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IT'S ALL ABOUT BLACKBERRIES THIS AUGUST AT TULALIP RESORT CASINO Celebrate Summer Fun with these Blackberry Inspired Dishes

Tulalip, Washington — Tulalip Resort Casino chefs are celebrating Summer Berry Fun this August with locally grown blackberries. They have created a selection of berry masterpieces using these little bright purple cluster bombs, and like mad food scientists, the chefs wanted to offer guests a range of sweet, savory and spicy dishes at their restaurants.

"Eating fresh blackberries brings back wonderful summer memories for me," shares Executive Chef Perry Mascitti. "My mom and dad would take the entire family on a long summer vacation road trip from California to the Pacific Northwest. During our road trip, I clearly remember stopping along the way to pick Oregon and Washington blackberries. With this year's summer bounty upon us, I asked my chefs to bring this local summer treat to their restaurants, so we could share these amazing berries with our guests."

The local blackberry season is short-lived, so these sweet local berries are available during August and September.

Here is a sample of Tulalip's blackberry creations.

Destination Dining:

<u>Blackfish Wild Salmon Grill & Bar</u>'s Scallops and Blackberry Bourbon Jam is prepared with seared jumbo scallops and served with their house-made blackberry bourbon jam, lightly curried couscous, baby carrots and sugar snap peas.</u>

Grilled Fresh Pacific Halibut is topped with a fresh Rainier & Bing cherry salsa accompanied by a jade blend gourmet rice tower, broccolini and baby carrots. Dinner guests can end their evening on a

sweet note with Pastry Chef Nikol Nakamura's Blackberry Concorde Cake featuring tempting layers of meringue, whipped cream and fresh blackberries.

<u>Tula Bene Pastaria + Chophouse</u> is featuring their Blackberry Glazed Mishima Steak Salad tossed with a mâche salad. Carving a sweet finish to your meal, try Pastry Chef Nikol Nakamura's lemon filled Ricotta Fritters with sugared blackberries.

Casual Dining:

At <u>Cedars Café</u>, guests can sink their teeth into the sweet, salty and spicy Blackberry Turkey Melt, which is filled with chef's scratch-made blackberry jam, bacon jam, creamy brie and Havarti cheese, fire-roasted jalapeño on grilled sourdough. Served with a choice of French fries or their house-made kettle chips.

To end the meal on a sweet note, order one a slice of their Blackberry Lemon Cheesecake Trifle. It's made with layers of white cake, cheesecake mousse, lemon curd and blackberry compote.

<u>The Draft Sports Bar and Grill</u> will be grilling their Blackberry Burger made with a 1/2-pound handmade burger patty smothered in blackberry pickled red onions and Muenster cheese. Served with house-made blackberry mayonnaise, romaine lettuce and fries.

At <u>Journeys East</u>, it's all about their Blackberry and Smoked Salmon Sushi made with fresh blackberries, house-smoked salmon, avocado, blackberry glaze and a blackberry cream cheese.

<u>Eagles Buffet</u> is showcasing their Smoked Pork Ribs enrobed in a decadent and tangy Northwest Blackberry BBQ sauce.

Fast Casual Dining:

<u>Blazing Paddles Stone Fired Pizza</u> is getting fired up about their Blackberry Pizza made with fresh blackberries, blackberry bourbon jam, Italian hot ham, olive oil, ricotta and parmesan cheese, arugula, black pepper and red onion.

Looking for a quick bite to eat? Head over to the <u>Carvery</u> or <u>Hotel Espresso</u> for their Northwest Blackberry Snack Tray, which filled fresh blackberries, Beecher's Marco Polo cheese, Tillamook Smoked Cheddar, blackberry cream cheese, salami, roasted nuts and house-made crostini.

With so many blackberry-inspired dishes, it could require multiple visits to Tulalip Resort Casino during the month of August. For more information about Tulalip Resort Casino, or to reserve a table at one of their restaurants, visit <u>tulalipcasino.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 <u>Tulalip Resort Casino</u>. Connect with us on <u>Facebook</u>, <u>Twitter</u> and <u>Instagram</u>.

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