

## Join me Friday! Succulent hook-and-line caught salmon, French wine pairings... and the view!

Hey Tom,

What are you doing *next Friday*?

Are you up for an *incredible meal, a one-of-a-kind selection of wine, and the best view on the West Coast*?

Last week, I had one of the best dinners I've had in ages. I went to this place I've been going to for years. It's out on Chuckanut Drive, just outside of Bellingham. It's called **the Oyster Bar**.

Imagine sitting on the deck *overlooking Puget Sound*. Just behind you is the glass wall of the restaurant. The sounds of the main restaurant remain inside, except for the occasional sense of activity in the restaurant as your server opens the door. You hear the breeze rustle through the trees.

You choose oysters on the half-shell to begin your feast. *Kumamoto and Royal Miyagi oysters* on a bed of ice, served with your Sancerre, a 2015 *Domaine Andre Vatan Sauvignon Blanc* from the Loire Valley. You breathe in the *aroma of minerals and grass* wafting from your glass. *Heavenly!*

Biting gently through the slight crispness of your fresh oyster, you sip your wine. *The tartness of the Sauvignon Blanc blends with the flavors of the sea in the oysters. A perfect match.*

“... this ‘very special’ high-end seafood lodge is ‘worth the drive’ 90 minutes from Seattle if only for the ‘plump, fresh and divine’ oysters served within sight of their beds...”

- Zagat.com restaurant review site

On the menu, you'll see seven other varieties of oysters. All harvested from the local waters of Puget Sound and Vancouver Island.

*And that's just for starters.*

Next comes *the salad, a unique blend of figs, roasted pears, watercress and endive*. The crisp Sancerre softens the sweetness of the figs and pears and brightens your palette.

You nibble the salad and sip your wine as you flip through the wine list.

Possibly "*wine encyclopedia*" might be a more accurate term. Inside you discover unusual and hard-to-find wines from all over the world. You're impressed by the selection. (That's not an easy feat, I know).

You're not the only one who's impressed with this list. **THE WINE SPECTATOR** has it on their **WORLD WINE LIST**. They've given it their **BEST AWARD OF EXCELLENCE** every year since 1990. For 27 straight years!

Your server arrives with your next course, *the Mushroom, Potato, and Leek Soup*. You savor the aroma of the *three types of mushrooms* as you hear the *gentle pop of the cork from your next bottle of wine*.

You taste a splash of the 2008 *Vosne Romanee Vieilles Vignes*, a French Burgundy by *Cecile Tremblay*. **Excellent**. You leave the wine to breathe a little before the entree arrives.

Sitting back in your chair, you gaze out over the railing at the blue waters of *Samish Bay* as you finish your Sauvignon Blanc. In the background, the sun slips down behind the *San Juan Islands*. 150-year old Douglas fir trees, two-and-a-half feet thick at the base, frame the view. The deck seems like a tree house suspended among the trees.

"absolutely stunning views of Samish Bay... Every seat has a prime view of the Bay!!"

- Review by Steve S. on TripAdvisor.com

As you enjoy the view, you can hear the murmur of guests, laughter, and an occasional clink of wine glasses in the background.

Then your entree arrives. ***Wild hook-and-line caught Alaskan Copper River king salmon***, roasted on a cedar plank with oyster mushrooms, balsamic raspberry butter, and leeks.

You grew up in the Northwest. You know how to cook salmon. And so does the chef. He's roasted the salmon just enough to cook the outside and leave the inside rare and juicy.

The first bite melts in your mouth almost like butter. All that wonderful fish oil releasing it's ***soft, distinct Copper River flavors***. The light Burgundy matches the richness of the salmon and leaves your pallet fresh and craving the next luscious bite.

Now, there's salmon, there's fresh local caught salmon, and then there's *freshly flown-in Alaskan Copper River king salmon*. These fish develop *rich belly fat* in the icy northern waters for their long trip up river. That's what gives them their ***exceptional flavor***.

***No other river produces such exquisite salmon. Very few are caught each year, and the early summer season is short.***

***You need to enjoy these fish during the very short time they're available.***

“Copper River Salmon has always been a big deal... the salmon really is delicious, it's more decadent than other fish. The color is redder and I like the mouth-feel; it's very tender and moist. It's fattier than a lot of salmon... it never disappoints.”

- Executive Chef Steve Anderson of Ivar's Salmon House on  
seattlerefined.com

As you savor the last bite of your salmon, the server brings you the dessert menu. And you were just beginning to feel full.

But you look at the menu of *fresh, homemade desserts*. Rich, but not too sweet. Full of butter, cream, and select ingredients.

You give in to your craving and order the *flourless Chocolate Truffle Cake*. Matching it with a 2004 Rhone Valley *Muscat* from *Domaine de Durban* seems like the best choice.

*The flavors of peaches and apricots in the wine blend with the rich chocolate cake in your mouth. **Another perfect pairing.***

I've gone on too long here in this email. I tend to get lost in *memories of fine food, wine, and views of the sea!* I have many fond memories of meals at the Oyster Bar. You'll see why when you go.

**Why don't you join me there FRIDAY EVENING NEXT WEEK?**

***The Copper River king salmon is in now. It'll be out of season in a couple of weeks.*** And availability late in the season depends on the weather. ***You don't want miss out!***

Hit reply now and let me know. I'll call to confirm the reservations.

***I was so sure you'd say yes that I've already reserved a table on the deck for 6:30 p.m.***

I'll see you there! Be sure to eat a light lunch on Friday!

All the best,  
Joe Nattress

Note: This writing sample demonstrates my writing skills and marketing knowledge. It is was written for a professional copywriting course offered by American Writers & Artists, Inc. (AWAI).