

# FISH FINS & TALES

Brought to you by



FINS Coastal Cuisine

1019 Water St

Port Townsend, WA 98369

360•379-FISH www.finscoastalcuisine.com

January 2002 issue

Dear Valued Friends & Loyal Customers,

Since opening FINS in mid-June, we are happy to say we have succeeded in offering the quality and style of food in a quiet waterfront venue that we have been delivering through Dream City Catering for the last several years. FINS gives the definitive answer to the question: “Where do I get fresh fish and a great water view in this town?”

Much has been learned about how to run a new restaurant in the middle of an economic downturn and the aftermath of the tragedy of September 11. Although we expected a slowing during the winter season, we have had to downsize staffing in all areas for the first time ever, and it was very difficult being the person to deliver the news. Despite this, in November, FINS gave the best grand opening martini party in the history of Port Townsend with over 120 in attendance.

Our goals remain optimistic for the coming year with many plans for growth and development. We are looking forward to offering special events such as the book dinner series (see page 2), martini dinner classes (see page 4), guest chef/wine dinners and cooking classes.

I want to extend a special thanks to all of our skilled staff, particularly the awesome chefs. And, my heartfelt thanks and love goes to my family for putting up with my impossibly long hours.

We have received such wonderful support from our community as we venture to bring good taste and flavor to Port Townsend residents and visitors. We look forward to seeing you at FINS in the near future.

Sincerely,

Joann Saul



## The Little Prince Settles in Port Townsend

by Pamela Felke

CHEF'S CORNER

Those of us who know and love Chef Seaver are certain that even as a wee one he found his way to the kitchen when he found an abundance of ladies in attendance. We're all grateful that his cunning grandmother funneled his prolific energies into a fruitful discipline. The search to further his experience began.

The motivation of a wiley young man must be met with discipline, so Douglas pushed forth to study under celebrated German Chef Bob Wierly at Interlaken Resort in Lake Geneva, WI. He acquired the fundamentals of continental cuisine in the Midwest. An apprenticeship to Chefs Michelle Marcais and Bernard Gillas followed, courting Doug's senses with classical French fare.

Go west young man! Doug then partnered with Chef Chris Walsh where the limitless creativity of “haute nouvelle” California Cuisine set his soul free. After a two-year magic bus ride, Seaver needed to set his own style—something less but more!

But maybe “where it was at” was on the East Coast. The Boston Harbor Hotel offered the opportunity of Saucier and upward mobility to a large team of culinary pros. Structure in this atmosphere was paramount; yet after his California experience, Doug knew that operating options were viable in many

(continued on page 3)



Fins proudly presents...  
**THE BOOK DINNER SERIES**

Hosted by Pamela Moore Dionne

Join Pamela Moore Dionne for dinner and a discussion of the novel "CHOCOLAT" at the premiere of the Book Dinner series, sponsored by Fins Coastal Cuisine. Our first dinner discussion meets at Fins on Tuesday, January 8, 2002, and continues once a month throughout the year with a new book each month. Dinner menu will be chosen to reflect the book being discussed at each meeting.

Ms. Dionne is a gourmet cook, poet and writer, online publisher, and accomplished visual artist. She has studied the art of cooking for a number of years, including workshops with Julia Child and Gerard Petit as part of her education in fine cuisine. Dionne is new to Port Townsend having arrived in May of 2000 with her husband Ron and a now 14-year-old mutt named Albert Schweitzer Einstein.



**CHOCOLAT**  
Dinner Menu

January 8, 2002

\$35/guest

*Call for reservations*

**Salad**

Bitter Greens tossed with toasted smoked almonds, roasted beets, Chevré & shaved Belgium chocolate in a balsamic rosemary vinaigrette.

*Wine:* Eyrie Pinot

**Entree**

Grilled Hanger Steak with Tillacherry pepper, brandy & savory chocolate sauce with pommé frites, roasted shallots & garlicky spinach

*Beer:* Elysium Porter

**Dessert**

Triple Chocolate Paté with candied orange, Marscapone cheese and lavender

*Wine:* Warres Warrior Port

**CHOCOLAT**

By Joanne Harris

A review by Pamela Moore Dionne

Meet Vianne Rocher, her daughter Anouk, and the child's imaginary rabbit as they blow, almost literally, into Lansquenet-sous-Tannes in rural France during Lent. The clash between Vianne and the local church begins when she sets up a chocolate shop at a time when the church expects parishioners to give up many of life's luxuries as an act of penance. One-by-one the townspeople succumb to Vianne's chocolate and charm. The story becomes a battle of good vs. evil in the guise of a curé called Reynaud and Vianne herself. But who can tell which of the combatants is truly in league with evil?

Vianne is a chocolate-maker of magical talent with a past that she relates in flashback memories as cryptic as they are mythical. She has an uncanny insight into the townspeople of her newly adopted home, one that allows her to "know" many things about strangers without asking a single question. This knowledge usually includes the favorite chocolate candy of each person she meets—with rare exception.

This book will introduce you to Armande, an active 80-year-old woman with attitude and a daughter rigid as the marble on which Vianne works her candy. You will also meet Guillame with his dying dog, the kleptomaniac Josephine, and her brutish husband Monsier Muscat.

Join Vianne for her Grande Festival of Chocolate. It sets off a full-fledged battle between dogma and the philosophy of sensual pleasure as represented in the richness of chocolate.

Join me for a night celebrating this fine book and its accompanying dinner at FINS on Water Street.

**February's book dinner selection**

Stuffed: Adventures of a Restaurant Family by Patricia Volk. (This quirky, energetic family saga is a humorous survival story par excellence.)



by Stephen Tuten



*Is this meal right with white tonight? Or will the wine snobs wish me dead if I don't drink red?*

Long stands the argument over red vs. white and when it is appropriate and inappropriate to enjoy either one when dining. We as a wine-drinking public have certainly evolved past the point of prosaic pairings of red wines with red meats and white wines with fish, fowl, veal and pork. On the contrary, nothing pairs up better with a fine pork tenderloin or crispy duck breast than a nice fruit forward Pinot Noir, Rioja, or Portuguese Meritage.

Examples of "odd or uncommon" pairings abound. I have many times enjoyed a hearty steak with a nice full-bodied French White Bordeaux. I often see patrons dining on salmon and toasting it with a nice Pinot or Merlot. Chef Doug has paired Cabernet cream sauce with an Ahi tuna dish that he rotates on and off our every-changing menu. The right wine with the dish you are enjoying honestly boils down to how experienced a palate you have. Developing the ability to draw parallels between the spices of a dish and the characteristics of a wine can make for an ecstatic dining experience.



So, as you are dining at FINS, try being a bit daring. All of our glass pours are available in 2 oz. portions which gives you the opportunity to experiment. Ask me or your wait person what may be an interesting pairing—we love to answer questions.

Cheers,

**Newsletter Staff**

*Editor* Pamela Felke, Diane DiPrete  
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*Writers* Pamela Felke, Stephen Tuten, Diane DiPrete, Pamela Moore Dionne

**THE LITTLE PRINCE...** (cont'd from page 1)

forms. So Moncef Meddeb plated independence for Doug to create his own structure at the Harvard Bookstore Cafe/A North African/French menu. But Moncef was so well known, Chef Doug's efforts remained behind the swinging kitchen doors. He wanted to be "The BIG SHOW"—and deservedly so.

Owner Rick Katz handed Doug the local's pick Brentwood Bakery where he ran with it, winning the Best of Boston Award for his stellar performance. And what do all performers want? A bigger audience, of course.

Eat Well, Inc., courted our man, convincing him to command Tosca's, a south shore high profile restaurant serving 400-500 guests per night. His role was so valuable that he was awarded his own new venture—THE FIRE KING BISTRO. Chef Seaver designed the kitchen, the bistro and the menu with a Neo Classic monthly bill of fare. Between the success of the kitchen and multiple charity benefits, Doug was the talk of town.... and the busiest man around. Something had to give.

Early in 1998, a kind man bearing bread walked into The Public House....



Sunset  
 Special  
 20% Off  
 Dinner Entrees

Sun-Thurs 4:30-6:00pm  
 One discount per visit, with coupon only.  
 Offer expires 1/31/02.

Succulent  
 Seafood  
 Beautiful  
 View

Reservations recommended.  
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 Port Townsend



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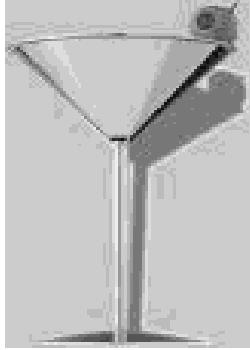
**FINS**

*presents*

**The Art of the Martini**  
**Martini Class**

(accompanied by cocktail fare)

Friday, January 18, 2002  
 7:00-9:00pm  
 \$40.00



**Please join us as Patrick Boyd and Stephen Tuten explore the mystique, the history and the stories of the ultimate classic cocktail. Emphasis will be on preparation, presentation, food pairing and just having a good time.**

The pre-registration fee is \$25. A material fee of \$15 will be due on the day of the class. For more information or to sign up, please call 379-FISH.

**FINS CALENDAR JAN 2002**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 New Year's Day	2	3	4	5 Gallery Walk & Dinner at Fins?
6	7	8 1st Book Dinner: "Chocolat"	9 Wanderlust Series	10	11	12
13	14	15	16 Wanderlust Series	17	18 Martini Dinner @ Fins	19
20	21	22	23 Wanderlust Series	24	25	26
27	28	29	30 Wanderlust Series	31		