

Good Times

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

Local, organic produce now at all Salty's.

SEATTLE AND PORTLAND – “Jeremy pours so much passion into what he does. He started using local organic produce when he was promoted to Executive Chef at the Portland Salty’s – where organic farms are only 20 minutes away – back in 2003,” says Managing Partner **Bonnie**



David. Now in Seattle, Chef **Jeremy McLachlan** is featuring local Snohomish County farm produce on the Seattle menus. Chef **Dana Cress** continued the tradition in Portland after taking the reins from McLachlan in 2006. Chef **Gabriel Cabrera** at Redondo has jumped on the local organic produce bandwagon too.

McLachlan’s commitment to local organic produce can be challenging in a big house like Salty’s. He’s canning local apricots and Rainier cherries from local farms so he can use local fruit even in the winter. What does 200 pounds of

apricots look like? Seems McLachlan can’t get enough of them judging from this photo. See www.heartofwashington.com/consumer/apricot.html if you love apricots. See Saltys.com/news/blogs/chef_blog_seattle/ for McLachlan’s blog about canning apricots.

McLachlan inspired Salty’s very own Gardener **Celeste Stubner** to grow herbs for him next to the fishing pier and adjacent to the bakery. Now his cooks walk out to the herb garden and bring in a handful of fresh herbs to chop up for dishes like the Blue Plate Special. “It doesn’t get any better than that,” says McLachlan.

In Portland, Cress says he’s in love with Willamette Valley berries. Visit Saltys.com/news/blogs/chef_blog_portland/ to find out the details on his August market sheet.

Redondo’s Cabrera says, “Some of our local organic produces comes

to us from as close as the Kent Valley and Fife, and as far away as Bellingham, Sultan and Yakima – just to mention a few.” See Saltys.com/news/blogs/chef_blog_seattle_south/ for Cabrera’s blog on Redondo’s local organic produce.

Lavender is in full bloom. Salmon is wild. What’s not to like about August? Here’s a dish you must come into Salty’s in August to



enjoy: **Lavender Honey-Caramelized Wild Salmon Served on a Bed of Arugula with Strawberry Vinaigrette, Local Fresh Berries, Chèvre**

Cheese and Honey Cornbread Croutons. “This dish was originally featured on Northwest Afternoon in July and we’ll run it for the month of August at all Salty’s. It’s a light dish for hot summer months,” says McLachlan. He says the vinaigrette is made with strawberries soaked in rice wine vinegar for two months. They blend in a touch of champagne vinegar for tartness, add shallot, honey, strawberries and canola oil. It’s finished with salt and white pepper then tossed with fresh arugula just before serving. The croutons are twice-baked cornbread tossed in honey, butter and salt, then baked golden. Chèvre, fresh berries and the croutons top the arugula which is crowned with glazed wild salmon and garnished with a few edible flowers. “It’s almost too beautiful to eat! Just kidding, grab a fork!” admonishes McLachlan. View the recipe at Saltys.com/recipes/entrees/lavenderhoneysalmon.asp if you can’t make it in – but Salty’s chefs want to cook it for you so make your reservation today at Saltys.com. Seattle, Des Moines, Portland. Three locations. All on the waterfront with decks just for you.

Come try our laid-back lunches. “Clothing optional.”

SEATTLE & PORTLAND – If you really want to make fun out of your lunch hour, come as you are and try Salty’s Laid Back Lunches. “You’ll find the prices are as friendly as our servers. And the menus are scrumptious enough to bring you back for more – five days a week,” says Portland Manager **Linda Addy.** The menus at all Salty’s include the near-famous Mac & Cheese, the ever-changing Blue Plate Special, the oh-so-happy Burgers plus items like Soups and Sandwiches. “Let us know if you’re in a mad rush and we’ll speed things up just for you,” says Addy. It happens Monday through Friday. It’s very affordable and clothing is workaday optional – anything goes! Here’s your menu:

SALTY’S ON THE COLUMBIA—PORTLAND

BBQ BOURBON CHICKEN BURGER
Maui Sweet Roll, Mozzarella, Caramelized Sweet Onion, Lettuce, Tomato, Black & Tan Onion Rings 10.95
TILLAMOOK CHÉD-DAR & APPLEWOOD BACON SIRLOIN BURGER
Red Leaf Lettuce, Tomato, Red Onion, Seasoned Fries 9.95

PRIME RIB HOAGIE
Marsala-Braised Mushrooms, Caramelized Sweet Onion, Roasted Yellow Bell Peppers, Mozzarella, Rosemary-Shallot Aioli, Fries 11.95
PRAWN PO’ BOY
Pan-fried Cornmeal-Dusted Prawns, Grilled Corn Salsa, Lettuce, Tomato, Cilantro Mayonnaise, Black & Tan Onion Rings 12.95
SANDWICH DU JOUR & YOUR CHOICE OF SOUP OR SALAD 13.95
BUFFALO-STYLE FISH TACOS
Flour Tortilla, Shredded Cabbage, Bleu Cheese, Buffalo Hot Sauce, Fries 12.95
CRAB & BAY SHRIMP MELT
Hoagie Roll, Cheddar, Fries 15.95
CRAB & SHRIMP MAC ‘N’ CHEESE
Fusilli Pasta, Smoked Gouda, Tillamook Cheddar Cheese, Crispy Fried Onions 18.95 *Make It Vegetarian* 15.95

SALTY’S AT REDONDO—DES MOINES/FEDERAL WAY

ROAST BEEF ON BAGUETTE
Caramelized Onions, Gouda Cheese, Au Jus, Fries 10.99 *Half Portion* 6.99
CLASSIC B.L.T.
Hickory-Smoked Bacon, Lettuce, Tomato, Basil Pesto or Mayo 10.99 *1/2 Portion* 6.99
TILLAMOOK MEDIUM CHÉD-DAR CHEESE & HICKORY-SMOKED BACON BURGER & FRIES 11.99
GRILLED CHICKEN BREAST
Tomato, Onion, Lettuce, Mozzarella 11.99

CRAB & CHEDDAR SANDWICH
Seasonal Fruit 14.99 *1/2 Portion* 7.99
BLACKENED SALMON CAESAR SALAD & CUP OF CHOWDER 14.99
FISH & CHIPS 15.99
GRILLED WILD SALMON
Pesto Mashed Potatoes, Veggies 15.99
GARLIC TIGER PRAWNS
Over Mashed Potatoes, Veggies 14.99
MUSHROOM RAVIOLI
Garlic Cream, Parmesan Cheese 14.99
CUP OF CHOWDER & SALAD 12.99

SALTY’S ON ALKI—SEATTLE

OREGON ALBACORE TUNA MELT
Rustic Bread, White Cheddar, Tomato, Bacon, Cup of Chowder 11.95
TERIYAKI CHICKEN BURGER
Grilled Pineapple, Red Onions, Chipotle Mayo, Crispy Fries 11.95
PRIME RIB IN AU JUS
Grilled Ciabatta, Crispy Onions, Swiss Cheese, Horseradish Mayo, Fries 14.95
OPEN-FACED CRAB MELT
Heirloom Tomato, White Cheddar, Cumin-Tossed Field Greens 16.95
THE KINGEN BURGER
American Cheese, Smoked Bacon, Fried Egg, Burger Sauce, Crispy Fries 11.95
BLACKENED HALIBUT TACOS
White Corn Tortillas, Lime-Marinated Cabbage, Tortillas, Roasted Tomato Salsa, Chipotle Aioli, Sour Cream, Queso Fresco 17.95



HALIBUT BURGER & FRIES
Shredded Lettuce, Tartar Sauce 14.95
DUNGENESS CRAB MACARONI & CHEESE
Four Cheese, Tomato and Arugula Salad 19.95 *Half Order* 11.95
HALIBUT FISH & CHIPS
Crispy Fries, House-Made Tartar 16.95
See full lunch menu/market sheets, make reservations at Saltys.com.



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Did you make reservations for Portland Salty's **Chateau Ste. Michelle's Dinner** on August 8 at 7 p.m.? Chef **Dana Cress** has designed a five-course

Chateau Ste. Michelle.

meal with wines selected by Beverage Manager **Matt Carter**. Enjoy dining al fresco on the covered deck, summer's harvest and Winemaker **Wendy Stuckey**



(you'll love her delightful Australian accent). Stuckey's responsible for the iconic Wolf Blass Winery Gold

Label Riesling. The menu is on the Portland wine blog at Saltys.com. The dinner is \$105 including gratuity. Call (503) 288-4444 today.

Beach picnics are what August is all about. Redondo makes it easy for you. Stop by their outdoor Seafood Bar and select fish and chips – made to order – with many options available: cod, halibut, salmon, oysters, prawns. There are kid-sized meals, too. They close after Labor Day so don't wait! You can call ahead (253) 945-1363 so they're ready when you are!

Don't miss the **Bite of Oregon** August 8 and 9. Come to Waterfront Park where Salty's on the Columbia will serve Blackened Caesar Salad and Salty's famous Seafood Chowder. Visit www.biteoforegon.com for more about the state's premier culinary festival which donates 15% of the proceeds to the Special Olympics.



See Columbia's Chef **Dana Cress** demonstrate Crispy Crab Cakes with Salsa Verde Aioli at the **Clark County Fair** on August 10. He'll also grill Smoked Salmon with Warm Bacon Vinaigrette, Wilted Arugula and Sherry Cider Reduction. Visit www.clarkcoevent-center.com/events.php?e=135 for more.

Cooking with Class returns for its seventh year at Alki when 22 of Seattle's greatest chefs teach you how to make their special recipes – you select three chefs. Visit www.seattledining.com/cwc for the dishes each chef features. Join us Tuesday, September 16, for \$125 per person. Enjoy food and wine, a fundraiser auction with Auctioneer **John Curley** and a raffle. Visit www.seattledining.com/cwc to reserve your spot. It sells out fast!

Redondo Chef **Gabriel Cabrera** was **Northwest Afternoon's Doorbell Chef** recently and you have to see the video at www.komonews.com/nwa/doorbellchef/25829194.html?video=YHI&t=a (now this is a guy who knows how to raid a refrigerator). KOMO Producer **Kris Browne** had Cabrera knock on doors with Host **Kent Phillips** in Seattle's Queen Anne neighborhood. "I had a spectacular time. All I took with me was fresh king salmon and I raided their refrigerator and found lots of goodies," says Cabrera.

Think about Saturday brunch in Portland. It's new and it's spectacular. It's the same great culinary adventure in dining as Sunday brunch only it's on Saturday – in Portland. Make reservations at

Saltys.com or call (503) 288-4444. They even have a kid's brunch table. Alki Chef

Jeremy McLachlan had to turn down a signature chef opportunity with this year's March of Dimes Dinner and Auction.

Why? The October date conflicted with his wedding to **Margaret (Maggie) Hanson**, Accounting Manager for Salty's on Alki. They

got mixed up together in Portland when he was promoted to Executive Chef in 2003. Hanson started with Salty's in Portland 12 years ago where McLachlan started his culinary career at the tender age of 18 (did they know each other back then, no one's telling). It took them less than a year to figure out they belonged together – like coffee and cream. When McLachlan was promoted to Executive Chef at the Seattle Salty's, Manager **Bonnie David** knew she had to bring Hanson up too. "They're like Cabernet and chocolate, champagne and popcorn, deep-fried fish and tartar sauce," says David.

Thank you dear readers for your votes on **AOL City's Best for**

2008 – Alki was voted in first place for best brunch in Seattle for the 4th year running.

Columbia came in second again for most romantic restaurant in Portland. Visit cityguide.aol.com/seattle and cityguide.aol.com/portland to see complete lists. Both Seattle and Portland Salty's also won the Award of Excellence with **Wine Spectator**, six years running at Alki and five in Portland. Nice!

Alki's Singer-Pianist **Victor Janusz** is going to Yale. He's invited to the Yale University International Cabaret Conference nine-day workshop on the art of cabaret performance technique for professional singers. "It fulfills my lifelong fantasy of attending an Ivy League School, even if it is only nine days! I'm thrilled," exudes Janusz.

The Chambers family of Meridian, Idaho, wrote Portland Chef **Dana Cress** that they were planning a visit to Newport, Oregon, and asked their children what they wanted to do. Their answer, "Anything as long as we can go to Salty's in Portland for dinner on the way to or from Newport." The kids were six and nine years old when they first visited Salty's two years ago. The Chambers told Cress, "You should know that your restaurant made quite an impression . . . Salty's has become a tradition with our family vacations!" Wow!

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 – August schedule: Fri 8/1 Mark Fluegel and Cory Wilds, Sat 8/2 Myles Crew, Fri 8/8 Heather Banker, Sat 8/9 Mike Roy, Fri 8/15 Jonny Smokes, Sat 8/16 Myles Crew, Fri 8/22 Glenn Harrell, Sat 8/23 Mike Roy, Fri 8/29 Mark Fluegel and Cory Wilds, Sat 8/30 Myles Crew

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.

Chef's Bite of Seattle Comcast Cooking Classes saw Alki Chef **Jeremy McLachlan** (pictured left) teaching Gazpacho



and Lavender Honey-Glazed Salmon when he joined Host **Thierry Rautureau** (pictured right) at KOMO Radio 1000. Find the recipes at www.saltys.com/recipes/index.asp. You can watch it on Comcast on Demand.

The holidays are just around the corner and Salty's private dining space books up fast. Call for reservations soon so you won't miss the



Magical March of the Nutcrackers! These life-sized replicas help to create a fantasy storybook setting at all Salty's giving your family, company banquets and parties a special touch of enchantment. It starts Thanksgiving Day and goes through New Year's Day. You won't believe your eyes!

B4T musique et gastronomie



SEATTLE – Well, the Blue 4 Trio (aka B4T) is back at Salty's in Seattle after two weeks on the Continent and their belts are on strike like a group of French rail workers.

"The cheese. I . . . just . . . couldn't . . . stop," says Drummer **Mike Daugherty**.

"Yeah, you didn't do too bad

with the champagne, either," says Bass Player **Matt Weiner**.

"*Je ne sais quoi?*" says Singer **Casey MacGill**.

After a seven-hour lay-over in Charles de Gaulle Airport in Paris, where they were well fed, our heroes

were off to Montpellier, near the beautiful Mediterranean, for their first gig. French girls were brought to tears by the B4T's patented "All-Boy Harmonies."TM

"Yeah baby, it doesn't get any better than this!" says Casey.

But it did!

Next on the agenda was a concert in Alan at the medieval *Palais*

des Evêques de Comminges. Words cannot describe the beauty of the palace or the graciousness of their hostess, Mayotte. "Oh my, I've never seen three men eat so much cheese," she says. Friends were made and toasts given, but soon it was time to fly to England.

The boys made their musical mark once again at London's venerable Boisdale Restaurants. Host Randal of Clan MacDonald (yes, that's real), treated the B4T to numerous rounds of selected single malt scotch, while pointing out the half-ton unicorn head and other points of bric-a-bracian interest in his cozy establishment.

After two more days at the palace in Alan (and frantically punching new holes in their belts),

our swinging gents were on a train to Grenoble, home to the 1968 Winter Olympics.

Trains in Europe are generally quiet and refined but not when you share a car with the French National Rugby Team. Daugherty cried "Oncle" after they hung him by his ankles out of *voiture* #37. Drummers, can't take 'em anywhere.

Finally in Grenoble at the B4T's final show (where they were extremely well fed once again), the dance was great but the all-night French food and champagne party was even better.

Come on down to Salty's in Seattle Mondays and Fridays to see the new, heavier Blue 4 Trio and have them regale you with more stories of *musique et gastronomie!*



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

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