

Good Times

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

Copper River wild-caught salmon arrives mid-May.

By **Tim O'Brien, Salty's Sommelier**
SEATTLE & PORTLAND – Salmon and halibut are here, wild and fresh as ever. If spring decides to make an appearance we'll open our "Funshine Decks" and begin living the great lifestyle that only the Pacific Northwest and Salty's can provide. May is not your ordinary month. We anxiously await the arrival of Copper River salmon from Alaska and although we hear there's still a bit of ice on the river, it is expected mid-May. This is the time of year when culinary choices bloom with spring freshness. The gifts of both the earth and the sea are vying for our chefs' attention.

Wild salmon and halibut share the stage in our May featured entrée. Our chefs could not leave either out. Seattle Chef **Jeremy McLachlan** refers to the dish as **Surf & Surf** and as

he says, "What better way to welcome wild-caught salmon than nestling it next to fresh Alaskan halibut?" On our market sheets you'll see it listed as **Citrus-Marinated Halibut and Wild Salmon Brochettes** with Sweet Corn-Studded Cheesy Grits (made like polenta but we use white corn), Charred Tomatillos and Pickled Peppers, Dried Andouille (a coarse-grained smoked meat) and Celery Salad. Chef says the dish has a slight heat element and will be balanced with a blend of bold flavors.

A dish this creative and

savory demands a similar wine pairing. **Our choice for Surf & Surf is Pinot & Pinot!**

Pinot Noir and Pinot Gris. We recommend two three-ounce

glasses of Pinot & Pinot with your Surf & Surf entrée. We went directly to Oregon to find the freshest wine on the planet (it's a shame it's not Walla Walla).

Oregon has established itself as a premier region for both Pinot Noir and Pinot Gris. **Firesteed Pinot Noir and Pinot Gris jumped out of our wine glasses and ahead of the competition.** Here are wines that have purity of fruit picked

perfectly ripe then handled with precision and care.

The Pinot Gris has melon and a touch of anise and mineral with a finish as fresh as the morning. Year after year this wine is singled out as one of Oregon's best. Firesteed is the leading producer of Pinot Noir in Oregon and the 2006 demonstrates their affinity for it. Although it's the most finicky grape in the vineyard, Firesteed makes it look easy with consistently bright berry flavors unencumbered by oak or excessive alcohol. Here is wine made with food in mind. Salmon and Pinot Noir meet in the crossroads of your palate in perfect synergy with intensity and balance. Surf & Surf, Pinot & Pinot, Yum & Yum. Make your reservation for lunch or dinner, Alki, Redondo or Portland for the perfect match for halibut and salmon, Firesteed Pinots, Gris and Noir.



Buy Mom a \$100 gift card and get a free cookbook for her, too.

Dear Salty's Guest,

I'm writing to tell you about a cookbook I've put my heart into – *Good Ciao!* It's a wonderful collaboration between my dearest friend, Italian Chef **Roberto Russo**, myself, and the Salty's Chefs. Our recipes embrace the local flavors and abundance of Tuscany and Umbria as well as the Pacific Northwest.

There are 69 recipes written in both Italian and English, side by side – 57 from Roberto and 12 from Salty's. My own personal recipe is the Clam and Mussel Risotto. Our cookbook also includes a description of Roberto's Tuscan villa **Parco Fiorito**, which was a 16th century convent that has been transformed into an organic farm and Agriturismo that we highly recommend. Our family has enjoyed our visits there touring the countryside, sipping at the wineries and taking cooking classes with Roberto. It is a mag-



"I don't like to have too many cookbooks anymore. I am one of those people who uses one or two recipes from a book and then forgets that I have it. Since I got this book, *Good Ciao* last week, I have already made six recipes." – **Keren Brown, Savvy Savorer** (Visit <http://savvysavorer.blogspot.com/2008/01/pancetta-bites-good-ciao.html> to read more on her blog.) Photo is Russo preparing his Pici with Breadcrumbs aka Pici alla Briciolaat (see pages 68-70 in the book).

nificent place for you to consider traveling to or at least vicariously through his recipes.

It's a cookbook you might love to have for yourself or even consider as the perfect gift for your mother (Hello, Mother's Day is coming up!), father (Father's Day is not far behind), your wife, your husband, the graduate, sister, brother, friend – anyone who loves to cook! It's 199 pages with a matte-finish soft cover and French flaps. You can peruse sample pages at www.saltys.com/good_ciao and the cost is \$24.95. Even better, during the months of May and June, Salty's offers you the cookbook for free when you purchase \$100 in Salty's dining gift cards. A very nice kicker is that Roberto is including a \$100 gift certificate toward a stay at Parco Fiorito in case you are in the neighborhood. Just go to www.saltys.com/gifts/giftcard.asp to take advantage of this opportunity.

Wishing you well always. Here's to *Good Ciao* with your family and friends!

Kathryn Hilger Kingen
Salty's Co-owner &
Cookbook Author!



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Here's to a Happy Mother's Day! In honor of mothers everywhere, Salty's is offering their new cookbook **Good Ciao** free with every \$100 gift card purchased starting in May. *Good Ciao*, the cookbook co-authored by Salty's Co-owner



Kathy Kingen and Italian Chef Roberto Russo and edited by local foodie Mina Williams, features recipes

in both English and Italian side by side. You'll also receive a \$100 certificate toward a stay at Roberto's Tuscan villa Parco Fiorito. Visit www.saltys.com/good_ciao for the details. Also watch the YouTube video of Russo preparing his **Pici**



with **Breadcrumbs aka Pici alla Briciolaat** (he says it's an ancient dish dating from Etruscan times – now that's ancient) at it.youtube.com/watch?v=boEC5wezvl4&feature=related and then get the recipe (illustrated with photos on pages 68-70 in the cookbook *Good Ciao*). He's also seen in fine form in an interview posted at it.youtube.com/user/goodciao where he discusses *Good Ciao* and its emphasis on natural products.

Salty's in Portland presents Saturday brunches starting Mother's Day weekend. Make your reservation at Saltys.com for Salty's Weekend Brunch on Saturdays, too, starting Mother's Day Weekend, May 10 and 11.



The fourth annual **Seattle Cheese Festival** features more than 200 local and international artisan cheese makers will offer samples to taste and for sale. A cheese race, wine garden, cooking demos and kids' activities (human, not goat) add to the merriment! Visit www.seattlecheesefestival.com to find out more on this event at the Pike Place Market May 16-18.

Washington State is the second largest producer of wine in our

country. With so many vineyards, who has the time to visit, taste and enjoy them all! Now, you do along the **Washington Wine Highway**. This

third annual event takes place May 24-25 on the grounds of Chateau Ste. Michelle in Woodinville where 80 wineries and 40 restaurants will offer samples of the Northwest's bounty. Please attend and visit Alki's booth Saturday, May 24. Alki Chef **Jeremy McLachlan** has a demo



Attend an Arts West play in West Seattle on Sundays and bring your ticket stub to Salty's for dinner a free slice of White Chocolate Mousse Cake. For more about the May/June play, *I Am My Own Wife*, tickets and address go to www.artswest.org and be sure to bring your ticket to Salty's afterwards (Sundays only).

Restaurants & Institutions magazine ranked the nation's 100 top-grossing independent restaurants and Salty's came in at 93 serving 210,000



The Seattle Elliott Bay Water Taxi is back in operation! The Water Taxi service operates seven days a week between Pier 55 at the foot of Spring Street on the downtown Seattle waterfront and Seacrest dock in West Seattle. The crossing time is approximately 12 minutes. Salty's is just a five-minute walk from the dock in West Seattle. Visit transit.metrokc.gov/tops/oto/water_taxi.html for the details.

on the Viking Cooking Stage (new this year). This event is held rain or shine! Hope to see you there! Visit www.washingtonwinehighway.com or call (425) 481-8300 for more. Or come to Salty's year round and enjoy many Washington wines on our lists. Thanks to the work of Salty's Sommeliers **Tim O'Brien** and

meals. Reporting on the piece, **Rebekah Denn**, PI food blogger, said Alki was "helped along by private-dining seats that brought in 21 percent of total revenues." Visit blog.seattlepi.nwsource.com/devouringseattle/archives/136748.asp to read her full report. Visit Salty's virtual tours at www.saltys.com/seattle/virtual_tour/diningarea/index.htm to see why Seattle brides vie a year in advance for Seattle's most coveted wedding reception and rehearsal dinner site. Of course if you need a meeting room, those are more readily available – call Sales Director **Collin Forseth** anytime at (206) 937-1085 or contact him at cforseth@saltys.com by email. The Portland Salty's has wonderful private dining, too. Visit www.saltys.com/portland/catering/ for details or contact Catering Director **Dorothy Lane** at dlane@saltys.com or call her at (503) 288-4444.



Veronica Smith, both Alki and Redondo received the "**Fine Dining Grand Award 2008**" from the Washington Wine Commission. Visit Saltys.com/food_wine/awardwinning_wine.asp to peruse wine lists.

The **Portland Food Dude** at PortlandFoodAndDrink.com (their byline is "Throwing Ourselves on the Grenade of Bad Food to Save you") lists Salty's as an outdoor dining spot. "It is the perfect place to watch the river traffic, water fowl and planes, plus the food is mighty good, too," says **Bette Sinclair**, Salty's Portland PR maven envisioning the good weather ahead. Visit www.portlandfoodanddrink.com/?page_id=1224 for more.

to see why Seattle brides vie a year in advance for Seattle's most coveted wedding reception and rehearsal dinner site. Of course if you need a meeting room, those are more readily available – call Sales Director **Collin Forseth** anytime at (206) 937-1085 or contact him at cforseth@saltys.com by email. The Portland Salty's has wonderful private dining, too. Visit www.saltys.com/portland/catering/ for details or contact Catering Director **Dorothy Lane** at dlane@saltys.com or call her at (503) 288-4444.

We know you love Salty's Cioppino (aka seafood stew) and now you can make it at home. **Ryan LeClaire's** website

www.bestcioppino.com lists Salty's Northwest Cioppino recipe. He's collecting recipes from around the world and wants reviews (email me at eileenmintz@comcast.net and tell me what you think).

Recently seen dining at Alki was **John Ash** who was just awarded "Cooking Teacher of the Year" by the International Association of Culinary Professionals. Ash teaches at the Culinary Institute of America at Greystone in St. Helena, California, and has written numerous cookbooks. We were tickled pink that he specifically asked to see Salty's own Sommelier **Tim O'Brien**! O'Brien tells me, "John's book *From the Earth to the Table: John Ash's Wine Country Cuisine* is required reading if you like to cook and love your wine. I've referenced it for food-wine affinities since the day he signed my copy in 2001. It is a treasure that never loses its shine. Thanks John, you have my vote for teacher of the decade."

Soon to be seen at Redondo is **David Mizejewski**, host of Animal Planet's *Backyard Habitats*. He is speaking at the *Backyard Wildlife Festival* in Tukwila on Saturday May 10. "We are excited to bring him to Seattle's south side," says **Karla Lindula**, marketing communications coordinator of SeattleSouthside.com, a web site featuring visitor services, "the perfect blend of urban attractions and close-by natural wonders," in the south side. Visit www.backyard-wildlifefair.org for more on the 8th annual festival.

"It was packed! There were a few hundred people tasting Syrahs from all over the NW," blogs Eastside Uptown Girl **Trisha Nerney**. She's referring to the happy crowd at *Sexy Syrah* that included **Rochelle**



Alhadeff and Pam Gray, Chat with Women radio show hosts, and of course event organizers **David LeClaire** and our own Sommelier **Tim O'Brien**. They're all pictured here. Visit blog.seattlepi.nwsource.com:80/eastsideuptown/archives/136807.asp for the rest of her blog.

Alki live music.

SEATTLE – Piano-Man Victor Janusz plays during Saturday and Sunday brunch at Alki. Casey Mac-Gill's Blue 4 Trio plays Mondays and Fridays 7 to 10 p.m. in the Café-Bar.

Redondo pop music.

SOUTH SEATTLE – May schedule: 5/2 Jonny Smokes, 5/3 Glenn Harrell, 5/9 Billy Farmer, 5/10 Poodlebomb, 5/16 Justin Kausal-Hayes, 5/17 Myles Crew, 5/23 Andy Burnett, 5/24 Mark Fluegel and Cory Wilds, 5/30 Myles Crew, and 5/31 Glenn Harrell.

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.



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ON ALKI BEACH 206.937.1600
1936 Harbor Ave SW
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 NE Marine Drive
Portland, OR 97211