

Salty's® SEAFOOD GRILLS

Good Times

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

Taste of the wild on Funshine decks.

SEATTLE AND PORTLAND – It's the perfect time for a fishing trip in the great outdoors at Salty's. Our wild Alaskan salmon and halibut catches are in, and we're opening our Funshine decks when the sun shines! **You'll be happy to hear that Copper River salmon arrives in Seattle Saturday, May 16 – call us for confirmation.**

Just for the Halibut we'll feature a Pacific halibut dish in May with the focus on fresh produce with flowers blooming and birds chirping. Salty's chefs are serving this halibut pan-fried with Pea and Potato Croquettes (chèvre and dill

give these "cakes" a kick), Shaved Fennel and Artichoke (a yummy salad), Parmesan Ribbons and Roasted Tomato Coulis (made with California vine-ripened tomatoes and a touch of saffron).

Salty's sommeliers say it's too early to resort to Rosé wine so we will again feature Pinot Gris and Pinot Grigio with our pan-seared wild Alaskan halibut dish. We love this wine for its racy thirst-quenching acidity. Pinot Gris from Oregon also delivers a round creaminess without the spicy heavy overtones from oak. Fresh, light, full of flavor and nuance, this wine and our halibut dishes sing beautifully together at Salty's.

Come for dinner or lunch and watch for the sunshine! If you can't make it in, here's a recipe for home:

Alaskan Halibut with Pea & Potato Croquettes & Roasted Tomato Coulis by Chef Jeremy McLachlan

Serves 4

4 6-ounce Halibut Fillets
Salt and Pepper to taste
4 each Pea and Potato Croquettes (see below)
½ cup Canola Oil
½ cup Tomato Coulis (see recipe below)
Season the halibut and bake in a 400-degree F oven for 10-12 minutes. Pan fry the croquettes on medium heat in ½ cup of canola oil. Place the halibut with the croquette and top with the coulis.

Pea and Potato Croquettes

2 pounds Yukon Potatoes, cut in chunks
¼ cup Chèvre or Cream Cheese
1 tablespoon Salt
½ cup Peas, fresh (frozen okay)
2 each Eggs
¼ bunch Fresh Dill, chopped
1 cup Flour
3 each Eggs
¼ cup Milk
1½ cup Breadcrumbs

Boil potatoes until soft. Strain for at least 5 minutes. You do not want any excess water. Mash potatoes with chèvre cheese and salt. Let cool until easy to touch. Mix in eggs and peas. If peas are fresh they will need to be blanched in hot water for 4 minutes. Taste mixture for salt but spit out (there's raw egg in it).

Place the flour in a shallow dish. In a small bowl, mix the milk and eggs. Place the bread crumbs in a shallow dish. Roll the potatoes into equal-sized balls and then place in the flour. Coat with flour, dust off excess flour and place in egg mixture. Coat in egg and strain off excess egg. Coat with the breadcrumbs. Form into a pancake and place on a sheet pan with extra breadcrumbs on the bottom and sprinkled over the top.

Now you're ready to fry. The flatter the cake, the easier it is to fry and cook all the way through. If you make them too thick you may have to finish in a 350 degree F oven.

Roasted Tomato Coulis

5 each Tomatoes, vine-ripened
1 teaspoon Olive Oil
1 teaspoon Salt and Pepper
¼ cup Olive Oil
1 teaspoon Garlic, minced
Pinch Saffron
Salt to taste
½ Lemon, juiced

You need time and patience for this one. Cut tomatoes in half and toss in salt and first portion of olive oil. Place a cookie rack on a sheet pan. Put the tomatoes skin side down on the rack. Cook in a 275-degree F oven for 3 hours. Let cool and then blend in a blender with the remaining ingredients. If too thick add a touch of water to thin out. Should be as thick as ketchup.

Don't Miss Redondo's Dinner in Concert with Styx/REO Speedwagon/.38 Special!



REDONDO BEACH – You've been looking for the perfect night out and here it is! Invite your date to dinner Wednesday, May 27, at Redondo and then rock away the night with three of the most beloved rock bands of the '70s and '80s: Styx is the first band with four consecutive multi-platinum albums with classic hits "Come Sail Away," "Lady," and "Mr. Roboto." American rock band REO Speedwagon hits include "Keep On Loving You"

and "Can't Fight This Feeling." The band .38 Special churned out classic rock and pop radio gems like "Hold On Loosely" and "Fantasy Girl."

First come to Redondo with plenty of free parking and enjoy the Redondo "Urban Eats" menu (see www.saltys.com/img/news/may09/Styx_REO_Concert_Dinner_Saltys.pdf) and after dinner we'll drive you to the rock show at the new hotbed ShoWare Center in Kent. You'll be taken to an exclusive entrance and after the show we'll bring you back to Redondo Beach. No waiting in line. No fuss. Just fun!

VIP tickets are on sale now for \$115 per person, which includes dinner at 4:30 p.m. (does not include gratuity) and showtime is 7 p.m. We'll take you to ShoWare Center's exclusive entrance and bring you back to Redondo after the show. Call (253) 946-0636 today!

Redondo Beach bar live music for May: Fri 5/1 Myles Crew, Sat 5/2 Mike Roy, Fri 5/8 Paul Kroeger, Sat 5/9 Myles Crew, Fri/Sat 5/15-16 Mark Fluegel & Cory Wilds, Fri/Sat 5/22-23 Poodlebomb, Fri 5/29 Myles Crew, Sat 5/30 Erin McNamee.

A match made in heaven: Pinot Noir and Copper River salmon dinner, May 20th.

By Sommelier

Tim O'Brien

SEATTLE –

This wine dinner

Wednesday,

May 20, is

an epicurean

tour through

Alaska and

Oregon

featuring the

best they offer.

The menu

celebrates

wild salmon.

The wine

celebrates

the differences

of Oregon

wineries

focusing on

three

distinct

vintages

2005, 2006

and 2007.

In the

lineup are

three

Willamette

Valley

Pinot Noirs:

Broadley

Reserve,

Domaine

Serene

Yamhill

Cuvée and

Ken Wright

Cellars

Nysa

Vineyard.

We chose

Daedalus



THE MENU

1st Course: Argyle

Sparkling Brut with Passed Appetizers of Copper River Salmon Terrine with Fresh Fig Salmon Mousse-Stuffed Sweet Peppers & House-

Cured Lox in a Lavosch Cup

2nd Course: Daedalus

Pinot Gris 2007 Willamette Valley – A Pinot Adventure: A Sampling of the Three Species of Salmon: King, Coho & Sockeye

3rd Course: Broadley Reserve

Pinot 2006 Willamette Valley & Soup Course of Sweet Corn Chowder with Hard Smoked River Run Salmon

4th Course: Domaine Serene

Yamhill Cuvée 2005 & Salad Course of Spring Sprout Salad Tossed in House Mustard with Salmon Sausage

5th Course: Intermezzo

6th Course: Ken Wright Nysa Vineyard 2007 Willamette Valley & Entrée Course of Copper River Salmon Two Ways: Braised in Pinot with Mushrooms & Grilled with Fresh Spring Peas

7th Course: King Estate Vin

Glacé & Dessert Course by Pastry Chef Jane Gibson

Appetizers are served at 6:30, dinner at 7 p.m. in Salty's on Alki private dining rooms on Wednesday, May 20. Cost is \$125 (all inclusive). Please call (206) 937-1085 by Friday, May 15, for reservations. Seating is limited.

Good for you!



Gerry & Kathy Kingen, Salty's Owners

How ironic!

By Kathryn Hilger Kingen

I just read some very nice letters from two of Salty's guests who have food allergies. It got me thinking that I should probably write to you about food allergies and fess up.

Okay if the truth is to be known I am actually allergic to seafood. That's right, seafood. Yes, I know it sounds crazy but this is a real example of Murphy's Law at work, or perhaps a new definition for the word ironic. I know that it doesn't seem right to have wonderful seafood restaurants and not be able to eat the seafood, but it is true. Actually it is true to a certain degree. There are some seafoods that I am not allergic to, that I can eat. My constant worry is that I

will somehow accidentally get an allergen in my food. This is a risk and worry for all diners with allergies. So Salty's by necessity has to be on hyper alert to food allergy sufferers because of me. Call me the problem child if you will, but the silver lining in this cloud is that we really understand how serious food allergies can be. Our team has heard my tales of eating experiences gone terribly wrong, and believe

me no one wants it to happen on their watch. So what does that mean for food-allergy sufferers? It means that we have a mechanism in place that helps protect their eating experience at Salty's. Although we cannot control all aspects of the food chain and make guarantees, we can keep a watchful eye on what we do. If

you are dining at Salty's, ask for a manager and they will make sure our chefs know what your needs and preferences are and they will walk your meal through the process. That for me has been a great comfort through the years.

Our team takes such excellent care of me and for that I am eternally grateful. Here are two recent examples:

A Redondo guest with a severe dairy allergy wrote to tell us that their Server Travis Darby and Manager Scott McDowell took care of them: "Travis made careful note of how I needed my food prepared and personally delivered my meal and assured me that the chef and kitchen take food allergies very seriously. Scott explained that the meal was indeed prepared exactly to my request and explained what ingredients we used."

When Portland Brunch Chef Beth Dean heard a guest had a gluten allergy and was a vegetarian, she walked her through our brunch line identifying safe foods. She even made a wheat-free quinoa benedict with tomato compote, white bean ragout with leek beurre blanc and pea vines, and a whipped cream without gelatin. The guest wrote back saying, "We used to come to

Salty's for brunch on special occasions. A year ago I realized I could no longer have gluten and sadly we stopped coming. We called recently to see if there was anything I could have and Beth was an enormous help. Today we came and I had the best meal I have had in a year."

About four percent of the US adult population suffers from food allergies and unfortunately this number is climbing. What exactly is the allergic process in the body? Allergies are an immune response that occurs when an "allergen" is introduced into the body. (A case of mistaken identity.) This can occur by contact with the skin, inhalation or ingestion. An immune cell responds to the allergen and releases histamines and other inflammatory properties into surrounding tissues and the body begins to react. These reactions can range from mild to severe and are discomforting at the least and life threatening at the extreme. That is why it is always of concern. At Salty's we take any statement of allergies very seriously. This comes from a deep level of caring that we have for the health and well being of everyone who comes into our restaurants. The irony of all this is that the hypersensitivity to the food allergy topic starts at the top at Salty's! See more at www.foodallergy.org and then make reservations at Salty's.com.

Our wonderful PR maven Eileen Mintz gave so much to everyone during her lifetime. She was a supporter of KCTS Cooks 9 from the start in 1996 and they are honoring her by dedicating their 29th viewer cooking show and the companion cookbook to her. The show will air from 11 a.m. to 3 p.m. on Saturday, May 16. They would love for Eileen's friends to volunteer to take phone calls on air or send in a recipe for the favorite recipes book (send to cooks@kcts9.org). If you had planned on giving to KCTS or renewing your support, this would be a great time to help them and honor Eileen at the same time.



Key lime pie — a summer favorite.

By Pastry Chef Darla Swanson, Portland Pastry Chef since 1999

This pie is simple to make. We bring it back to the menu each summer and our guests love it! In Portland we use a French pâte sucrée (sugar pastry) base but feel free to substitute your favorite pie crust or graham-cracker crust.

Key Lime Pie

Serves 8

- 2 cups Sweetened Condensed Milk
- 6 egg Yolks
- 3/4 cups fresh Key Lime juice (or try a bottled version like Nellie and Joe's)
- Zest of one Lime

Stir ingredients together and pour into unbaked shell. Bake at 325 degrees F for 25 minutes or until edges are set but center is still jiggly. Pie will continue to firm as it cools. Chill overnight. Frost with whipped cream. Kick up heels and eat with grin! (Darla Swanson is a graduate of the New England Culinary Institute in Vermont. See www.neci.edu for more.)

Swingin' songs for Moms at Alki Beach. New café menu items are \$15 and under.



SEATTLE – Salty's exclusive brunch pianoman Victor Janusz is bringing in his VJ Trio featuring Stand-Up Bassist Tim Koss and

Saxophonist Brian Kent to Alki for their "Swingin' Songs for Moms and Those Who Love Them!" It's a super-set of mom faves – bossa nova, classic rock and jazz. "It's an eclectic set of

tunes," says Vic. "We like to cover the bases as much as we like to swing the Duke Ellington and standards from the Great American Songbook, but there's always one Mom who saunters up to me and says 'Hey! How about the Stones 'Can't Get No Satisfaction?'" He says Mother's Day rates up there with his favorite holidays because they really appreciate him. See more at www.victorjanusz.com and remember he's at Alki every Saturday and Sunday for "Weekend Piano Brunch." (Photo by Jimmy Maleck)

SEATTLE AND PORTLAND – Our Seafood Grills enjoy a worldwide reputation as the Northwest's best spots for the freshest seafood, the juiciest steaks and a host of other delicious specialties like Maine lobster and Dungeness crab so fresh they're swimming in our tanks in the lobby. Now Salty's is launching a brand spankin' new café menu loaded with fresh, local seafoods and other

for sports buds. Cozy corners for couples. Live music some nights, Happy Hours. It's the perfect spot for a quick lunch, an office party or a family celebration. And, of course, our Café mixologists are legendary.

So get in here today and lift your spirits in the Refreshment Center of the Universe. And try some of our great new dishes on for sighs. The new Bazillion Dollar-View Café menu is now live at



totally tasty goodies. Most dishes are just \$10 to \$15 and kid's menu items are even less.

Our spectacular marine views are unique in the entire Northwest. The atmosphere is as comfortable as your favorite sweater, the service as friendly as your family. We have huge TV screens

Salty's in Seattle on Alki Beach and in Portland on the Columbia River. It will go live next at Redondo Beach in June. Check out the menus at Salty's.com where you can also make reservations. And remember, parking at Salty's is always as free as our magnificent water views.

Give your Mom, Dad or Grad our very best.



It's that time of year to show your appreciation for your

Mom, Dad or a Grad. There's no better reward for a job well done than dinner at Salty's. On you. The award-winning North-

west cuisine is like the service. Spectacular The waterfront view is one in a million. Just like your Mom, Dad or Grad. If you can't make it into Salty's, the next best present is a Gift Card. It's the Present with a Future!™ Buy one when you visit, or go to Salty's.com/gifts.



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

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ON THE COLUMBIA RIVER 503.288.4444
3839 NE Marine Drive
Portland, OR 97211

Portland chef's blog.



By Portland Chef Dana Cress

With the weather we've been having in Portland lately, I think it is safe to say that spring has arrived. Eating local is in, and my new menu reflects the bounty that spring has to offer in Oregon. My new seasonal fare can be enjoyed while soaking in the rays on our now-open deck overlooking the gorgeous Columbia River. Here's my new warm-weather offerings:

For starters, I had a ton of fun developing Dungeness Crab Corn Dogs – an ageless classic with a Salty's twist. I take ingredients you'd commonly find in crab cakes, like

crisp celery, carrots and onions, add fontina cheese, and coat it with a tempura batter before frying to a crunchy golden brown. This playful snack will be perfect with a Bloody Mary and a sunny afternoon on the deck.

Strawberry season is in full swing, so they definitely had to be included in our new menu.

Rather than taking the predictable dessert route, we developed Strawberry Balsamic Vinaigrette. This classic pairing of sweet and tart fruity flavors elegantly dresses fresh spinach tossed with chopped strawberries. Then tangy chèvre cheese is flavored with a blend of rosemary, thyme, parsley, garlic and shallots and crumbled on top, adding a creamy component. The pièce de résistance is toasted pumpkin seeds for an earthy flavor and extra crunch.

Be sure to tune into Mark & Dave from Portland's KEX Radio 1190AM weekdays from 4-7p.m. They raved after a recent visit to Salty's and love to give away gift certificates to their listeners!

The bounty of wild salmon in the Northwest gives me the opportunity to create many inventive dishes – a chef's dream. One of the best yet is Herb Parmesan-Crusted King Salmon with Grape Tomato Bruschetta Salad and

Chipotle Fava Bean Ragout with Spring Green Bean – whew! The fresh wild king salmon is the star of this show, but a trio of

colorful grape tomatoes in red, orange and yellow makes a stellar fresh salad accompaniment. Fava beans are large, flat beans that are used widely in Mediterranean and Middle Eastern cuisines. My ragout will be made with zucchini, yellow squash, red onion, garlic and sun-dried tomatoes. A hint of chipotle peppers add rich heat to the dish.

For dessert, our Peach Blueberry Buckle with Streusel Topping and Vanilla Ice Cream is the perfect sweet ending to a beautiful meal on the deck.

Visit us at Salty's.com for reservations or call (503) 288-4444.



Brown double winner at Portland Music Awards.

PORTLAND – Have you heard? Portland jazz giant Mel Brown was a double winner at the Portland Music Awards this year in February.



A recent Oregon Music Hall of Fame inductee, Mel has

played with the likes of Diana Ross, The Temptations and other Motown legends. He was nominated in three categories (he and The Slants were the only artists nominated in three categories) for this Grammy-style awards show. Mel was nominated for the Pioneer Award, Legends Award and Outstanding Achievement in Jazz. Mel won both the Pioneer and Outstanding Achievement in Jazz awards.

Little known facts about Mel include that he has been known to like a White Russian cocktail here or there. He was once locked in a hotel room in Paris by a Motown diva (he escaped through the window). A

long-time resident of northeast Portland, Mel is not only a renowned drummer but also a father, husband, grandfather, drum instructor and accountant. And he loves to tend to his immaculate lawn.

Columbia guests and staff are honored to be in the presence of greatness every Friday and Saturday night. Come as you are starting at 7 p.m. to watch a music pioneer and jazz legend keeping the beat alive. "Feel free to chat him up during breaks. Mel is just about the friendliest celebrity you will ever meet," says Managing Partner Linda Addy. "You can even ask Mel to share the details about climbing out of a Paris hotel window!" says Addy.

Brown's trio includes pianist Jof Lee, who started his jazz career through the urgings of Stan Getz, and Tim Gilson charms us on his bass. Read more about the awards at www.portlandmusicawards.com/pmas/2009-pmas.html the web site for *Music Spectator*, the magazine for the Portland music scene.

Redondo Beach outdoor seafood bar opens Memorial Day weekend.



REDONDO BEACH – The Redondo Beach outdoor Fish Bar opens Memorial Day weekend. Picture a wonderful, sunny summer day at the beach ... bring the family, fish off the pier, play in the sand, wade in the surf. And then have lunch at the walk-up window Seafood Bar.

"Our outdoor Seafood Bar offers a kid-friendly menu with a wonderful selection of local seafood favorites cooked to order. After you order your food, all you have to do is choose which of our outdoor picnic table suits you best," says Chef Gabriel Cabrera.

THE MENU

- Salty's Seafood Chowder*
Cup 6.99 Pint 7.99
- Redondo Cod Fish & Chips*
3 Pcs 8.99 2 Pcs 6.99
- Kids' Cod* 1 Pc 3.99
- Halibut & Chips*
3 Pcs 11.99 2 Pcs 7.99
- Oysters & Chips* 5 Pcs 9.99
- Prawns & Chips* 5 Pcs 9.99
- Calamari Rings* 10.99
- Colossal Clam Strips* 8.99
- Chicken Strips* 3 Pcs 6.99
- Blackened Salmon Caesar Salad* 9.99
- Coleslaw* 1.99 *Salad* 3.99
- French Fries* 2.99
- Corn Dog* 3.99
- Ice Cream Sandwich* 1.99
- Popsicle* 1.99 *Cookie* 1.00
- Scone or Pastries* 2.99

Beverages include pop, coffee, or iced tea for \$1.99 and 16-oz. lattes for \$3. Call ahead so your order is ready when you arrive: (253) 945-1363. Open daily 11:30 a.m. to 9 p.m.



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