

Good Times

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

'Tis the season for razor clams, wild salmon & seaside decks.

SEATTLE AND PORTLAND—The opening of our seaside decks, the opening of the Redondo Beach outdoor Seafood Bar and the arrival of Cook Inlet wild salmon from Alaska are all harbingers of summer at Salty's.

Another sign of summer is the arrival of the rare and highly sought razor clam. "The window of opportunity is now for the harvesting of razor clams," notes **Gabriel Cabrera**, Redondo Executive Chef. "There are only three outlets certified for consumption of razor clams. These are the ones that pass health inspections and where we get our supply for Salty's restaurants."

Razor clams arrive mid-June from Cordova Inlet, Cook Inlet and Swikshak in Alaska.

"To enjoy the full flavor of something so limited as the razor clam we

suggest traditional preparations. Razor clams have a unique flavor and you don't want to alter it," Cabrera admonishes.

Look for **pan-seared razor clams with herb fettuccini, fresh asparagus and chive-caper butter sauce** in all of our locations. Other preparations are also available, just ask your server. Be sure to make reservations online at www.saltys.com. They are also on the menu at the Redondo Seafood Bar.

"A professional in the cooking world for over 30 years, the youthful Cabrera has seen it all," reports **Eileen Mintz**, Salty's favorite foodie. "He knows that when a product is in season it's the optimum time to enjoy it. Although he's a very busy chef, I was able to get him to share his favorite preparation with us."

ALASKA RAZOR CLAMS, AIOLI & GRILLED ARTICHOKE

By **Gabriel Cabrera**, Redondo Chef

Razor clams, 1 per person
Flour with Salty's Seasonings to taste
Oil blend

Clean, wash and dry clams. Remove from shell; cut into 6- or 7-ounce size pieces. Dredge clams in seasoned flour; shake off excess. Pan-fry using a blend of 75% olive oil and 25% canola oil. Make sure oil is very hot. Flash sear the clams; do not overcook as the clams will become tough.

Garlic Lemon Aioli:

4 ounces of pasteurized egg yolks
2 ounces of fresh lemon juice
1 ounce white wine vinegar
2 ounces minced fresh garlic
pinch of white pepper
pinch of cayenne pepper
salt to taste
4 ounces of oil

Put egg yolks in a blender; whisk until fluffy. Add all ingredients except for the oil, and mix well. Then slowly drizzle in the oil and whisk to form an emulsion.

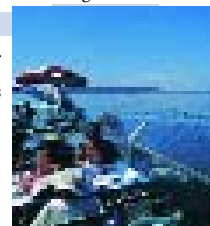
Grilled Artichokes:

Artichokes, 1 per person
Water, lemon juice and white wine
Kosher salt

Olive oil seasoned with herbs

Cut off the spikes of the flower 1 1/2 inches from top. Trim each leaf with scissors; peel the stems; place in a large pot submerged in 80% water, 10% lemon juice and 10% white wine. Add kosher salt. Simmer 18 to 20 minutes until fully cooked and tender. Drain and refrigerate. (Can be made a day ahead.) Cut in half and cut out the choke. Cut again in half. Toss with

olive oil seasoned with herbs such as thyme, chives, Italian parsley and kosher salt. Grill on the barbecue and char for flavor. Buen apetito!



Redondo Beach

Redondo Beach outdoor Seafood Bar opens.

SOUTH SEATTLE—When Memorial Day arrives at Redondo Beach, it's time to bring the family to the beach, fish off the pier, play in the sand, wade in the surf, and then have lunch at the walk-up window Seafood Bar at Salty's in south Seattle.

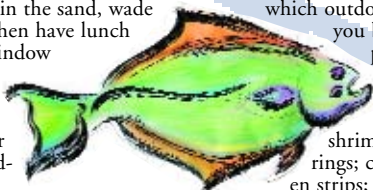
"Our Fish Bar offers a kid-friendly menu with a wonderful selection of local seafood favorites. You'll love our Halibut and Chips - they're cooked to perfection, flaky and tasty," says Managing Partner **Terianne Broyles**. "Add a bowl of our award-winning Seafood Chowder

or a side of coleslaw and the day couldn't get any better."

Then all you have to do is choose which outdoor picnic table suits you best. The seashore picnic-style menu also includes prawns or oysters and chips; crab, prawn and shrimp cocktails; calamari rings; clam strips and chicken strips; all for under \$10.

There are salads, homemade desserts and beverages, too.

"Call Redondo at (253) 946-0636 before you head out and your lunch will be ready when you arrive," advises Broyles.



Food talk.

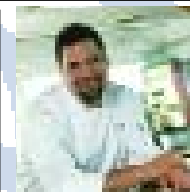
By **Dan Thiessen**, Salty's Group Executive Chef
dthiessen@saltys.com

Summer is almost here! The temperature is rising, especially in the kitchen, and the decks are open. As we gear up for sunshine the excitement builds for the products that we will be able to work with. Copper River Salmon is starting to wind down and that means fresh Alaskan razor clams are opening up. Look for pan-seared razor clams with herb fettuccini, fresh asparagus and chive-caper butter sauce in all of our locations.

Tune in on June 11 from Noon to 2:00 p.m. for our monthly

"**Having Fun in the Kitchen with Chef Dan**" Seattle radio show. We'll talk about razor clams, fresh produce that we feature on our Market Sheets and tricks in preparing summer treats. We'll also talk about "Tasteful Evening," a Seattle event which raises money for the Alzheimer's Foundation on June 23, and the "Chef's on the Waterfront" event on July 20 which benefits the Seattle Firestart program.

Father's Day weekend is June 18-19 and there's no better way to treat your Father than Salty's chocolate fountains at our weekend brunch. This month we feature fresh strawberries, pineapple, macarons and, of course, marshmallows to dip in 25 pounds of melted chocolate. Be sure to make your reservation early and enjoy your own chocolate creation in the sun!



Victor's "Random Act of Music" at Alki.

SEATTLE—"We take requests," **Victor Janusz**, Salty's very own piano-man, wants his fans to know. He's been romancing Salty's at Alki guests in the Café-Bar Friday evenings with his jazzy tunes. "His performance seems to blend in with the atmosphere, like an olive floating in a well-crafted martini," says the *Seattle Times* writer **Tim Scanlon**.

"We invite you for a special night, Friday, June 24, with **Brian Kent** joining us on sax in our second 'Random Act of Music,'" says Janusz.

"Brian started with the Victor Janusz Group four years ago playing with us for the Annual 'Swingin' Songs for Moms & Those Who Love Them' Concert at Nordstrom," says Janusz. "He's fun to watch, swinging the gamut from elegantly cool and quiet to hot-house blues."

Kent studied sax starting at eight years old, growing up in a musical family heavily influenced by his father, an accom-

plished jazz drummer. Kent is a magnum cum laude graduate of Boston's Berklee College of Music. With a degree in jazz performance, he made a name for himself in Beantown with the Brian Kent Quartet. Since moving to Seattle in 1988, he is known as a pre-eminent Northwest saxophone player.

"Brian gigs regularly with an impressive list of musicians: Jay Clayton, Stuart Dempster, Buddy Catlett, Denny Goodhew, and recorded albums with Chuck Metcalf, Little Bill and the Blue Notes, Barney McClure, Hans Teuber, among others," reports Janusz.

Kent joins Janusz and **Tim Koss** on bass for a memorable night of standards "Round Midnight," Miles Davis' "All Blues," and Janusz's favorite, the Steely Dan tune "Deacon Blues," in Salty's on Alki Café-Bar Friday, June 24.

"Janusz also plays at the Alki Weekend Brunch, which we now fondly refer to as our Piano Brunch," says **Bonnie David**, Managing Partner. Call us at (206) 937-1600 or go online to saltys.com/reservations.



Redondo Café-Bar rocks with live music.

SOUTH SEATTLE—Looking for an evening of live pop music and cocktails? Salty's at Redondo Beach Café-Bar features local singers and musicians from the Seattle area. A frequent guest is **PoodleBomb** with **Paul Kroeger** and **Mark Fluegel**, pictured here.

"Our locals love this secret hideaway. Come for timeless music with a waterfront view and sunsets that will leave you mesmerized," says **Veronica Smith**, Redondo Operations Manager.

"Our Café-Bar Menu features great Northwest seafood appetizers that pair wonderfully with our wines by the glass, brews on tap and bottled beer favorites," says Smith.

On Thursdays you can enjoy a Happy Hour Menu while you rock the night away. On Fridays and Saturdays, start with a fabulous fresh seafood or

steak entrée from the dinner menu, then spend the evening rocking to tunes that we all love.

"There's no cover charge, but we know you'll want to treat yourself to a Cosmopolitan or a fine glass of Pinot

Noir and a great nosh from our Café-Bar Menu," advises Smith.

Redondo Beach Music schedule:
6/2 Thur. Justin Kausal-Hayes
6/3 Fri. Myles Crew
6/4 Sat. Paul Kroeger
6/9 Thur. Poodlebomb

6/10 Fri. Justin Kausal-Hayes
6/11 Sat. Myles Crew
6/16 Thur. Myles Crew
6/17 Fri. Paul Kroeger
6/18 Sat. no music
6/23 Thur. Myles Crew
6/24 Fri. Poodlebomb
6/25 Sat. Mike McDonnell
6/30 Thur. Dan James



The perfect foil: DeLille Cellars wine & pairings by Salty's Sommelier O'Brien.

By **Tim O'Brien, Salty's Sommelier**
 tobrien@saltys.com

SEATTLE—There are times in the restaurant business when everything comes together, the food, the wine and the "company," to create an energy and electricity that lights up an evening. Those nights live on in the memories of those that witness and play a part.

"I would sure like to have your job," people have said to me many times. On Thursday, May 19, I would not have traded my job for anything. Salty's **DeLille Cellars Winemakers Dinner** was one of those nights – unparalleled, phenomenal food, wine and excitement.

Four Chefs, **Keith Otter** of Sun Valley, **Dan Thiessen** of Salty's on Alki, **Gabriel Cabrera** of Salty's at Redondo, **Jeremy McLachlan** of Salty's in Portland, and one winemaker, **Chris Upchurch**, paired with five of his DeLille Cellars wines, was a foolproof formula for "Happy Guests." I felt like the conductor of a talented symphony, except this gathering of talent needed no supervision or direction. They had a vision and they performed admirably. The skills and ingredients our chefs brought to the table matched the elegance of the wine masterfully.

Our 35 guests were treated to an evening of eye-popping food-wine pairings with each course more impressive than the one before. We ended the night savoring Alki Pastry Chef **Jane Gibson's** signature "Killer Chocolate Cake" paired with the long sold-out Doyenne Syrah. I knew it would be a great night when everyone raved about the first course pair-

ing of Chaleur Estate Blanc with Seared Scallops. It was extravagance and balance with each sip.

The DeLille wines all showed a pedigree that has put them at the head of the class since the winery's inception in 1992. Copper River Salmon never tasted better with Chef Thiessen's smoked tomato relish and chive butter sauce. Chef Otter's free range elk was the perfect foil for two very fine Cabernet-based blends, Chaleur Red and Harrison Hill.

It was heart-breaking for attendees to discover that the wines we enjoyed were sold out and no longer available, but a conversation with Chris Upchurch put them on a mailing list for future vintages. Speaking of the future, watch for an



DeLille Cellars event at Alki featured pairings by Salty's Sommelier **Tim O'Brien** (far left), with food by Salty's Redondo Chef **Gabe Cabrera**, Alki Chef **Dan Thiessen**, Portland Chef **Jeremy McLachlan** and Sun Valley Chef **Keith Otter**.

encore Salty's Winemakers Dinner in the fall, but it will be a tall order to top our maiden effort. For more on DeLille Cellars, go to www.delillecellars.com. To receive notice of next event, go to www.saltys.com and join our Private Email List.

Willakenzie Estate event pairs wine tasting with Portland Salty's cuisine.

PORTLAND—When **Willakenzie Estate** featured 2003 wines for their Cellar Club Members May 21, they enlisted the culinary skill of Portland Salty's Chef **Jeremy McLachlan**.

"They featured wines for their Club members that were not yet available to the public," reports Chef McLachlan. "Willakenzie wines go fast so Club members get advance sales."

"The winery focuses on different varieties of Pinot grapes. They have a stunning Sparkling wine," says **Linda Addy**, Salty's Portland Managing Partner.

To complement the wine tasting, Salty's served hor d'oeuvres for nibbling: An antipasto tray with grilled spring

to build personal collections. The Cellar Club introduces you to limited production wines through four yearly shipments. Cellar Club members have the opportunity to sample and purchase additional bottles of their most sought-after wines before they are released. Several select bottlings of Pinot Noir are offered exclusively to Cellar Club Members.

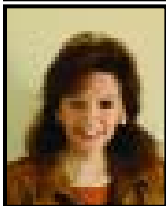
Willakenzie Estate is located in Oregon's Willamette Valley on rolling hillsides in the Chehalem Mountains. The winery was named after the Willakenzie soil on which the vineyards are planted to convey the influence that the soil imparts on the wine's flavors and aromas. The vineyards are planted with grapes of the Pinot family, mostly new Dijon clones of Pinot Noir and Pinot Gris from the Alsace region of France. Pinot Noir and Pinot Gris are cool climate grapes, which are particularly well adapted to Oregon. Find out more on their web site at www.willakenzie.com.

"The food and wine pairings were a pleasure to all. My crew from Salty's also had a good time and they even let us each pick a bottle to take home," says an appreciative Chef McLachlan.

Come into the Portland Salty's and enjoy the Willakenzie wine on Salty's wine menu (www.saltys.com/columbia/wine.htm) which won **Wine Spectator Award of Excellence in 2004**. Make your reservation today by calling (503) 288-4444 or go online to www.saltys.com/reservations.

vegetables and assorted meats, a fruit tray with blackberries and raspberries, Salty's house-smoked salmon, poached prawns and oysters on the half shell with a champagne mignonette.

The **Willakenzie Estate Cellar Club** is an excellent way for wine lovers



Mintz—her words.

By **Eileen Mintz, Public Relations Spokesperson for Salty's**

Chef Keith Otter, a James Beard House invitational chef, who hails from Sun Valley's Chandler's Restaurant and Baci's Italian Restaurant, joined Salty's dream team as guest chef last month to present free-range Idaho elk at Salty's first visiting-chef winemaker's dinner held at Alki. It was hosted by Salty's Chef **Dan Thiessen**, who set the stage with a Copper River Salmon dish. Salty's Sommelier **Tim O'Brien** paired DeLille Cellars wines with the chefs' creations. To receive notice about the next event this fall, join Salty's Private Email List at www.saltys.com. (Also see story above.)

Make time to attend **Alzheimer**

Young Professionals' Fundraiser "A Taste of Evening," a culinary celebration featuring great Northwest chefs. Included is Salty's Group Executive Chef **Dan Thiessen** who will prepare a five-course meal complemented with stellar Northwest wines on June 23 at 6:00 p.m. Be sure to arrive on time for the reception featuring hors d'oeuvres and a signature cocktail by **Kathy Casey**. The place: Bell Harbor International Center, Pier 66. Call (206) 363-5500 to purchase their \$100 tickets.

Chefs on Parade - Cooking with Class, Salty's annual charity event to benefit Providence Elder Place and Heritage House at the Market, will take place on September 22. The charity event committee, headed by **Connie Adams** of Seattle Dining, plans for Salty's Chef Thiessen to host 20 visiting chefs cooking for tables of 8 guests. Attendees rotate to different tables for a total of 3 classes by the chefs of their choosing. Alki Pastry Chef **Jane Gibson** will teach a class on chocolate. For more information, please email connie@seattledining.com.

Alki hosts Seattle Hotel Concierge Association.

SEATTLE—Salty's on Alki was honored to host the Seattle Hotel Concierge Association annual trade show event on April 25, 2005, in their Private Dining Rooms.

"The weather was sunshiny warm, the

attendance was phenomenal, and over thirty vendors showcased their products and services," reports **Marty Markey**, Salty's on Alki Concierge Representative. "It was an exciting evening with Salty's catering staff serving delicious hors d'oeuvres ensuring no one left hungry!"

Present at the event, and in our photo from left to right, were **Charlotte Mooney** of the Warwick Hotel, **Byron**

Wetzlar of the Sorrento Hotel, **Charlotte Jernigan** of the Westin/Red Lion Hotel, **Marty Markey** and **Bonnie David**, Alki Managing Partner. Taking the spotlight is a beautiful flower arrangement donated by



Flowers 2 You of Seattle.

"It was wonderful to be a part of such a flawless, fun networking event. Many thanks to Flowers 2 You for the flower arrangement. It graced the Alki entryway for many days. A

huge thanks to all of those who helped make the night possible. We appreciate all you do and look forward to hosting the event again soon!" says Markey.

Give your Dad our very best! Brunch voted Nation's best by MSN / Citysearch.com.

Dad deserves special treatment on Father's Day weekend, June 18 and 19, and Salty's is the perfect treat. Bring him in for our spectacular Sunday Brunch, also available on Saturday at Alki and Redondo, or treat him to a dinner with his choice of grilled Alaskan halibut, wild Alaskan salmon, live Dungeness crab or Maine lobster or many of our other selections. For more on Salty's dinner menus, go online to www.saltys.com. Make reservations at www.saltys.com/reservations, or call us at the numbers below.

ALKI BEACH, SEATTLE—Give your Dad our very best: Salty's unmatched, award-winning, spectacular Sunday Brunch! And it's now on Saturdays, too. It includes one of Seattle's most in-demand piano-men, Victor Janusz. Our Saturday Brunch is the same great award-winning Sunday-style service. It's the Nation's Best Sunday Brunch, says MSN-Citysearch.com. As *The Seattle Weekly* puts it, "The winning reason is the unabashed, mind-numbing variety for all you can eat of Dungeness crab, peel-it-yourself shrimp, hand-carved roasts, pasta bar, oyster bar, waffles, flapjacks, 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, the ever-solicitous waitstaff, and the kid-friendly setting, and the choice is not so surprising."

SATURDAY 9:30AM-1PM SUNDAYS 9AM-2PM
 ADULTS \$28.95, SENIORS \$20.95,
 KIDS AGE 5-9 \$11.95, 4 AND UNDER FREE.
 206.937.1600

REDONDO BEACH, SOUTH SEATTLE—You voted our Sunday Brunch the best, so we're now making it available for the Saturday before Father's Day, too. It's the same great award-winning service unmatched by anyone else. Fill your plate with fresh homemade pastries and muffins. Sweet seasonal fruits. Eggs Benedict. Shrimp. Fresh local Dungeness Crab. Oysters. Clams. Pacific Northwest Salmon. Sausage. Bacon and Ham. Belgian waffles. Crêpes. Omelettes made to your order. Unique flavorful salads. Cakes, pies and desserts galore. And that's just for starters. You can reload your plate as many times as you like as you enjoy our fabulous view of Puget Sound and the Olympic Mts.

SUNDAY 8AM-3PM AND SATURDAY 9AM-2PM
 ADULTS \$26.95 SENIORS \$24.95
 CHILDREN 6-10: \$12.95 UNDER 5 FREE.
 253.946.0636

COLUMBIA RIVER, PORTLAND—First you start with a bottomless glass of champagne or fresh squeezed orange juice. Then you make the fabulous



journey around our buffet tables and fill your plate with Dungeness Crab. Oysters on the half shell. Clams and mussels. Shrimp. Bacon and Sausage. Belgian Waffles. Eggs Benedict. Carved prime rib. Omelettes made to order. Fresh pasta bar. Fresh fruit. Creative salads. Pastries and muffins. You can reload your plate as many times as you like as you enjoy our fabulous Mighty Columbia River view.

SUNDAY 9:30AM-2PM ADULTS: \$26.95
 CHILDREN 10 & UNDER \$1.50/YEAR OF AGE
 503.288.4444



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 9819

ON THE COLUMBIA RIVER 503.288.4444
 3839 N.E. Marine Drive, Portland, OR 97211