

# Good Times

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

## They're baaaaack! Come celebrate the return of the "Wild Ones."

SEATTLE AND PORTLAND – As one of our favorite guests, we wanted you to know wild salmon are back at Salty's, fresh from the icy waters of Alaska and Pacific Northwest waters. Just think how great a plate of wild salmon would taste right now. Salty's chefs have a dish for you inspired by not only the magical return of Pacific salmon but also their love affair with Tazo® Tea\* – we're calling it **Tazo Wild Sweet Orange Tea-Glazed Wild Alaskan Salmon with Purple Mashed Potatoes, Lemon Tomato Relish and Washington Asparagus Crème Infused with Tazo Lemon Maté Tea.** It's a long name for a dish long on flavors from around the globe.

"Wild meets wild in this dish," Salty's Chef **Jeremy McLachlan** says. "Tazo selects the most extraordinary teas, herbs and spices found on the planet and blends them with an

artistry that borders on magical." The result is a tea experience that not only delights the discerning tea drinker but also inspires a feeling of well being. Infused into this wild salmon dish, it's a match made in heaven – or Salty's in this case.

Lemongrass, blackberry leaves, rose hips, spearmint, orange peel, safflower, hibiscus flowers, rose petals, ginger and licorice root are all conveniently balanced in Tazo Wild Sweet Orange Tea. "This tea is steeped in our glaze made with oranges, rice wine vinegar, ginger, sugar and water," McLachlan says. "The glaze enriches the salmon in an earthy sort of way."

Yerba maté, lemon myrtle,

lemongrass, ginger, licorice root, cardamom are blended in the Tazo Lemon Maté Tea used in the Washington asparagus cream that dresses the salmon. "We



reduce white wine with bay leaf, peppercorns and thyme, then add heavy cream and reduce it by half. We add chopped asparagus and the tea bags and after it's cooked we pull out the tea bags and blend it with parsley and

cool it so it keeps that fresh asparagus flavor," says Salty's chef.

And that's not all. The dish is accompanied by Purple Peruvian

Potatoes (simply smashed with butter and salt) and Lemon Tomato Relish made with preserved Meyer lemons, capers, shallot, garlic, parsley and fresh thyme. Yummy. Eat your way through a world of flavors on our *funshine* decks – lunch or dinner – as we all celebrate the catch in June.

\*Tazo® is a registered trademark of Starbucks.

All Tazo tea blending is done on site in Portland, Oregon, to ensure quality and flavor consistency. Samples from the world's finest tea gardens arrive daily, but less than 10 percent of the teas tasted ever find their way into a Tazo blend. For more information and to experience the wonder of Tazo, visit [www.tazo.com](http://www.tazo.com).

## Buy Dad a \$100 gift card and get a free cookbook for him, 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 (you didn't forget Mother's Day, did you?), father (Father's Day is almost here), 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](http://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/gifcard.asp](http://www.saltys.com/gifts/gifcard.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

It's time to thank your dad and congratulate graduates. For every \$100 Salty's gift card you purchase in June, you will receive a free copy of the *Good Ciao* cookbook for your dad or grad. Salty's also features a selection of gift boxes that include spices and sauces. Go to [salty.com/gifts](http://salty.com/gifts) and place your order today. Go to [salty.com/reservations](http://salty.com/reservations) for brunch or dinner reservations and Salty's will make your celebration special.

**AOL Cityguide wants your vote.** Alki is nominated for Best Brunch at [citybest.aol.com/seattle](http://citybest.aol.com/seattle) and Columbia is nominated for Portland's Best Romantic restaurant at [citybest.aol.com/portland](http://citybest.aol.com/portland) where you can vote daily to July 8. Thanks for your votes.

**Real brides know best. Seattle brides voted Alki "The Knot Best of Weddings 2008 Pick."** Brides say, "With breathtaking panoramic views of Seattle, Salty's on Alki Beach has the perfect backdrop for your day. 'Salty's was wonderful!' The restaurant is praised for its large room, great dance floor, and private outdoor patio." **Erik and**



**Kristina Richerson** shared their cake at Salty's May 24, 2008, when they also shared wedding vows. If you're a bride-to-be who expects the best go to [weddingshop.theknot.com/weddingwarehouse](http://weddingshop.theknot.com/weddingwarehouse) and get your copy for \$9.99.

**It's time to bring your family to the beach, fish off the pier and then head to the Redondo outdoor seafood bar for fish and chips.** Choose salmon, halibut, oysters or prawns and many other

selections, then choose a picnic bench. Visit [salty.com/seattle\\_south/menus/Seattle\\_South\\_Seafood\\_Bar.pdf](http://salty.com/seattle_south/menus/Seattle_South_Seafood_Bar.pdf) for the menu by Chef **Gabriel Cabrera** and place orders ahead at



(253) 945-1363. Don't forget your beach ball.

Salty's favorite photographer **Ilya Moshenskiy** is a luxury real estate photographer when he isn't shooting Salty's food. The LRE Blog by **Robert Lockard** at [blog.luxury-realestate.com](http://blog.luxury-realestate.com) (search on "Ilya") has a photo of Salty's newest dessert, invented especially for our "Wild Ones" Salmon Festival. The **Ooey Goey Blondie Ice Cream**



**Sandwich** consists of two tasty slabs of more-blondie-than-brownie cookies over and under a slice of angelic caramel ice cream. We cover that with fudge and caramel sauce, whipped cream and candied pecans – and serve it gratis with two spoons when you have a special postcard (get them from your server). Call for reservations now or hook up online at [Salty.com](http://Salty.com).

**Are you trying to stretch out dollars while dining out?** Visit Salty's Portland happy hour: "At Salty's they offer a smaller portion of their crab and shrimp mac and cheese for \$5.99. The full portion is \$24.95 at dinner. To go with discounted drinks, there's a cheeseburger and fries for \$5.99 and portobello mushroom ravioli for \$5 dollars," says **Dave Northfield**, writer for Portland's KGW North-

west News Channel 8. See [www.kgw.com](http://www.kgw.com) (search on "Salty's") for the story.

**Seattle PI Food Blogger Keren Brown** reviewed Alki recently and I just have to quote her: "Me: I went to Salty's. The food was really amazing. Him: Of course, that is why they always win so many awards (best Sunday brunch, best seafood and steakhouse in Seattle and Portland and the list goes on). Me: So what do you think it is about it?"

Him: They have great service, lots of staff and they use fresh ingredients. It all made sense." Visit [blog.seattlepi.nwsource.com/franticfoodie/archives/139199.asp](http://blog.seattlepi.nwsource.com/franticfoodie/archives/139199.asp) for the full story.

Hungry for halibut? **Eastside Uptown Girl Trisha Nerney** recently published Redondo Chef **Gabriel Cabrera's** Halibut Ceviche over Corn Tostadas recipe and Alki Chef **Jeremy McLachlan's** Halibut Cheeks with Pico de Gallo. Visit [blog.seattlepi.nwsource.com/80/eastsideuptown/archives/138100.asp](http://blog.seattlepi.nwsource.com/80/eastsideuptown/archives/138100.asp) for recipes.

It's time for outdoor dining and Salty's is in the news because you know it's a great place for dining al fresco. **Seattle Metropolitan** reported on Alki's heated tent for large parties. All locations have gas heaters for chilly nights. Redondo's tables are at the end of a wraparound pier across from Maury Island. The new Portland **Mix Magazine** reports on Columbia: "Perched right on the Columbia River, the massive deck of this venerable seafood restaurant is just right

### Our recipe contest is a wild one!

You might win a cooking class with five of your friends or family members - just submit original recipes by June 30 to Salty's chefs. Three winners will be chosen, one for each Salty's. Fill out the entry form at [Salty.com/salmon\\_recipe\\_contest](http://Salty.com/salmon_recipe_contest) and you could become famous and learn cooking secrets! Need inspiration? Check out Salty's salmon recipes at [salty.com/recipes](http://salty.com/recipes).

for watching wildlife, sailboats and jumbo jets flying in for a landing at the nearby airport," says Reporter **Maggi White**.

"What are the chances of having a world-renowned Italian chef and innkeeper show up just behind your back door in Tolovana Park, Oregon? Where did **Roberto Russo** come from and why was he here?" queries Northwest writer **Lori McKean**. See her answers at [www.coastweekend.com/main.asp?SectionID=87&SubSectionID=1040&ArticleID=41171&TM=](http://www.coastweekend.com/main.asp?SectionID=87&SubSectionID=1040&ArticleID=41171&TM=)

### Alki live music.

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

### Redondo pop music.

SOUTH SEATTLE – June schedule: Fri 6/6 Jonny Smokes, Sat 6/7 Glenn Harrell, Fri 6/13 Heather Banker, Sat 6/14 Myles Crew, Fri 6/20 Jonny Smokes, Sat 6/21 Poodlebomb, Fri 6/27 Myles Crew, Sat 6/28 Paul Koeger.

### 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.

61704.24 and you will understand why **Kathryn Kingen**, Salty's co-owner, partnered with Russo on their recent publication *Good Ciao*. You'll find an easy Potato Crostini (*Crostini di Patate*) recipe in the article.

Alki's Piano-man **Victor Janusz** and his trio donated their time for **Gilda's Club "Surviving with Style"** fashion show and luncheon in May. I was one of the models (all cancer survivors) and walked the run-



way with my son **Dan Mintz** (pictured here to my left) to the trio's rendition of "The Girl from Ipanema." It was the first time models took the catwalk to live music. (Janusz says, "Eileen was a natural, as you can imagine!" – Editor) Among the attendees and supporters were Salty's Owners **Gerry and Kathryn Kingen** (pictured on the right). To say that I was overwhelmed is an understatement! Please be sure to visit [www.gildasclubseattle.org](http://www.gildasclubseattle.org) for more.

**Alki's Chef Jeremy McLachlan is the June guest chef for SeattleDining.com Chef's Kitchen.** Featured recipe is Tazo® Tea Wild Sweet Orange Tea-Brined Wild Salmon – find it at [SeattleDining.com](http://SeattleDining.com) along with cooking tips.

# World of choices to stretch dollars at Salty's.

SEATTLE AND PORTLAND – If you want to indulge your taste buds and stretch dollars at the same time, Salty's menus are built for you. There's a world of choices including half-size portions on select items, new à la carte dinner menu selections, happy-hour pricing, and blue plate specials that are tastefully reinvented daily (very much like yourself) for only \$9.95 at lunch and \$19.95 at dinner. Redondo also features a prix fixe menu aka Early Bird menu.

"Redondo guests are zeroing in on the new à la carte dinner section

where you pick an entrée and add sides separately as desired – or not," says Redondo Chef **Gabriel Cabrera**. The entrée selections are all grilled items of salmon \$19.95, halibut priced daily, garlic prawns \$15.95 or chicken \$10.95. Then order sides as desired – or not – leek risotto \$5.95, mashed potatoes \$3.95, ginger-jasmine rice \$3.95, asparagus \$4.95 or roasted vegetables \$3.95. It's your choice.

In Portland, Chef **Dana Cress** has an à la carte dinner section called "Simply Grilled." It features wild salmon \$23.95, Alaskan halibut

priced daily, or prawns \$19.95. On the side for \$3.95 are grilled polenta cake, cilantro lime rice, grilled baby bok choy, rosemary red potatoes, fries or garlic mashed potatoes or veggies. Delicious!

In Seattle on Alki Beach, Chef **Jeremy McLachlan** calls his à la carte dinner section "Simply Fresh® Seafood." Choose grilled Alaskan halibut with beurre blanc \$22.95, blackened catfish with kumquat butter \$14.95, Eastern sea scallops with beurre blanc and house bacon \$19.95 (\$6.50 each), prawn skewers with preserved lemon relish \$14.95, wild Alaskan salmon with beurre blanc \$22.95,

Dungeness crab-stuffed salmon with preserved lemon relish \$25.95. You can make any salmon dish wild or even make it halibut for \$10. On the side for \$5 each are spring vegetables with preserved lemon relish, green tea-scented rice with fresh hearts of palm-radish salad, sweet corn and asparagus risotto, sautéed spring pea vines with corn and house bacon, roasted garlic mashed potatoes, or sautéed portobello mushrooms with herbs.

It doesn't get any better, does it? Salty's aims to please. If you want a vegetarian dish, just say so. Make reservations at [Salty.com](http://Salty.com) today and stretch your dollars as you want. "You're in control of how much you spend," says Portland Chef Cress.



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

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