

FOR IMMEDIATE RELEASE

February 1, 2019

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INDULGE IN TULALIP RESORT CASINO'S THIRD ANNUAL CHOCOLATE EXTRAVAGANZA! *The Resort's "Chocolate Exposed" Event will be in Full Swing February 4 to March 31*

Tulalip, Washington — Tulalip Resort Casino chefs are going crazy for cacao during their third annual "Chocolate Exposed" dining experience February 4 through March 31, 2019. The chefs have created a seductive selection of savory and sweet chocolate dishes to captivate the most discriminating chocolate connoisseur.

"This annual tradition has become a favorite event for my chefs. We enjoy featuring chocolate because it possesses special magic that can bring a big grin to anyone's face whether young or old," states Executive Chef Perry Mascitti. "The tempting charm of chocolate is so strong that cultures from around the world have always found a way to meld this ingredient into their recipes. Chocolate is not only an object of indulgence, but it also contains so many healthy properties."

During the Chocolate Exposed dining promotion, Chef Jeremy Taisey at [Tula Bene Pastaria + Chophouse](#) is whipping up a Chocolate-Citrus Tea Smoked Duck Breast with foie gras mousse, pickled cranberries, chocolate ravioli and fresh truffle with a puff pastry crisp. To round out this chocolate nirvana, restaurant diners can enjoy a 72% Chocolate Panna Cotta dessert, topped with a cacao nib crunch, extra virgin olive oil, sea salt and candied hazelnuts.

At [Cedars Café](#), it's all about Chef Brent Clarkson's S' Mores Chocolate Waffles filled with chocolate chips and topped with marshmallow cheesecake and graham cracker crumble. Pastry Chef Nikol Nakamura's sweet kitchen has added a special Chocolate Ganache Cream Pie layered with chocolate and banana to Cedars Cafe's dessert menu during February and March.

Chef David Buchanan's [Blackfish Wild Salmon Grill and Bar](#) will feature a sinful Chocolate BBQ Chicken. Buchanan's dish will showcase a 10-ounce Jidori Chicken Breast with his house-made chocolate BBQ sauce, wild boar sausage, fingerling potatoes, wilted greens and pickled mushrooms. For dessert, Pastry Chef Nikol Nakamura has prepared a Baked Chocolate Mousse with coffee caramel and raspberries.

At [Blazing Paddles](#), go right for the finale with a Triple Chocolate Dessert Pie made with Theo's raspberry chocolate, mixed with white and dark chocolate chips, raspberry jam and marshmallows, then baked in their stone-fired pizza oven and topped with fresh strawberry slices.

[Eagles Buffet](#) is featuring Chef Lil Miller's Decadent Orchid Chocolate Raspberry Sorbet Sundae. Guests can revel in the orchid chocolate shell enrobing a sweet and tart Raspberry Sorbet, placed inside a house-made waffle cone.

For a quick bite and respite from the gaming fun, visit the Resort's [Carvery](#) and [Hotel Espresso](#) locations for the Spring Roasted Chicken Salad with crisp mixed greens, sliced oranges, cranberries, candied walnuts, goat cheese and a cacao balsamic vinaigrette.

At [The Draft Sports Bar and Grill](#), Chef Susan Jenson will be featuring a sports snack filled with Assorted Nuts that will be tossed in lightly spiced Ibarra Mexican cocoa.

With so many dreamy choices, there's no going wrong at Tulalip Resort Casino this February and March.

For more information about Tulalip Casino Resort, or to reserve a spot at one of the "Chocolate Exposed" restaurants, visit tulalipresort.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 Hibel 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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