/seattle_tickets for tickets.

Swingin' songs for Moms and those who love them.



SEATTLE – Salty's resident brunch-time Pianoman **Victor**

Janusz will have his trio swingin' for Moms on Mother's Day Sunday, May 13. Joining Janusz will be his regular Bassist **Tim Koss** (a Salty's regular) and renowned saxophonist **Tobi Stone**. "Just returning from New Orleans where she completed a tour with the jazz band **Reptet**, Tobi is more incredible than ever," reports Janusz. "Every time she joins us for a gig she surprises me with her abili-

ty." She has performed with the **Billy Tipton Memorial Quartet** (toured Europe in 2006) and was nominated for **Earshot Jazz Emerging Artist Award**.

Victor Janusz plays piano at Salty's on Alki Beach in Seattle for Saturday and Sunday brunch. See www.victorjanusz.com for more on the keyboardist. Make reservations at Salty.com or call us at (206) 937-1600.

Redondo live music.

SOUTH SEATTLE – Don't miss the live pop music at Redondo Café-Bar in May. Here's the schedule:

- Fri 5/4 Glenn Harrell
- Sat 5/5 Poodlebomb
- Fri 5/11 Myles Crew
- Sat 5/12 Jonny Smokes
- Fri 5/18 Billy Farmer
- Sat 5/19 Justin Kausal-Hayes
- Fri 5/25 Myles Crew
- Sat 5/26 Glenn Harrell
- Thu 5/31 Jonny Smokes

Call (253) 946-0636 for reservations or go to Salty.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