



# Salty's

DECEMBER 2011  
SEATTLE, PORTLAND,  
REDONDO BEACH

saltys.com  
news@saltys.com

# Good Times

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

## 'Tis the season to celebrate with the best of the Pacific Northwest.

SEATTLE & PORTLAND—The holidays are upon us, so this month our chefs' featured dish reflects the celebratory decadence of the season. When you celebrate the holidays at Salty's throughout the month of December, begin your meal with a bang: Kumamoto Oysters with Champagne Mignonette and Paddlefish Caviar.

This time of year, oysters are in their prime season, and Kumamotos are one of the most prized Pacific Northwest varieties. In fact, oyster connoisseurs consider them the perfect oyster, with sweet, fruitiness and a pleasingly light salinity. These oysters are indeed tiny, tender and tasty. Mignonette is a classic oyster accoutrement made with Champagne vinegar, minced shallots, fresh thyme and pretty pink peppercorns. It adds

just the right touch of acidity to complement the salty, seafaring essence of the oysters. A garnish of paddlefish caviar, with its delicate small beads, lends texture and briny flavor.



What pairs more perfectly with oysters than Champagne? We recommend a glass of Italian bubbly known as Prosecco. This legendary wine is made with Prosecco grapes grown in

the Treviso region of Northern Italy. We're offering La Marca Prosecco, which is low in alcohol and features delicate fruity-floral aroma to harmonize beautifully with the oysters. The full-textured bubbles wake up your palate with fresh citrus and green apple. Just like the Kumamoto oysters, the finish of this wine is light, refreshing and crisp. Make reservations today to celebrate with us this holiday season! Check out our current market sheets and menus for a peek at what festive dishes our chefs have in store for you.

Photo by Ilya Moshenskiy ilyaphoto.com

### Kumamoto Oysters with Champagne Mignonette and Caviar

Served at all Salty's in December

#### OYSTERS

- 4 DOZ FRESH KUMAMOTO (OR OTHER SMALL OYSTER) IN THE SHELL
- 1/2 C CHAMPAGNE MIGNONETTE (RECIPE FOLLOWS)
- 1 OZ CAVIAR (RECOMMEND PADDLEFISH)

Open oysters and place in half shell on crushed ice. Top each oyster on the half shell with a spoonful of the Champagne Mignonette. Finish by topping with the caviar. Serves your entire party.

#### CHAMPAGNE MIGNONETTE

- 2 TBSP CHAMPAGNE VINEGAR
- 1 TBSP SHALLOT, MINCED
- 1/2 TSP FRESH THYME, CHOPPED
- PINCH SUGAR
- DASH SALT
- 1/4 C CHAMPAGNE

Mix vinegar, shallot, thyme, sugar and salt together. Add champagne immediately before serving. Enjoy.

## Alki chef's blog.



**By Chef Jeremy McLachlan**  
SEATTLE—It is time to Party!!! Time to celebrate at Salty's on Alki. We have our magical nutcrackers up and the Alki Chef Team has sugar plums and fun holiday dishes planned for you. We will change our specials and market sheets daily to give you that warm, cozy feeling. I love the holidays!!! It is my favorite time of year because I get to spend it with my family and loved ones. So why not come into Salty's and enjoy our fantastic Family Feast? This is a great way to share your meal with the entire table and have a side-splitting time. My favorite is Salty's Classics Family Feast for \$50 per person:



- 1st Course**  
Coconut-Crusted Prawns  
Hearts of Romaine Caesar
  - 2nd Course**  
Double R Ranch New Yorker with  
Rogue River Blue Cheese  
Wild Alaskan King Salmon
  - Sides**  
Jumbo Asparagus with Sauce Béarnaise  
Creamy Rosemary Potatoes
  - Dessert Course**  
White Chocolate Mousse Cake
- See more options at saltys.com.

Okay, party No. 1 down. Now let's move to mega party. I am talking about NYE (New Year's Eve). This is going to be a blast, smash, bing, bang, boomin' good time. We have a menu with everything from tableside desserts to fresh fried beignets. Picture this: You and a loved one kissing when the clock ticks down, there's fireworks, a glass of champagne and the most breathtaking view of Seattle. Yes! Have you been to the Nutcracker Ballet? When you visit us at Salty's in December, be sure to ask your server for a 15% discount coupon for Pacific Northwest Ballet select performances of the Nutcracker. We have them ready for you!

## How to win 12 days of holiday fun, on Facebook, December 1-12.

SEATTLE AND PORTLAND—This year Salty's is launching its Nutcracker Scavenger Hunt on a new stage—Facebook. Aficionados can win big prizes by following clues and tracking down elusive nutcracker ornaments hidden from Seattle to Portland.

To follow the clues to the hidden nutcrackers, go to Facebook and "like" Salty's on one of their three pages: Facebook.com/SaltysSeafood or Facebook.com/Saltys Redondo or Facebook.com/SaltysPortland. A new clue will be posted each day from December 1 to 12 to the three Facebook pages. These clues may range from trivia to GPS coordinates. Successful entries will find the location of Salty's nutcracker ornaments and will be required to take a picture of their self at the location where the nutcracker is found. Once the picture and location are posted on one of Salty's

Facebook pages, the entrant is eligible for the contest.

The first person to correctly identify the location and submit a photo wins Salty's legendary White Chocolate Mousse Cake (the whole cake), plus the five-inch tall, hand-blown, hand-painted, glass nutcracker ornament that was found. Daily winners will also be entered into the grand prize drawing on December 13 for a chance to win Family Feast for four, valued at \$400. Winnings must be redeemed by April 15, 2012. For more information, "like" us on Facebook!



# Good for you!



**Over the river and through the woods.**

**By Kathryn Hilger Kingen, Salty's Co-Owner**

It's time for the holidays and the gathering of family and friends. All the generations get together and celebrate making our holidays merry and bright. I have one piece of advice for you this year—listen to Grandma. Every time I turn around there she is, right again. Remember how she

said to eat good healthy food? (I know you hid your peas in your napkin.) No dessert unless you eat your vegetables? Imagine telling Grandma that these days you get your nutrition from pills and powders rather than the earth or the sea? Can you see her eyes roll? Oh deary me darling, what are you thinking!!! Well guess what? Even the scientists at Harvard think she is right.\*

**There were some large-scale human studies published recently suggesting that getting our nutrition from supplements and vitamin pills might not be the best medicine. The bottom line they were reporting was that vitamins and supplements do not always have the health benefits we think they do and sometimes even cause harm. The problems begin to occur when we take our essential nutrients, which we need**

**in small doses, and feed ourselves very large pill doses. In theory this becomes similar to taking a drug.** Some examples are: the Sloan-Kettering cancer study that revealed that Vitamin C actually protects cancer cells more than normal cells. The Iowa Women's Health Study, 38,000 strong, showed that statistically women who took multivitamins had a higher risk of mortality. And how about the "SELECT Trial" published this month studying Vitamin E for the decreased risk of prostate cancer that proved it did just the opposite?

Enough already with all this fake stuff we put in our bodies. Apparently it isn't such a great idea. But HELLO, Grandma already told us that. (Let me please throw in a caveat here that if you are told by your doctor you need a nutritional supplement be sure to follow that advice.) Remember

when we were all told to eat margarine for our health? Now it causes cancer. We were told to not eat fat, then we were told to not eat carbohydrates. Grandma never wasted time on any of this dizzying nonsense. Let's not chase rainbows for the easy way out when there really isn't one. Yes, deary, you do need to eat healthfully if you want to lead a long healthy life.

The wisest advice is to eat good food for our nutrition, real gosh darn grown in the ground, harvested from the sea, raised on the land food. Let's eat it as fresh, local and natural as possible, prepared deliciously and nutritiously. And by all means, be sure to invite Grandma!

\*Read more at [www.hsph.harvard.edu/nutritionsource/what-should-you-eat/vitamins](http://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/vitamins) and online. [www.wsj.com/article/SB1001424052970204644504576650980601014152.html](http://www.wsj.com/article/SB1001424052970204644504576650980601014152.html)

## Holiday time is party time at Salty's.

SEATTLE & PORTLAND—What word do you associate with the word salt? Pepper, right?

During the holiday season, what word do you associate with the word Salty's? Party, right?

From Seattle, Washington to Portland, Oregon Salty's restaurant is the recognized destination

for seasonal parties. Who can't remember celebrating Christmas, Hanukkah or New Years at family gatherings and office parties in one of Salty's party rooms on Alki Beach, at Redondo Beach or on the Columbia River?

From intimate office parties to corporate, end-of-year extrava-

ganzas, Salty's is the stage where party professionals create fantasies fit for a Sugar Plum Fairy. Party rooms are decorated with seasonal trees, festooned with lights, where nutcracker ornaments and gingerbread treats welcome party-goers to the Land of The Sweets.

The combination of Northwest seafood cuisine, unparalleled waterfront views and a flair for conjuring unforgettable parties makes Salty's a

five-star choice for a party experience.

Each Salty's venue is supported by renowned chefs to prepare custom menus, appetizers, receptions, buffets and desserts. Salty's parties are choreographed by a seasoned staff of caterers, who direct the star performers, entertainment, stagehands and supporting roles for bakers, florists, photographers, ice carvers and limo drivers. Call and ask to speak to a party planner today.

## How to handle the in-laws cocktail class.

SEATTLE—This holiday season learn how to handle the in-laws with familiar cocktails in an absolutely relative class.

Chef Jeremy of Salty's on Alki will demonstrate the art of mixing five drinks from Salty's bar menu, each paired with snacks from West Seattle's landmark restaurant to complement the holiday spirits.

The five drinks on the syllabus for Chef Jeremy's How To Handle the In-Laws Cocktail Class are:

- Skinny Colada*
- Sexy City Cosmo*
- Johnny Appleseed's Darkside*
- Cranberry Spiced Mojito*
- Hot Buttered Rum*



Chef Jeremy offers this teaser recipe for Salty's Skinny Colada. Ingredients are 1 shot passion fruit rum, ¼ oz. simple syrup, ½ oz. lemon juice and 3 oz.

coconut water. Fill a shaker with ice. Add all ingredients to the shaker. Shake for 15 seconds. Strain into a sugar-rimmed martini glass.

The one-hour class is limited to fifty guests and will be offered on

Thursday, December 15 at 6:00 p.m. Samples of the drinks and snacks will be served. Students who pass the class will go home with recipes for the cocktails and food creations. Class costs \$30. Ask your server to make a reservation for you or call us at 206.937.1600.

## Now serving live music in the café-bar.

SEATTLE—Seattle jazz singer, Elizabeth Dawson, will be the opening act on December 2, when live music returns to Salty's on Alki. With vocals described as "magical" and "mesmerizing," Seattle's singing star will enchant guests in Salty's Café-Bar on Friday from 8:00 to 10:00 p.m. Accompanied by Michael Cosgrove on guitar and Rod Backman on bass, Seattle's jazz enchantress will channel her favorite muse, Billie Holiday, pay tribute to Cole Porter and Jobim and sprinkle in a few holiday favorites.

On Saturday, December 3, Salty's stage will rock to Poodlebomb, when the self-described *shlock and roll* band detonates musical mayhem on Alki Beach. Poodlebomb's demolition team is Paul Kroeger, lead poodle, Mark Fluegel, bass bomber, and



Chris Czichas, percussion specialist first class. Join us Saturday 8:00 to 10:00 p.m.

Here's December's lineup:

*Fri. Dec. 2—Elizabeth Dawson*

*Sat. Dec. 3—Poodlebomb*

*Fri. Dec. 9—Cory Wilds Band*

*Sat. Dec. 10—to be announced*

*Fri. Dec. 16—Myles Crew*

*Sat. Dec. 17—Paul Kroeger*

*Fri. Dec. 23—Elizabeth Dawson*

*Fri. Dec. 30—Myles Crew*

Salty's Café-Bar features Friday and Saturday Late Night Happy Hour from 8:00 to 10:00 p.m. with yummy appetizers to pair with wines by the glass, brews on tap and favorite bottled beer. Hurry and get your spot because seating is first come, first served.

## Taste the magic of our Santa brunches.

SEATTLE—"Salty's is a brunch place the way *Citizen Kane* is a movie. No matter what you think of it, hordes of people will tell you it's the finest ever, no question." (NWSOURCE 2007)

Salty's wins best brunch in every Seattle city poll year after year, hands down. During the holidays, it's a must-do! We bend over



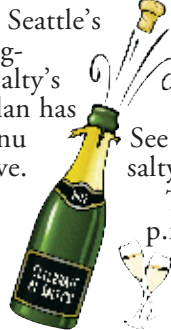
backwards to dazzle you with our decor, delicious dishes, and Santa arrives for photos with you—or your kids! Ho! Ho! Ho! **Old Saint Nick will join you on these weekends dates: 3, 4, 10, 11, 17, 18 and Christmas Eve. Ballerinas from Evergreen City Ballet visit Dec. 4 and 17, from 10:00 a.m. to noon.** View our brunch menu at [salties.com/seattle](http://salties.com/seattle).

## Ring in the New Year on Alki Beach.

SEATTLE—Salty's is Seattle's No. 1 location for ringing in the new year. Salty's Chef Jeremy McLachlan has designed a special menu just for New Year's Eve. Your options include spectacular treats like Dungeness Crab-Stuffed King Salmon, Live Maine Lobster,

Tableside-Carved Chateaubriand for Two, Lavender-Crusted New Zealand Rack of Lamb. See the complete menu at [salties.com/seattle](http://salties.com/seattle).

The first seating is at 6:00 p.m. with last seating at 10:45 p.m. Make reservations today!



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



## Redondo chef's blog.



By  
Chef  
Gabriel  
Cabrera

REDONDO BEACH—During late fall and all thru the winter months, as we all know, our precious fresh wild halibut and salmon from the Pacific Northwest is not available. Believe it or not, this is when the fun really begins for my kitchen team. We find ourselves calling all of our connections around all the waters of the world like Hawaii, Fiji, Costa Rica, Mexico, Australia, just to name a few. When we find out what species of fresh

fish are available, we ask our dear friends to send us a sample so we can try different preparations and decide what would be best for our guests. Sounds like a lot of fun, huh? Well it really is! My kitchen team gets to see and try the very best that each body of water has to offer almost daily. Then we dream up preparations to make the best of the best! So we invite you to come on down or give me a call and find out what I have for you today. I guarantee you'll be pleased! Oh, and just in case you're in a state of panic right now, I will still have fresh frozen wild salmon daily and



we'll go out of our way to please you! Just tell me what you want!

Have you been to the Nutcracker Ballet? When you visit us at Salty's in December, be sure to ask your server for a 15% discount coupon for Pacific Northwest Ballet select performances of the Nutcracker. We have them ready for you!

## Holiday shows come with dinner/brunch.

REDONDO BEACH—Bring your show ticket to Salty's at Redondo and you can choose our Three Courses for \$30 Prix Fixe Dinner Menu or receive \$5 off adult-priced Sunday Brunch.

**Evergreen City Ballet**  
**The Nutcracker:** The whole family will enjoy this magical production of *The Nutcracker* by Evergreen City Ballet. Watch Clara as she dances her way through the Christmas party. See the Nutcracker Prince battle with the Rat King and find their way to the magical Kingdom of the Sugar Plum Fairy. Evergreen City Ballet is a non-

profit organization located in a state-of-the art, custom-designed facility in Renton. They provide professional training and



performance opportunities to young people. Call 425.228.6800 or visit [evergreencityballet.org](http://evergreencityballet.org) for more. Show dates are:

AUBURN PERFORMING ARTS CENTER  
SAT. DEC. 10—1:30 & 7:30; SUN.  
DEC. 11—1:30 & 5:30

RENTON IKEA PERF. ARTS CENTER  
FRI. DEC. 16—7:30; SAT. DEC. 17—  
1:30 & 7:30; SUN. DEC. 18—1:30

### Centerstage Theatre

**Pinocchio:** *Pinocchio* starts November 26 and runs through December 23. This is a big, boisterous musical, a riot of laughter, corny jokes, wild costumes and improbable situations. *Pinocchio* is ideal holiday fare for kids from 5 to 105, so bring the whole family! Visit [centerstagetheatre.com](http://centerstagetheatre.com) or call 253. 661.1444 for tickets.

## Dickens carolers Dec. 8.

REDONDO BEACH—The Argosy Christmas Ship™ Festival has been a holiday Northwest tradition for 62 years. From the flotilla of ships to the crowds of people who gather onshore, this celebration is one of the gems of the holiday season. Each night, from December 1 to 23, the Argosy Christmas Ship™ sails to different Puget Sound waterfront communities. **Salty's at Redondo Beach is scheduled for Thursday, December 8, from 8:50 to 9:10 p.m.** Choirs on board sing 20-minute performances, all broadcast via a state-of-the-art speaker system. It's a holiday celebration not to be missed.

## Taste the magic of the holidays.

REDONDO BEACH—We bend over backwards to dazzle you with our decor, delicious dishes and Santa's arrival for photos with you—or your kids! Ho! Ho! Ho! Bring the entire family for a photo with Santa! Large party? No problem! Here's our holiday schedule:



**City Ballerinas Dec. 4, 11**  
(10 a.m. to noon)  
1st Seating 9 a.m.,  
Last Seating 1 p.m.  
**Adults \$38.99, Ages 6-12**  
**\$14.99 (5 & under free)**  
**Christmas Eve:**  
**Saturday, Dec. 24**  
Lunch: 1st Seating 11:30 a.m., Last Seating 3 p.m.  
Dinner: 1st Seating 4:30 p.m., Last 9 p.m.  
(Closed Christmas Day)  
**New Year's Day:**  
**Sunday Brunch, Jan. 1**  
1st Seating 10 a.m.,  
Last Seating 1p.m.

**Sunday Brunch**  
1st Seating 9 a.m.  
Last Seating 1 p.m.  
**Adults \$36.99, Ages 6-12**  
**\$14.99 (5 & under free)**  
**Santa Sunday Brunches**  
Dec. 11, 18 with Evergreen

## Ring in the New Year at Redondo Beach.

REDONDO BEACH—Don't miss South Seattle's No. 1 location for ringing in the new year. Enjoy a celebration of sparkling wines and Champagne along with live music with Corey Wilds Band from 9:00 p.m. to midnight and a gala menu by Executive Chef Gabriel Cabrera. The menu features Wild Salmon,

Seared Sea Scallops, Mahi Mahi Oscar, Seafood Cioppino, Dungeness Crab-Stuffed Salmon, along with Live Maine Lobster, King Crab Legs, or choose Classic Filet & Lobster or our Prime Top Sirloin.

### Redondo live music for December.

*Fri., Dec. 2—Myles Crew*  
*Fri., Dec. 9—Myles Crew*  
*Fri., Dec. 16—Cory Wilds Band*  
*Sat., Dec. 17—Cory Wilds Band*  
*Fri., Dec. 23—Poodlebomb*  
*Fri., Dec. 30—Mike Roy*  
*Sat., Dec. 31—Myles Crew*

View the complete menu at [salties.com/redondo](http://salties.com/redondo). First seating is at 4:30 p.m. with last seating at 10:00 p.m.



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## Portland chef's blog.



By Chef  
Josh Gibler

PORTLAND—For those of you with kids (or for the kid at heart in all of us), I hope that you don't miss the holiday magic at Salty's. Here are my **Top Ten Things Not To Miss In December at Salty's in Portland:**

**1) The Nutcrackers.** They are life-sized and hand-painted by Northwest artists. Visit [saltys.com](http://saltys.com) for the video.

**2) Sunday Brunch.** Seriously, it's the best way to impress your holiday guests. Tip: Add bottomless champagne/mimosas for 5 bucks.

**3) New Year's Eve.** Lobster Bisque. Lobster Risotto. Dungeness Crab with Champagne Blood Orange Gastrique. Need I say more? Tip: Make reservations, we fill up fast!

**4) New Cocktail Menu.** I like the James & Ginger (Jameson, ginger purée, lime, soda) but you may prefer the Raspberry Beret (Monopolowa vodka, Chambord, white crème de cacao, hot cocoa and whipped cream).

**5) Santa.** St Nick will be here 10:00 a.m. to 1:00 p.m., December 4, 11 and 18 for Sunday Brunch. Tip: bring your camera and take pics. He parks on the roof so there is still plenty of complimentary valet parking for you.

**6) Mel Brown.** The incomparable smooth drummer and NE PDX resident. Tip: Buy the guy a White Russian and ask him to tell you about the time Diana Ross locked him in his hotel room.

**7) Dessert.** Enjoy the view of the Columbia River and have your cake, too! Tip: If you love our White Chocolate Mousse Cake, order a whole cake *to go* for only \$35.

**8) Christmas Ships.** They are here December 8 to 20. The fleet lingers in front of Salty's as they assemble into formation. Tip: Head to our viewing deck and enjoy cocoa and coffee and fuzzy fleece blankets.

**9) Scavenger Hunt.** We are hiding twelve German glass Nutcracker ornaments. Play to win! Tip: "Like" us on Facebook ([saltys-portland](http://saltys-portland)) and get clues first.

**10) Seafood.** Yes, it's our own vocabulary word. *See* (the view) + *food*. We were voted Portland Citysearch's Best Seafood in 2010 and 2011. Come see us! Tip: Listen for our daily specials; we bring in fresh fish we are excited about.

## Whoa! Portland Sunday brunch is now on Saturdays, too, in December only.



PORTLAND—Whoa! Our unmatched, award-winning, spectacular Sunday Brunch is now on Saturdays in December.

It includes the same great award-winning Sunday-style service, a mind-numbing variety of all you can eat Dungeness crab, peel-it-yourself shrimp, hand-carved roasts, pasta bar, oyster bar, waffles, 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 Columbia River postcard views, the ever-sollicitous waitstaff and the kid-friendly setting, and you'll see why we win accolades year after year.

For Saturdays, December 3, 10 and 17, the first seating is 9:15 a.m. and last seating is 1:00 p.m. The price is \$37.99 for adults (or choose \$42.99 for bottomless champagne or

mimosas), and \$1.50 per year of age for children age 12 and under.

On Saturday, December 24, join us for our Christmas Eve Buffet with first seating at noon and last seating at 8:00 p.m. The price is \$47 person or \$54 with bottomless champagne or mimosas.

Peruse our world-famous brunch menu at [saltys.com](http://saltys.com), then call us at 503.288.4444 for reservations or make reservations online.

## Mel Brown and Jof Lee play for you Fridays.

PORTLAND—Columbia guests and staff in Portland are honored to be in the presence of greatness every Friday night. Come as you are starting at 7:00 p.m. to watch a music pioneer and jazz legend keeping the beat alive. We're talking about Portland jazz giant Mel Brown who was a double winner at the Portland Music Awards in February 2009 when he was honored with both the Pioneer and Outstanding Achievement in Jazz awards. He's also an Oregon Music Hall of Fame inductee and has played with the likes of Diana Ross, The



Temptations and other Motown legends.

Brown's trio playing on the weekends at Salty's includes pianist Jof Lee, who started his jazz career through the urgings of Stan Getz, and Tim Gilson charms us on his bass.

A long-time resident of northeast Portland, Mel is not only a renowned drummer but also a father, husband, grandfather, drum instructor and accountant. "Feel free to chat him up during breaks. Mel is just about the friendliest celebrity you will ever meet," says Managing Partner Linda Addy.

## Ring in the New Year on the Columbia.

PORTLAND—Don't miss Portland's No. 1 location for ringing in the new year. The menu by Executive Chef Josh Gibler features three courses with a champagne flute for yours to keep as memento of toasting the arrival of 2012!

The first course includes your choice of cocktail (or choose sparkline wine):

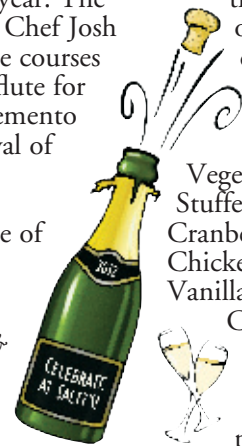
**AULD LANG SYNE** Pomegranate Puree & Sparkling Wine

**TIMES SQUARE** Gin, Cranberry, Lime, Sugared Rim

**FATHER THYME** Whiskey, Thyme, Lemon, Soda

Lobster Bisque, Dungeness Crab Cake or Oysters on the Half Shell among options on the first course. Entrees include Lobster Trio, Roasted Pork Loin, Dungeness Crab, New York Strip, Vegetable Napoleon, Crab-Stuffed Salmon or choose Cranberry & Brie-Stuffed Chicken Breast. Lastly choose Vanilla Crème Brûlée or Dark Chocolate Tart with Espresso Creme for dessert.

First seating is at 5:00 p.m. with last seating at 10 p.m. View the menu at [saltys.com](http://saltys.com).



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