

NEW LINE OF SAUCES BY TULALIP BAY'S CHEF DEAN SHINAGAWA BRINGS ARTISTIC CULINARY EXPRESSION HOME

Eight flavorful dressings, sauces and spreads now available for purchase at Tulalip Resort Casino



TULALIP, Wash. – (April 15, 2010) – Tulalip Resort Casino, a AAA Four Diamond resort destination located forty minutes north of Seattle, has launched a new line of dressings, sauces and spreads created by Chef Dean Shinagawa of Tulalip Bay restaurant. Each product in Tulalip Bay's Gourmet Chef Dean Artist Palette line was carefully developed to model the sauces and spreads used to create award-winning dishes at Tulalip Bay, the resort's exceptional dining establishment, and to provide at-home chefs with delicious products that allow them to express their inner culinary artist.

Tulalip Bay's Gourmet Chef Dean Artist Palette product line features eight dressings, sauces and spreads including Basil Speckled Dressing, Asian Fire Vinaigrette, Tropical Island BBQ, Dijon Balsamic Emulsion, Wasabi Infused Cocktail Sauce, Red Raspberry Mint Expression, Pink Ginger Lime Butter and Emerald Thai Basil Pesto. The vibrant colors and flavors of Tulalip Bay's Gourmet Chef Dean Artist Palette products, such as the Emerald Thai Basil Pesto made from macadamia nuts instead of traditional pine nuts, and the Dijon Balsamic Emulsion made with premium balsamic vinegar that tops Tulalip Bay's house salad, are a fusion of Chef Dean's Asian culture, Hawaiian influence and European cooking techniques.

"I wanted to create these products to allow the at-home chef to both enhance the flavor of a recipe and embellish the plate on which it's served," said Chef Dean. "Cooking is an art of passion and every plate is an open canvas on which that passion can be expressed."

Chef Dean's inspiration for developing a product line was the overwhelmingly positive response that guests had to the Pink Ginger Lime Butter that he serves at Tulalip Bay. After six years of product development, recipe refinement and selecting a fine-tip squeeze bottle that would allow consumers to artistically apply the sauces like a professional, Chef Dean's line of products are now available for guests to purchase at the resort's restaurants and gift shops.

Chef Dean Shinagawa has cooked at the prestigious James Beard House in New York, and has also cooked in Hawaii, Canada, Alaska and Seattle. "Anyone from homemakers to fans of the Food Network will be able to create their own work of art by spicing up a simple dish or plate for a special occasion," said Chef Dean. "The sauces and spreads can be mixed and matched like paint on a palette to create a variety of flavor variations to suit the palate."

Tulalip Bay's Gourmet Chef Dean Artist Palette sauces and spreads are made from the finest ingredients that require refrigeration and are available for \$8 each. For more information about Chef Dean and Tulalip Bay Restaurant, visit www.tulalipresort.com/dining/tulalip-bay.aspx.

About Chef Dean Shinagawa

Chef Dean Shinagawa joined Tulalip Resort Casino as chef and general manager of Tulalip Bay in 2004 and has been providing guests with sophisticated culinary experiences at the resort's exceptional dining restaurant ever since. Shinagawa believes "cooking is an art of passion" and that every plate is an open canvas on which he can express his passion for food. Shinagawa was born and raised in Hawaii, where he started his culinary career in various local restaurants. His enthusiasm and desire to learn more about the food service industry lead him to the prestigious Kahala Hilton, where he successfully completed his American Culinary Federation apprenticeship at the top of his class in the Five Diamond award-winning Maile Restaurant. Within Tulalip Bay Restaurant at the Tulalip Resort Casino, Shinagawa and his professional staff incorporate tropical flavors of the islands with the best Northwest products in order to create an exceptional dining experience. Shinagawa hopes that all guests of his restaurant will "eat with their eyes, taste the flavors, appreciate the effort and love the experience."

About Tulalip Resort Casino

With the opening of its new luxury hotel, Tulalip Resort Casino has become the largest and most distinctive meeting, gaming, 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.

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