

**FOR IMMEDIATE RELEASE**

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**Tulalip Resort Casino Chefs Share Their Cherry Inspired Dishes  
To Celebrate Washington's Local Cherry Harvest**

Tulalip, Washington — Tulalip Resort Casino is celebrating Washington's local cherry harvest through July 31 at all of their restaurants, from Blackfish Wild Salmon Grill to The Draft Sports Bar & Grill. Their culinary team took this succulent fruit and created a wide selection of cherry masterpieces for guests to savor over the next two months.

"The goal was not to improve on what Mother Nature gave us, which is impossible, but to glorify this gift, which surrounds us in our own backyard," shares Executive Chef Perry Mascitti. "It is when the local cherry season is at its peak, and if you haven't done so, you need to sink your teeth into one of these indulgent natural sugar bombs to really understand what Mother Nature gifted us. We like to call this *fruit-tree-jubilation-celebration*."

The cherry season is short-lived, so this fruit candy only graces us with its presence for two months, and the Pacific states are the nation's most prominent growers of this sweet gem.

Here is a sample of their Washington cherry inspired creations.

**Destination Dining:**

[Blackfish Wild Salmon Grill & Bar](#)'s 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 meal on a sweet note with Pastry Chef Nikol Nakamura's Almond Clafoutis topped with a sour-cherry jam and whipped sour cream.

[Tula Bene Pastaria + Chophouse](#) is featuring a pasta dished named Butterflies and Cherries, which is made with basil farfalle (butterfly or bow-tie pasta), Italian sausage, fresh cherries and parmesan

cheese. For a slice of La Dolce Vita (the sweet life)—guests can indulge in one of Pastry Chef Nikol Nakamura’s Italian confections with her Chocolate and Chianti Brown Butter Cake made with chianti poached cherries, cherry sorbetto and vanilla whipped cream.

### **Casual Dining:**

[The Draft Sports Bar and Grill](#) are shaking things up with their Manhattan Cherry Adult Milkshake. It’s made with fresh Bing cherries, Templeton Rye Whiskey and vanilla bean ice cream which is blended and topped with whipped cream and a house-made Bing cherry syrup—a cool summer treat.

At [Cedars Café](#), guests can enjoy a lunchtime Balsamic Cherry Waldorf Salad made with tender chicken breast tossed with celery, Craisins, candied walnuts, and served on a bed of spring lettuce mix with a house-made honey apple cider mayonnaise dressing. Garnished with a balsamic cherry reduction and crispy onion straws. It will be served daily from 11 a.m. to 4 p.m.

If dinner is your meal of choice, stop by Cedars Cafe for their Cherry BBQ Pork Tenderloin Medallions glazed with their house-made cherry BBQ sauce and topped with balsamic cherries. Accompanied with lemon herb baby red potatoes and Chef Brent’s corn, asparagus and exotic mushroom succotash. It will be served daily from 4 p.m. until 10 p.m.

To end the meal on a sweet note, order one of their individual Chocolate Linzer Crust Cheesecake topped with their house-made fresh Cherries Jubilee sauce.

[Journeys East](#) is featuring a Chocolate and Cherry Shake, which is blended with a house-made cherry chocolate chip ice cream, fresh local cherries, chocolate sauce, sweetened condensed milk, vanilla and a touch of cream.

[Eagles Buffet](#) is showcasing a Grilled Pork Loin served with a sweet and savory Bing cherry sauce and topped with a fresh local cherry, radish and corn salsa.

### **Fast Casual Dining:**

[Blazing Paddles Stone Fired Pizza](#) is getting fired up about summer with their Summertime Cherry Celebration Salad. It’s made with spinach, arugula, spring mix and romaine lettuce and tossed with hot Italian ham, blue cheese, tomatoes, artichokes, shaved red onion and a red wine vinaigrette. Garnished with fresh strawberries, dried cherries, sunflower seeds and candied walnuts.

Head over to the [Carvery](#) or [Hotel Espresso](#) for a fresh Rainier Cherry Chicken Salad tossed with crisp romaine, roasted chicken breast, dried Bing cherries, candied walnuts and a honey lime vinaigrette.

With so many tempting cherry-inspired dishes, it could require more than one visit to Tulalip Resort Casino this June and July. For more information about Tulalip Resort Casino, or to reserve a table at one of their restaurants, visit [tulalipcasino.com](http://tulalipcasino.com).

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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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