#### FOR IMMEDIATE RELEASE

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Join Tulalip Resort Casino Chefs during their Luscious Caramel Dining Event this April and May Here's What Happens When Caramel Goes Savory

Tulalip, Washington — Ask any of the Tulalip Resort Casino chefs why cooking with gooey, creamy caramel isn't just for desserts and they will share why these savory caramel ingredients are also excellent in any dish. There's something about it - the color, the smell, the taste and the texture that just gets everyone excited and happy. Guests can enjoy the many Luscious Caramel dishes at any of Resort's dining venues April 1 through May 31, 2019.

"I asked my chef team to do an exploratory caramel odyssey to stretch their culinary mind on how to turn this favorite American confection into a balanced and tangy culinary experience for our guests. The chef team didn't hold back! They embraced the sweet, toasty, buttery flavors and balanced it with a variety of savory ingredients to create their one-of-a-kind caramel masterpieces," shares Executive Chef Perry Mascitti.

Here's a sample of the decadence to come this spring at Tulalip Resort Casino. And hurry because these Luscious Caramel creations are offered for a limited time.

# **Destination Dining:**

<u>Blackfish Wild Salmon Grill & Bar</u>'s Pork Belly with Savory Caramel is topped with a lightly spiced caramel-whiskey sauce accompanied by a fresh apple and orange laced Kimchi. Dinner guests can end their meal on a sweet note with Pastry Chef Nikol Nakamura's Coffee Caramel Sundae loaded with vanilla bean ice cream, candied pecans, chocolate ganache, and topped with whipped cream and caramel shards.

<u>Tula Bene Pastaria + Chophouse</u> is featuring their local Cherry Wood Grilled Spring Lamb Chops with an Antica Vermouth balsamic caramel, English peas, roasted crimini and saffron. For La Dolce Vita (the sweet life)—guests can indulge in Pastry Chef Nikol Nakamura's confections with Tula Bene's Tartufo made with burnt caramel gelato Tartufo, Luxardo Cherries, biscotti, hazelnut crunch and brandy caramel sauce.

## **Casual Dining:**

The Draft Sports Bar and Grill are in the game with a Soy Caramel Crispy Fried Chicken, and D' Anjou Pear Sandwich layered with mixed greens, drizzled with their house-made soy caramel sauce on a toasted Challah Bun. Served with a side salad tossed in a sesame dressing.

For <u>Journeys East</u>, it's all about their Thit Kho To (caramelized pork), a rich caramelized pork belly prepared with caramelized sugar, fish sauce, coconut water and black pepper. Served with pickled vegetables, hard-boiled egg and steamed rice.

At <u>Cedars Café</u>, guests can start their day with a Double Chocolate Caramel Cheesecake Turtle Waffle. This is no ordinary waffle made with chocolate chips, caramel cream cheese, topped with caramel sauce and candied praline pecans. Craving a Salted Caramel Cake? End the meal with a slice covered with an apple-cranberry compote and caramel whipped cream.

The <u>Eagles Buffet</u> team is featuring a fresh Caramel Glazed Cod special, which is marinated in a ginger scallion glaze and garnished with their house-made caramel fish sauce.

## **Fast Casual Dining:**

<u>Blazing Paddles Stone Fired Pizza</u> is getting fired up with their Banana's Foster dessert pizza made with Tulalip's signature fresh dough, cinnamon streusel, fresh bananas, dark rum, finished with Bavarian cream and caramel sauce.

Head over to the <u>Carvery</u> and <u>Hotel Espresso</u> for a fresh Arugula and Fuji Apple Salad tossed with salted caramel pecans, cranberries and their house-made caramel vinaigrette.

With so many tempting choices, it will require more than one visit to Tulalip Resort Casino this April and May. For more information about Tulalip Casino Resort, or to reserve a table at one of the Luscious Caramel restaurants, visit <u>tulalipresort.com</u>.

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#### **About Tulalip Resort Casino**

Award-winning Tulalip Resort Casino is the most distinctive gaming, dining, meeting, entertainment and shopping destination in Washington state. The AAA Four-Diamond resort's world-class amenities have ensured its place on the Condé Nast Traveler Gold and Traveler Top 100 Resorts lists. The property includes 192,000 square feet of gaming excitement; a luxury hotel featuring 370 guest rooms and suites; 30,000 square feet of premier meeting, convention and wedding space; the full-service T Spa; and eight dining venues. It also showcases the intimate Canoes Cabaret and a 3,000-seat amphitheater. Nearby, find the Hibulb Cultural Center and Natural History Preserve, Cabela's and 130 designer names at the Seattle Premium Outlets. The Resort Casino is conveniently located between Seattle and Vancouver, B.C. just off Interstate-5 at exit 200. It is an enterprise of the Tulalip Tribes. For reservations, please call 866.716.7162 or visit us at Tulalip Resort Casino. Connect with us on Facebook, Twitter and Instagram.

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