

Salty's®  
SEAFOOD  
GRILLS

# Good Times

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

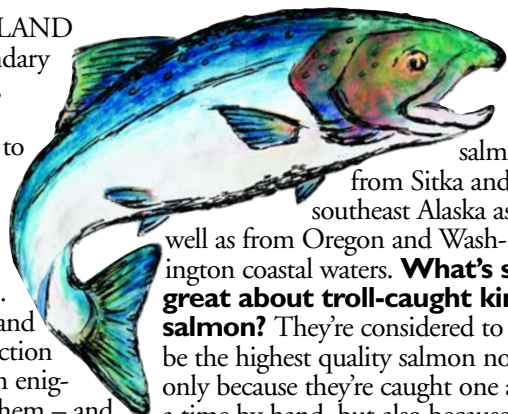
## Born to be wild with watermelon barbecue-roasted salmon and Walla Walla wine.

### SEATTLE & PORTLAND

– Salmon lead a legendary life. Spawned in pure, freshwater mountain streams, they migrate to the Pacific Ocean where they mature, then faithfully return home to the streams where they were born. Because their timing and unerring sense of direction is so precise, they're an enigma to all who study them – and vulnerable to the fishermen who know exactly when and where to catch them.

We call you to faithfully return again to taste pure wild salmon all summer long at Salty's. We're calling you in July for a refreshing dish of **Watermelon Barbecue-Roasted Wild Salmon with Purple Potato Pancake and Sautéed Summer Vegetables**. "It's a sweet summertime barbecue sauce, that awakens the taste buds and complements the rich flavors of wild salmon," says Portland Chef **Dana Cress**.

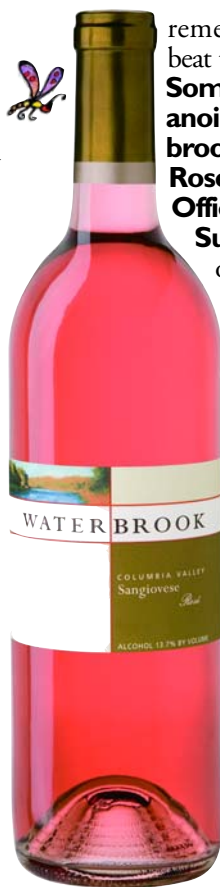
Salty's "Wild Ones" in July includes Quinhagak (pronounced Quin-a-hawk) River wild salmon from Alaska for the first couple of weeks. Look for troll-caught wild



salmon from Sitka and southeast Alaska as well as from Oregon and Washington coastal waters. **What's so great about troll-caught king salmon?** They're considered to be the highest quality salmon not only because they're caught one at a time by hand, but also because they're caught offshore while in peak condition (they haven't spent their energy racing up the river to their spawning beds).

### The official wine of summer: Rosé!

By **Tim O'Brien, Sommelier**  
SEATTLE & PORTLAND – All over Europe along the Mediterranean, the summertime beverage of choice is Rosé. At all Salty's along the waterfront, you will find the Official Wine of Summer is none other than Rosé! When summer heat arrives and bakes you right out of your kitchen, it's time to head to the Salty's nearest to you – a Great Escape not unlike those on the Mediterranean. We have a



Pinot Noir is great with salmon but room-temperature reds don't appeal when the room exceeds 75 degrees Fahrenheit. A well-constructed Rosé is one of the most versatile

remedy that will beat the heat. **Our Sommeliers have anointed Waterbrook Sangiovese Rosé as Salty's Official Wine of Summer.** We offer this Walla Walla wine to you by the glass or the bottle. We sought out something chilled but soft on the palate, fruity but not sweet and with enough acid to stand up to the vibrant personality of Chef Dana's Watermelon Barbecue-Roasted Wild Salmon featured at all Salty's in July.

wines, especially with seafood.

You may know that Rosé can be made from any kind of grape as long as the skin of the grape is red. Did you know that there is only one grape that actually has red juice?\*

The color of every other red wine comes from leaving the juice of the grape in contact with the purple-red skins after pressing the grape. Along with the color come the tannins, so too much color often means harsh over-tannic wine.

The Waterbrook Rosé is made from the Sangiovese grape, the main grape used in Chianti. The grapes are allowed to cold soak with the skins for 60 hours; then the skins are removed and the wine is aged in stainless steel for five months. You will notice the fresh flavors of strawberry, watermelon and pink grapefruit. Perfect serving temperature for Rosé is 50 to 53 degrees, well chilled but not iced. Come in during July and help us salute the Walla Walla Waterbrook Winery for their Rosé that rates Official Wine of Summer at all Salty's! Make your reservation at Saltys.com or call us. (See wine-pressnw.com/woehler/musings/story/16697805p-6584856c.html.) \*If you're still pondering the answer to my question on which grape it is, email me at tobrien@saltys.com and I'll email you the answer!

## Boisterous Oyster Sauces from tang to insane.

By **Jeremy McLachlan, Alki Chef**  
SEATTLE AND PORTLAND – We've been serving our own oyster sauces at Salty's on Alki and now they're available at all Salty's restaurants, at the table when you order oysters or in the gift shop served in a Salty's gift box.

We're going after every stage of heat and tang with our new line of sauces. **Raspberry Mignonette**, very tangy and sweet, goes great with a petite briny oyster like a Kumamoto or any shellfish. **Shallot Mignonette**, a classic that is tangy with some heat due to the black pepper, goes great with a salty oyster like a Quilcene. Both of the mignonettes go well with other shellfish as well.

The **Chunky Cocktail** is the best cocktail sauce out of a jar hands down. Really! With its medi-

um heat, it goes great with any oyster or try it with just about any seafood. For sweet oysters with a cucumber finish, like Hamersley oysters, we have the **Tango Mango Pepper Jam**. It also goes well with pork, chicken, shrimp or splash it on a cracker. Last but not least is **Pepper Vodka** which honestly is just for the guest who wants a serious hit when they are taking down an oyster. It's insane as far as I am concerned but some guests absolutely love it.

Buy the sauces online and have them shipped to your friends, family or associates. The gift box doesn't include the Pepper Vodka (too insane!). Go to [Saltys.com/gifts/giftshop.asp](http://Saltys.com/gifts/giftshop.asp) to buy Salty's Boisterous Oyster Sauces (4 jars, 4 oz. each) for just \$10. I'd love to get your feedback! Please email me at [jmclachlan@saltys.com](mailto:jmclachlan@saltys.com).



## Have your cake and eat it to go too!

by **Eileen Mintz, Public Relations**  
SEATTLE & PORTLAND – Did you know Salty's offers whole cakes to go? The signature **White Chocolate Mousse Cake** is yours to go at all Salty's (Redondo and Columbia need 48 hours' notice). It's magnificent with layer upon layer of white cake and white chocolate mousse filling with white chocolate shavings.

Portland Pastry Chef **Darla Swanson** also offers her famous **Key Lime Pie** to go, with 48 hours' notice.

Alki Pastry Chef **Jane Gibson** offers guests three different cakes that you can order either whole at your table or to go. In addition to the White Chocolate Mousse Cake there's **White Chocolate Grand Marnier Cheesecake**, dipped in dark chocolate. I highly recommend **The Best Chocolate Cake Ever** (well, yes, it really is) which was demonstrated by Gibson on KCTS TV's Chefs Cook 2006. As

if that isn't enough to send us all to heaven, Alki's new dessert



menu features **Bag O'Rocher**, a traditional French wedding candy made with candied slivered almonds, vanilla and a little fleur de sel (serious salt) tossed in dark milk Swiss chocolate. For just \$10 you get a half-pound bag of sublime sweets.

**Free Cake of the Month! Fill out a comment card and you'll be entered in a drawing for a cake - at all Salty's starting in July.** (Photos by Ilya Moshenskiy)



# Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Thanks ever so much for your vote on **NWSOURCE** aka **Seattle Times** online. Alki was top finalist for Brunch and one of the top finalists for Best Seafood, Best Dessert and Best Group Dining. Redondo and Alki were top finalists for Outdoor Dining and Most Romantic!

**Zagat** is looking for opinions for their "Seattle's Top Restaurants" survey. Cast your vote by July 15 at [www.zagat.com/vote](http://www.zagat.com/vote). We hope you think Salty's should be included!

**Citysearch** is asking for your vote! Salty's in Portland is nominated for Most Romantic, Best Group Dining and Best Special Occasion. We hope you agree and will go to [portland.citysearch.com/bestof/categories](http://portland.citysearch.com/bestof/categories) to place your vote. Salty's on Alki in Seattle is nominated in these categories: Brunch, Date Spot, Dessert, Fine Dining, Group Dining, Outdoor Dining, Romantic Dining, Seafood, Special Occasion, Steak, View, Waterfront Dining, Wine List and Happy Hour. Wow! Salty's at Redondo is nominated for Best Waterfront Dining, Best View, Romantic Dining, Outdoor Dining, Breakfast and Best Bar Menu. We hope you agree and will go to [Seattle.citysearch.com/bestof/categories](http://Seattle.citysearch.com/bestof/categories) to place your vote.

**Be sure to check out the new menu at Columbia.** Portland Chef **Dana Cress** features dishes that sing of summer. Don't miss Piquillo Pepper Gazpacho, Blackened Halibut, Strawberry-Mango Salsa and Steak with Prawn Skewer are new. Managing Partner **Linda Addy** says, "Look for half orders of Cioppino, Ravioli and Achiote-Marinated Grilled Pork Tenderloin for light eaters or those who know our key lime pie is waiting for them." See [Salty.com](http://Salty.com) for menus.

If you're in Portland be sure to listen to **Mark & Dave** 4 to 7 p.m. weekdays on **News Radio 1190 KEX** to find out how you can win

a table for four at Salty's on the 4th of July!

**FareStart's Guest Chef on the Waterfront** is a must-do carnival-style tasting event. It's Wednesday, July 11, 5 to 9 p.m. at Bell Harbor's Elliott Hall & Pier 66. Seattle's top restaurants are featured and Alki Chef **Jeremy McLachlan** is giving away samples of new menu dishes. Visit [Farestart.org/help/events/waterfront/index.html](http://Farestart.org/help/events/waterfront/index.html) for more on tickets.



You may not know that **Hairspray** the musical was born at the **5th Avenue Theatre**. It

returns in the form of a major motion picture starring **John Travolta** (yes, that's him, pictured left) with advance screening on July 16, at 7 p.m. to benefit the 5th Avenue Theatre, Enterprise Community Partners and Cascade Land Conservancy. The event includes a Big Hair Contest, a 1960s dance lesson and Hairspray door prizes. For tickets (a range of prices) call (206) 625-1900 or visit [5thavenue.org](http://5thavenue.org) and [www.hairspraymovie.com](http://www.hairspraymovie.com) the official web site.

The 20th (wow! 20 years) annual **Taste of the Nation** is Thursday, July 19, 6 to 9 p.m. at Fisher Pavilion, Seattle Center. KCPQ TV Newsman **Mark Wright** hosts the event with musical entertainment, a commemorative 20th anniversary wine glass and a mini-live auction with legendary Auctioneer **Jay Fiske**. Wonderful wineries and restaurants participate including an Alki team led by Chef **Jeremy McLachlan**. For tickets see [www.tasteofthenation.org/seattle\\_tickets](http://www.tasteofthenation.org/seattle_tickets); proceeds go to fight hunger.



The **Bite of Seattle** will find Alki in The Alley with a select group of restaurants hosted by **Tom Douglas** (\$8.50 admission). Alki Chef **Jeremy McLachlan** serves Tomato Gazpacho with Herbed Dungeness Crab and Avocado Coulis on Saturday, July 21, from 11 a.m. to 7 p.m. The Bite at Seattle Center is free and opens at 11 a.m. July 20, 21 and 22. See [www.biteofseattle.com](http://www.biteofseattle.com) for more.

Redondo Chef **Gabriel Cabrera** appears on stage at **The Bite Cooks** which showcases Seattle celebrity chefs in cooking demonstrations. Emcee **Carol Dearth of RainCity Cooking** **The BITE COOKS!** **School** welcomes him on Saturday, July 21, 11:30 a.m. to noon. Watch him demonstrate how to make Seared Wild Salmon with Watercress Vinaigrette and Pico de Gallo in the Alki Room on the north side of Key Arena at Seattle Center. See [www.biteofseattle.com/home/featured](http://www.biteofseattle.com/home/featured) for more.

their 8th Annual Garden Tour Saturday, July 21, 10 a.m. to 5 p.m. Included are seven private gardens, vegetable-filled terraces (did you know that artichokes flower? see photo), landscaped hill-sides, a collection of over forty hardy fuchsias, ponds, garden art and glass mosaics, a Japanese-inspired garden and English garden settings. Ticket price is \$20. A pre-ordered box lunch from Metropolitan Market may be ordered for \$10 through the symphony office at (253) 529-9857 prior to July 7. Plants and garden art will be available from local artists. See more at [www.federalwaysymphony.org/index2.htm](http://www.federalwaysymphony.org/index2.htm) (be sure to have your sound turned on).



**Zoobilee's On The Rocks, A Frisky Formal** is Friday, July 20, 7:30 p.m. to 1:00 a.m. at Point Defiance Zoo & Aquarium in Tacoma. Dozens of local restaurant and beverage retailers serve food and cocktails with Redondo happily sharing Salty's famous seafood chowder. This black-tie event benefits the zoo. Call (253) 404-3657 or visit [www.pdza.org/page.php?id=185](http://www.pdza.org/page.php?id=185) for more on their range of ticket prices.



Columbia supports the **Portland Zoo's "Mane Event" Zoolala** July 21, 7 to 10 p.m. More than 700 guests in black tie and gowns join peacocks parading through the grounds of the zoo. Portland Chef **Dana Cress** serves Blackened Salmon Caesar. Dining, music and dancing will help bring the roar of the lion back to the Oregon Zoo. See [www.oregon-zoo.org/Support/Zoolala/index.htm](http://www.oregon-zoo.org/Support/Zoolala/index.htm) for tickets.

**Louise Talley**, co-chair of the **Federal Way Symphony Garden Tour**, tells us the Federal Way Symphony holds

**Casey MacGill and the Blue 4 Trio** who perform at Alki on Mondays and Fridays are playing at three opening parties at the new **Novelty Hill-Januik Winery** in Woodinville, Washington. See [www.noveltyhillwines.com](http://www.noveltyhillwines.com) for more.

Alki's Piano-man **Victor Janusz** performed "I Can See Clearly Now," "CJam Blues" and "Our Love Is Here To Stay" prior to presidential contender **Barack Obama's** address to a crowd of 500 invited supporters at the Westin Ballroom. He later met Barack for a photo op (photo by Daniel Dusek).



**Mel Brown Trio** did a live recording this past month at Salty's in Portland for their new CD release. Brown has played with Diana Ross and The Temptations.

**Portland Happy Hour has new hours!** Now included are Sunday nights 7 p.m. to close for tasty tidbits. Also come Monday to Friday 3 to 6 p.m. Chef **Dana Cress** entices you with new dishes: Ceviche, Chicken Sandwich, Ahi Tuna Cake and Cuba Libres to this Top Ten-rated happy hour!

Listen to Alki Chef **Jeremy McLachlan** explain changes at [www.komotv.com/features/goeat](http://www.komotv.com/features/goeat).



## Why my dad should win on Father's Day.

SEATTLE & PORTLAND – On Father's day children filled out entry forms explaining "Why my dad should win a barbecue grill!" at both Alki and Columbia.

**Doug Hayner** wins in Portland for his wonderful bit of poetry:

I've had burnt turkey  
I've had burnt steak  
I think we've had all we can take.  
If our hamburgers weren't black  
It'd be such a thrill

Please for our health  
Give Dad this grill!

**Gary Blaine** wins at Alki for this heart-warming entry: "My grandpa should win the grill because my dad left me when I was one year old and my grandpa took me in and gave me the best life anyone could ever ask for. My grandpa sacrificed a lot to give me everything I have ever needed and wanted. He is also the smartest, funniest and nicest person you will ever

meet. I would really love to win this grill for him. The grill he has is old and broken and he loves to grill. I am hoping to have many summer BBQ's with my 'World's best grandpa.'"

At Redondo, competition was for 18 rounds of golf for Dad. The **Jenkin Brothers** win for this entry for their Dad Scott Jenkins: "Because we broke 2 windows, one in the front and one in the back yard playing golf."

## Redondo music.

SOUTH SEATTLE – Redondo café-bar live music schedule:

- 7/5 Thu Syndee Lee
- 7/6 Fri Paul Kroeger
- 7/7 Sat Myles Crew
- 7/12 Thu Heather Banker
- 7/13 Fri Myles Crew
- 7/14 Sat Mike Roy
- 7/19 Thu Glenn Harrell
- 7/20 Fri Justin Kausal-Hayes
- 7/21 Sat Paul Kroeger
- 7/26 Thu Paul Kroeger
- 7/27 Fri Myles Crew
- 7/28 Sat Syndee Lee



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