

FOR IMMEDIATE RELEASE

## **TULALIP RESORT CASINO OPENS BLACKFISH New Seafood Bistro Incorporates Traditional American Indian Cooking Styles**

**Tulalip, Wash. (September 9, 2008)** – Tulalip Resort Casino, the Northwest's #1 place for fun, announces the recent opening of the new seafood bistro BlackFish, overseen by Chef David Buchanan and Executive Chef Perry Mascitti. BlackFish opened on Friday, August 29, 2008 and will serve dinner daily from 5 p.m. to 11 p.m.

"We are very excited to add BlackFish to the already established list of dining options available at Tulalip Resort Casino," said Ken Kettler, CEO of Tulalip Resort Casino. "Chef Perry and his team have created a menu that not only compliments the Tulalip Tribes' culture and heritage, but also highlights local seafood."

BlackFish is a Northwest seafood bistro celebrating fresh local ingredients, seafood and traditional Coast Salish cooking styles. The restaurant will serve Pacific Northwest cuisine featuring salmon cooked on 'iron wood sticks' over an open fire pit, fresh oysters shucked to order at the bar and fresh-off-the-boat fish, with the menu changing seasonally.

"I feel very privileged to be head chef at a restaurant that is so committed to true Pacific Northwest cuisine," said Executive Chef Perry Mascitti of BlackFish. "We plan to change the menu selections and ingredients as the seasons change, as well as work with only fresh, local products."

The Northwest inspired menu is complete with an extensive wine list from the region as well as local micro-brews. The bar offers oyster flights paired with dry white wine, red wine or champagne flights. Later this year, BlackFish will open for lunch daily from 11 a.m. to 5 p.m.

Chef Buchanan is the chef at BlackFish and brings more than 17 years of diverse culinary experience to Tulalip Resort Casino. He joined Tulalip Resort Casino as sous chef in November 2007 and has since been providing guests with exceptional dining experience at Eagles Buffet.

Chef Mascitti has been working as executive chef at Tulalip Resort Casino since August of 2007 and is responsible for menu development for the entire property. He brings more than 15 years of diverse culinary experience to BlackFish.

BlackFish offers a casual setting for guests with a high, wood beamed ceiling and long community table in the center for large parties. The focus of the restaurant is the glassed-in alderwood fire pit adjacent to the kitchen where guests can watch as their salmon is being prepared in the traditional Tulalip style.

BlackFish is located at Tulalip Resort Casino just off of the casino floor. Menu prices range from \$20 to \$35 for entrees.

### **About Tulalip Resort Casino**

With the opening of its new luxury hotel, Tulalip Resort Casino has become the largest and most distinctive meeting, gaming, dining, entertainment and shopping destination in Washington State. What began with a bingo hall established by the Tulalip Tribes in 1983, has evolved into a world-class resort destination which includes: the region's "#1 Place for Fun" Tulalip Casino with 192,000 square feet of gaming; six dining venues headlined by the exceptional Tulalip Bay restaurant; the intimate Canoes Cabaret; the 3,000-seat Tulalip Amphitheatre, a leading entertainment venue; and Seattle Premium Outlets, featuring more than 110 name brand retail discount outlets. The crown jewel of Tulalip Resort Casino is its new luxury hotel featuring 370 guestrooms and suites, as well as premier meeting, convention and wedding space, and an elegant, 14,000 square foot, full-service spa. Surrounded by the Cascade Mountains and Puget Sound, Tulalip Resort Casino is situated on 83 acres within the municipality of Quil Ceda Village on the Tulalip Indian Reservation. Tulalip Resort Casino is conveniently located between Seattle and Vancouver, B.C. just off Interstate-5 at exit 200 and is an enterprise of the Tulalip Tribes. For reservations please call (866) 716-7162 or visit [www.tulalipresort.com](http://www.tulalipresort.com).

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