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SMALL VINEYARDS AND ITALIAN HERITAGE TAKE CENTER STAGE AT TULALIP RESORT
September's "Taste with Tommy" Event Features Two Days of Flavors, Tastes, and Scents

Tulalip, Washington --- Tulalip sommelier Tommy Thompson is constantly on the search for the extraordinary. During September's "Taste with Tommy" event, he will be sharing a pair of rare wine finds over two days of "la dolce vita". Thompson's Italian Heritage celebration begins on Friday the 9th in the resort casino's Orca Ballroom with a six-course traditional family dinner, paired with the top rated wines of Antonio Sanguineti and Podere Ciona wineries. This will be followed by an in-depth Small Vineyards Tour d'Italia tasting and food pairing in the Cabaret Lounge on Saturday the 10th.

Many of the Friday night supper dishes are drawn from Tulalip Executive Chef Perry Mascitti's family table. Recalling Sunday afternoon suppers at his Grandma Barbato's and Grandma Mascitti's homes Perry reminisces, "Both of my Grandmas had very different styles of preparation, but the same instinctive cooking from the soul attitude. It's their hands I remember...their working hands said love to their family and friends a million times. Braciolo is one of the courses for this special wine-dinner that bring me to that comfort place. I've put a few twists on the recipe, but Grandma's hands are always present".

Tulalip is delighted with this rare opportunity to host the winemakers from two outstanding artisan wineries. Antonio Sanguineti's wines are reflective of his flamboyant personality – they are remarkable Italian wines that garner constant praise. Often referred to as Il Maestro, he is known for lending sage advice to many of Italy's winemakers as well as for orchestrating musical blends that would make Verdi proud.

The Podere Ciona estate and vineyards are located in Chianti Classico, the oldest part of Tuscany's Chianti wine-growing region. Franco Gastteschi and his son Lorenzo manage the vineyards and cellars, which are famous for their Chianti Classico Riserva. These superior wines result from keeping grape yields very low, averaging one bottle per vine with harvesting done exclusively by hand.

In addition to crafted wines, Thompson and Mascitti have imported Perazzeta olive oil from the town of Montenero d'Orcia, near Montalcino for the dinner. Olive grower Alessandro Bocci takes his olive oil making extremely seriously. He hand picks all of the produce off the tree when the fruit is half green, half black. With a combination of 4 different types of olives, he then blends an intense fruity oil with remarkable viscosity which has won 'best in show' for 2 years running.

The evening begins with a traditional family social for mixing and mingling over wine and nibbles. The menu:

Antipasti

Warm freshly pulled mozzarella, marinated artichoke hearts, capicola, variety of salami, grissini, calamari caponata, marinated cremini mushrooms, tuna with hard boiled eggs, assorted olives, anchovies

NV Trevisiol Prosecco Extra Dry - 2008 Le Rote Vernaccia –
2008 Antonio Sanguineti Chianti DOCG - 2009 Antonio Sanguineti Nessun Dorma

Seated Menu

Ditalini Fennel Soup with Sausage

2009 Lo Triolet Pinot Gris

Boards of Polenta to Share

Prepared with gorgonzola, hazelnuts, roasted red bell peppers, fired zucchini blossom

2005 Podere Ciona Merlot

Bowls of Pasta with Scampi

Pasta with scampi, san marzano tomatoes, basil, walnuts, Parmigiano-Reggiano, and pancetta

2006 Podere Ciona Chianti Classico Riserva
2006 Antonio Sanguineti Vino Nobile di Montepulciano

Bracirole Filet Mignon

Roulade filled with prosciutto, fontina, mozzarella, pine nuts and hard boiled eggs, served with a tomato lemon-sage brown butter and roasted seasonal vegetables

2004 Antonio Sanguineti Brunello di Montalcino
2006 Poderi Elia Barbaresco Serracapelli

Mama's Garden Salad Bowl

Greens, asparagus and vine tomatoes, oregano leaves with olive oil and red wine vinegar

Dolce to share

Assorted Italian Cookies ~ Pizzelles, Chocolate-Cherry Biscotti, Anise-Almond Biscotti, Pignoli Cookies, Lemon-Ricotta Cookies, Pastry Ribbons with honey and powdered sugar, Pistachio and Dried Apricot Torrone

2009 Tre Donne 'Donna Blu' Moscato d'Asti

Saturday's Small Vineyards Tour d'Italia seminar, from 1 – 3 pm, will focus on the country's wines, regions, and food. Attendees will "tour" with featured winemakers Lorenzo Gatteschi and Antonio Sanguineti. This often humorous dynamic duo will share stories of their family, friends and the land while conducting an intimate tasting of eight wines from regions throughout Italy, paired with traditional fare. All wines sampled during the "Taste with Tommy" seminar

will be available for purchase following the event.

The September 9th Italian Heritage Family Dinner begins with a social hour at 6:30 pm followed by a seated dinner at 7:00 pm and is priced at \$95 per person. Saturday's seminar is \$40 per person. Both are exclusive of tax and gratuity. For more information call (360) 716-1458 or go to www.tulalipresort.com.

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