

## Good Times

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

## What's better than a long, wet sip of Oregon wine? A long, wet sip of Oregon wine followed by a handful of Oregon hazelnuts and a nibble of Oregon cheese on top of a juicy Oregon pear.

PORTLAND—We call it Oregon Bounty, a month-long celebration at more than 60 wineries, 75 lodging establishments and 70 restaurants, including Salty's on the Columbia River in Portland. It's happening throughout Oregon State during November.

Portland Chef **Jeremy McLachlan** entices you to Salty's on the Columbia with his Oregon bounty-rich salad creation of Willakenzie Pinot Noir-poached pears with Rogue River bleu cheese, baby arugula, apple cider vinaigrette and candied pecans. If that isn't enough to make you hop in your car, consider his entrée of Oregon hazelnut-crust salmon with herbed chèvre butter and an Erath Pinot Noir reduction (see recipe, photo right).

If you're a wine lover, you'll want to take a road trip to Oregon wine country and drop in on an Oregon vintner. Sample their latest vintages served with a complimentary bounty of fall flavors. Lounge on the veranda of a picturesque inn while enjoying the handiwork of an Oregon cheese craftsman. Find out more at [www.traveloregon.com](http://www.traveloregon.com) or come into Salty's and ask for brochures. Ask us for an Oregon Winery Guide and we'll help you find great tasting rooms just a few miles away.

We asked Salty's on the Columbia Managing Partner **Linda Addy** for her take on the bounty of Oregon. Here's what she had to tell us:



**By Linda Addy, Portland Managing Partner**

Moving to Portland five years ago, I encountered many Northwest delights: Mt Hood, the spectacular Oregon Coast and the wonderful wine regions in our very own back yard. North and South Willamette Valleys and the

Umpqua, Rogue and Columbia River regions produce world-recognized wines. In other words, good juice!

Seventy percent of Oregon's vineyards are located in the Willamette Valley, less than two hours from the heart of Portland. The *terroir*, or soil, of Oregon, along with its gentle sunny slopes, allows grapes to ripen to perfection. Likened to the climate and soil of Burgundy, France, the Willamette Valley produces world-class Pinot Noir and Pinot Gris. Other varietals produced include Cabernet Sauvignon, Merlot,

Cabernet Franc, Syrah, Tempranillo, Chardonnay and others. Expect Oregon Pinot Noir, Oregon's flagship wine, to carry flavors of red and black berries and fruits in its youth. As it matures Pinot Noir will expose complex flavors of earth, tobacco, leather, mushroom and spice.

Salty's on the Columbia celebrates the bounty of Oregon on our extensive wine list. We showcase over 20 Oregon Pinot Noirs. One of my personal favorites is from the winery Archery Summit. A few years ago, my husband and I had our wedding in the Willamette Valley and poured Oregon Pinot Noir and Muller-Thurgau for our guests.

With over 200 bottles in Salty's Portland wine cellar, we invite you to join us to celebrate the amazing bounty of Oregon. Our November Market sheet will feature

Oregon specialties as well as oysters. Find out more at [www.saltys.com/portland](http://www.saltys.com/portland). For reservations go online to [www.saltys.com/reservations](http://www.saltys.com/reservations) or call us at (503) 288-4444. If you can't make it in to Salty's, here's a recipe to try at home:



## Oregon Hazelnut-Crusted Salmon, Herbed Chèvre Butter, Erath Pinot Noir Reduction

by Salty's Portland Chef  
**Jeremy McLachlan**

(Serves 4)

4 each 8-ounce salmon fillets  
salt and pepper

1 tablespoon canola oil  
1 cup hazelnut crust, see recipe below  
4 tablespoons herbed chèvre  
1 teaspoon Pinot Noir reduction, see below

Season fillets with salt and pepper. In a sauté pan add the oil and place the salmon in the pan. Dust the salmon with the hazelnut crust. Place in a pre-heated 400 degree oven for 12 minutes or until golden brown. Remove the salmon from the oven and top with herbed chèvre. Using a spoon, drizzle the reduction over the salmon.

**Hazelnut Crust**

1/2 cup chopped hazelnuts (not toasted)  
1/4 cup Panko breadcrumbs  
1/4 teaspoon garlic powder  
1/4 teaspoon onion granules  
dash cayenne pepper

Combine all ingredients in a food processor and blend for 25 seconds. If you do not have a food processor, mix with your hands.

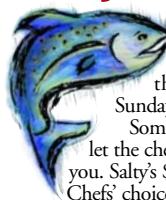
**Pinot Noir Reduction**

1 bottle Erath Pinot Noir  
2 tablespoons sugar

Place the Pinot Noir in a sauce pot and reduce the liquid by two-thirds. Add the two tablespoons of sugar and chill.

(For the recipe of Willakenzie Pinot-Poached Pears, Rogue River Bleu Cheese and Baby Arugula with Apple Cider Vinaigrette and Candied Pecans, also by Chef McLachlan, go to [www.saltys.com/recipes](http://www.saltys.com/recipes).)

## Salty's "3 for \$30" prix-fixe dinner menu now through November 30th.



SEATTLE AND PORTLAND—Salty's Chefs' prix-fixe menu continues through November, Sundays through Thursdays.

Sometimes you just want to let the chef choose your dinner for you. Salty's \$30 prix-fixe menu is our Chef's choice when you want three courses, all for just \$30. Our Chefs may want to make your life easier, but you'll still need to deliberate between the three appetizers, the three entrées and the three desserts.

Perhaps you want to start with a simple mixed green salad dressed with champagne-hazelnut vinaigrette, or Salty's trademark award-winning seafood chowder with scallops, clams, bay shrimp and bacon. The tried and true, old-school favorite coconut prawns with Thai chili sauce (that no one else carries any more, but why not) is your third choice.

For the main course, perhaps you're still in the mood for grilled Canadian king salmon with roasted red potatoes, wilted spinach and radicchio in a tongue-teasing bacon vinaigrette.

If you're a meat-eater then you want the 7-ounce top sirloin with horseradish-mashed potatoes, garden-fresh veggies and a rich piquant Gorgonzola cream. Last, but not least, you just might want seared prawns and scallops with creamy spinach orzo, chive butter sauce and a simply marvelous pomegranate molasses.

But you're not through yet! For dessert Salty's Pastry Chefs want to sweeten your palate with oh, la, la, vanilla bean crème brûlée or maybe you just gotta have Salty's mesmerizing, award-winning White Chocolate Mousse Cake. Okay, okay, a simple ice cream *du jour* would suffice you say.

But, wait, it's not over yet. You still need to select a wine and Salty's Sommelier **Tim O'Brien** has gone out of his way to find the best of the west, wines perfect for pairing with our prix-fixe menu, so be sure to read more on that below.

All of this, three courses for \$30, is available at all Salty's Seafood Grills, Sundays through Thursdays, in November. Yes, you should make your reservation today at [saltys.com/reservations](http://saltys.com/reservations).

**Salty's Toast to the Coast**

By Salty's Sommelier **Tim O'Brien**

The search is over. Look no further. I can save you time and gas! Proceed directly to any Salty's to find three treasures bottled up waiting for you.

Our mission was this, find three wines that would woo and wow our guests. Fortunately, I knew where to look. Great wine comes from distinguished places. Their signature flavors include the *terroir* which make them unique and genuine. The skilled winemakers who are lucky enough to work in these special places have as their mantra, "Respect the fruit." You might have guessed by now my search took me not to one but three special places, one for each wine we are featuring.

In the wine world, places that produce distinctive wine are called appellations. I decided to feature three West Coast appellations of distinction, from California, Oregon and Washington. They represent the "Best of the West," each wine reflecting their distinct appellation.

**California's Russian River**

Chardonnays are marked with zippy acid and explosive fruit signature including guava, pineapple and citrus, making them excellent food wines. My choice, Toasted Head 2003 Russian River Chardonnay.



**Oregon's Willamette Valley** produces stylish, elegant Pinot Noir with bold dark cherry and raspberry fruit qualities, and similar structure to the wines of Burgundy, but at half the price. The chosen Pinot Noir is Cloudline. The wine-maker is Veronique Drouhin of the famous Burgundy family, Joseph Drouhin. She began making wine in Oregon 10 years ago. The family knew the Willamette Valley provided an opportunity to produce world-class wine and is heavily invested.

My third choice is a blended red wine from **Washington's Yakima Valley** appellation, made by Sheridan Vineyard, called Kamiakan. Kamiakin is 60% Cabernet, 20% Cabernet Franc and 20% Merlot. It's aged 14 months in one-year-old French oak. Wine-grower Scott Sheridan loved this fruit so much he kept some in order to make his own wines. Judging from his scores he saved the best for himself. His Syrah just scored 91 pts in the Wine Spectator. His other wine called L'Orange scored 92 pts. It's a red blend like Kamiakin.

That's the lineup, our "Toast to the Coast." Choose a bottle for \$30, or you can even order a four-ounce taster flight of each for \$15 each at Salty's on Alki in Seattle and taste for yourself the best the West has to offer.



## Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Tune in to **KCTS Channel 9** on Saturday and Sunday, November 5 and 6, to watch Redondo Executive Chef **Gabriel Cabrera** as he cooks in Redondo's kitchen on the popular Viewer's Cook TV show. Chef Cabrera created a special dish just for this segment, Macadamia Nut-Crusted Sturgeon with Red Jasmine Rice and Papaya Salad. Producer **Paula Nemzek** said, "I can't imagine anything tasting any better. I could have made a meal just out of the rice!" Contributors to the show will see their recipes in the *More Favorites Cookbook*. KCTS is also producing a *Viewer's Cook* recipe book which will feature some of my own recipes. These cookbooks will be available for sale online at [www.kcts.org](http://www.kcts.org) in the near future.

I attended the **Where Magazine Seventh Annual Dining Awards** at the Palace Ballroom on October 10 with our Salty's Group Chef **Dan Thiessen**. What a thrill as local Restaurateur-Chef **Tom Douglas** announced the winner of the Readers' Choice Award for Best View Restaurant in Seattle, you betcha, Salty's on Alki!

The Seattle Area Chapter of **Women for Wine Sense** recently celebrated a Zinfandel wine evening at Salty's on Alki. The event "Wine on America's Table" with Wine Educator **David LeClaire** highlighted Zinfandel, a uniquely American wine. LeClaire educated the discerning palates and taught this prestigious wine group all about the history of Zinfandel. Each of the dinner courses was matched with Zinfandel, a wine that is full of spice, pepper and berry flavors. LeClaire also brings to Alki the popular annual wine event "Sexy Syrah." Find out more about LeClaire's events online at [www.vinolover.com](http://www.vinolover.com). Find out more about Women for Wine Sense online at [www.womenforwinesense.org](http://www.womenforwinesense.org).

**Chefs' Fest 2005**, recently held at the Hyatt Regency in Bellevue, featured not only Salty's but also 15 other restaurants from Seattle and the Eastside. Master of Ceremonies **Herb Weisbaum**, KOMO TV and Radio 1000 personality (pictured here), announced that the silent auction brought in over \$65,000 which benefits the **YWCA's Family Village** in Redmond. Salty's Group Chef **Dan Thiessen**



received another outstanding award for his work with **South Seattle's Community College** at a dinner on campus in the Jerry Brockey Student Center. Chef Thiessen was noted for being a strong supporter of education. He has donated his time and talent to serve as a guest chef at the "Gifts from the Earth" fundraiser for several years at SSCC. He also volunteers for the event committee and serves on the Hospitality Steering Committee where he provides valuable insight regarding industry trends and demands.

At my table was **Pat Mullen**, Executive Director of the **West Seattle Chamber of Commerce** and dedicated SSCC volunteer. She has been working with Thiessen on getting SSCC to partner with Washington State University to offer a Bachelor of Applied Science Degree in Hospitality Management.

**Alki Café-Bar Now Smoke-Free:** Salty's on Alki's world-class view just improved with their newly adopted smoke-free policy in the Café-Bar (the restaurant was already

smoke-free). Guests who wish to smoke are invited to make themselves comfortable on the outdoor heated deck.

Salty's Sommelier **Tim O'Brien** is

## "SEATTLE CITY'S BEST" ON AOL CITYGUIDE IS ASKING FOR YOUR VOTE.

We hope Salty's deserves your vote! If you can't cast your vote for us, we would really appreciate hearing from you. Let us know how we can improve our service to you at [news@saltys.com](mailto:news@saltys.com). If we deserve your vote, please vote for Salty's on Alki, nominated for Best Weekend Brunch, and Salty's at Redondo, nominated for Best View Restaurant. Vote online at [cityguide.aol.com/seattle](http://cityguide.aol.com/seattle). We have until December 15th to vote. Thank you so much for your support!

pleased to announce that **The Hogue Cellars** promotion in May and June of this year raised \$1,602 to benefit Puget Sound-keeper Alliance. **Gerrie Goddard** of Vincor USA says that both Alki and Redondo's sales of 267 cases of Hogue wine

raised the funds to help keep Puget Sound and surrounding water clean for all to enjoy their bounty and beauty. Goddard presented the check to Puget Soundkeeper Alliance at their annual fundraiser at the Seattle Aquarium on October 25. She says, "I know they are grateful to you and your staff at Salty's." We also thank you, our guests! (We'll let you know how much we raised in Portland for the Willamette Riverkeepers at a later date.)

**Hurricane Relief Fund:** Salty's donation to the American Red Cross will be made in December as we continue to pursue internal fund-raising.

## Vic hosts Carpenter's "Flirting" CD-release party Nov. 18. Sax-man Mark Taylor returns to Alki, November 4.

SEATTLE—Popular Seattle Singer-Songwriter **Elizabeth Carpenter** returns to Salty's and joins Piano-man

**Victor Janusz** and Bassist **Tim Koss** on Friday, November 18, for a "Launch Party" for Carpenter's new Flirting CD.

"I'm excited to continue my working relationship with Elizabeth, a beautiful singer, who expertly provided the voice of Guadalupe on my own Cosmo Street CD," Janusz tells us. "When she sang Skylark in the Salty's Café-Bar on a busy summer night, she brought the room to a hush with her rendition."

Skylark, which is **Hoagy Carmichael** and **Johnny Mercer's** song, is featured on her new CD.

"Since I started working regularly with Vic, the first time atop the Madison hotel last year, I've been able to concentrate on my singing without accompanying myself (on my guitar)," Carpenter says. "My Sound Engineer and Producer **Mark Clem** commented recently, during the Flirting recording, that there was an improvement in my singing. When I

thought about it I had to credit a lot of that to Vic getting me out there and focusing on singing!"

Carpenter's dissonant roots music evolved from blues, jazz, rock, Latin and folk traditions. "She experiments and is a marvelous songwriter with a gorgeous alto-voice. She's Seattle's very own Joni Mitchell," says Janusz.

Carpenter's previous CDs, *Blueweed Songs* and the hit *Emergency Love CD* (2002), are available at [www.CDBaby.com](http://www.CDBaby.com). *Flirting* will, of course, be available at Salty's, November 18.

Northwest Sax Giant **Mark Taylor** makes his

sixth appearance at Salty's when he returns Friday, November 4, for a set with Janusz and Koss. Mark was a recent hit with **Earshot Jazz Festival** where he played solo with New York Singer-Songwriter **Kris Davis** and many others!

Janusz also plays piano for Saturday and Sunday brunch guests at Alki. Make reservations online at [www.saltys.com](http://www.saltys.com). And stay tuned for news of Janusz and Koss's holiday musical act premiering Fridays in December.



## Thanksgiving will make you thankful for a bounty so big. December features Parade of Ships in Portland.

SEATTLE AND PORTLAND—Salty's restaurants are known for their bountiful buffets every weekend and the one at Thanksgiving is no exception. Roasted turkey basted with fall herbs, giblet gravy, country sage stuffing are presented to you right alongside fresh Northwest seafoods, carved beef and ham, special salads, house-made pastries, pumpkin pie and desserts galore. "You can have any of our delicious dishes, or all of them! And don't be bashful about going back for more. You won't be hungry again until Christmas," says Redondo Managing Partner **Terianne Broyles**. Check out menus and make reservations online at [www.saltys.com](http://www.saltys.com).

### DECEMBER HOLIDAYS BECKON.

Ring in the New Year with sparkling wines and Champagne or choose our weekend brunches. Here's the schedule:

♦ **Christmas Eve Sat. Dec. 24**  
Alki brunch buffet 9 a.m. to 7 p.m. (no dinner menu). Redondo lunch 11 a.m. to 3 p.m.; special dinner menu 4:30 to 9:30 p.m. Columbia lunch 11:15 a.m. to 3 p.m., dinner 5 to 9 p.m.; café-bar live jazz.

♦ **Christmas Day** closed.  
♦ **New Year's Eve Sat. Dec. 31**  
Alki brunch buffet 9 a.m. to 1:30 p.m. Redondo lunch 11 a.m. to 3 p.m. Columbia lunch 11:15 a.m. to 3 p.m.

♦ **New Year's Eve Sat. Dec. 31**  
Alki prix-fixe dinner menu, first seating 5 p.m., last seating 10:45 p.m. Redondo special dinner menu 4:30 to 10 p.m., with **Dan James** live music 10 p.m. to 1:00 a.m. Columbia dinner 5 to 10 p.m., live jazz in the café-bar.

♦ **New Year's Day Sun. Jan. 1**  
Alki brunch buffet 9 a.m. to 7 p.m. (no dinner menu). Redondo brunch 8:30 a.m. to 4 p.m., closed for dinner. Columbia brunch 9 a.m. to 4 p.m., closed for dinner.

### ♦ Enjoy Parade of Christmas Ships on the Columbia in December.

Local yacht owners decorate their boats with holiday lights and parade down the mighty Columbia. You may spot a flamingo or cactus, a Christmas tree or angel atop the parade of boats that assemble in front of Salty's on the Columbia. See the ships from December 8 to 21 in the evenings between 7 and 9 p.m. (see [www.christmasships.org](http://www.christmasships.org)).

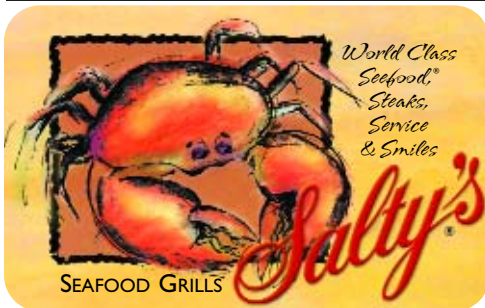


## Redondo Café-Bar live music for November.

SOUTH SEATTLE – As a special engagement, the Redondo Beach Café-Bar is featuring Paul Kroeger on the evening before Thanksgiving, Wednesday, November 23. Here's the rest of

the November schedule:  
Thur 11/3 Billy Farmer  
Fri 11/4 Myles Crew  
Sat 11/5 Dan James  
Thur 11/10 Mike McDonnell  
Fri 11/11 Dan James,  
Sat 11/12 Myles Crew

Thur 11/17 Myles Crew  
Fri 11/18 Paul Kroeger  
Sat 11/19 Mike McDonnell  
Wed 11/23 Paul Kroeger  
Thur 11/24 no music  
Fri 11/25 Justin Kausal-Hayes  
Sat 11/26 Myles Crew



## Give the present with a future: Salty's gift cards.

Get \$20 free when you buy \$100 in Salty's gift cards, November 1st to December 24th.

Salty's Gift Cards are beautiful presentations and make for grand openings. Order our Gift Cards today and we'll give you a free \$20 promotional\* card for every \$100 purchased. Our offer is good November 1 to December 24, 2005. Place orders online at [www.saltys.com](http://www.saltys.com) or just ask your server when you visit us. \*Promotional cards do not include tax, gratuity or alcohol and may be used from Jan. 1 to April 15, 2006.



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 98198

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