

## **FOR IMMEDIATE RELEASE**

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### **For Information Contact:**

Lisa Severn, Food & Beverage Director

Tulalip Resort Casino

10200 Quil Ceda Boulevard

Tulalip, Washington 98271

(888)-272-1111

[www.tulalipresort.com](http://www.tulalipresort.com)



### **TULALIP RESORT CASINO UNVEILS THEIR NEWEST DINING VENUE TULA BENE PASTARIA + CHOPHOUSE**

Tulalip, Washington – Tulalip Resort Casino unveils its newest dining venue, Tula Bene Pastaria + Chophouse, which builds on familiar Italian dishes and elevates them to something extraordinary. Their belief is to serve the finest Italian specialties borne out of a respect for tradition and quality-where classic food meets comfortable contemporary dining.

Chef Jeremy Taisey will take diners on an unexpected culinary experience where curated Italian-inspired family styled plates bring family and friends together. Guests can begin their evening from a generous selection of appetizers, featuring the Salumi Antipasti Platter, Pancetta Wrapped Prawns, or the Hand Stretched Pizzetta made with local cheese and garlic oil. Entrée highlights feature six prime and upper choice Double R Ranch steaks, Chef Jeremy’s House-made D’Angelo Sausages, Prosciutto Wrapped Halibut, and the Half-Roasted Chicken with melted leeks and cremini mushrooms.

The Tula Bene menu wouldn’t be complete without their daily fresh made pasta such as the signature interactive table side prepared Cacio e Pepe, which is a traditional chitarra pasta tossed with pecorino cheese and black pepper, Ricotta Gnocchi with preserved lemon, Tagliatelle with smoked oysters or the Lobster Ravioli served with sous vide lobster medallions.

“Chef Jeremy Taisey has a real zest for preparing and creating fresh house-made Italian dishes and is always finding local products to feature on his seasonally inspired menus. The restaurant

will offer a contemporary dinner menu that will be prepared fresh daily, creating a relaxed fun escape,” shares Executive Chef Perry Mascitti.

A few sweet temptations from Pastry Chef Nikol Nakamura’s kitchen include her Budino with white chocolate, Sweet Pecorino Cake with candied tomatoes, olive oil gelato, candied basil, and pecorino frico, or her Flourless Chocolate Torte with blood orange segments.

Under the stewardship of Sommelier Tom Thompson, the restaurant will offer an approachable European inspired wine list featuring a rotating selection of over 30 wines by the glass and a full bar showcasing artfully handcrafted cocktails.

Tula Bene Pastaria + Chophouse will officially open its doors at 5 pm on Thursday, June 14, 2018, with limited hours during their first few weeks of operation. During this time, dinner and bar service will be offered Thursday and Sunday from 5 pm-10 pm and Friday and Saturday from 5 pm-11 pm.

For reservations or additional information about Tula Bene, call (360) 716-1500, or visit [here](#).

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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, which includes the highly acclaimed Blackfish Wild Salmon Grill and Bar and the newly opened Tula Bene Pastaria + Chophouse. It also showcases the intimate Canoes Cabaret; a 3,000-seat amphitheater. Nearby, find the Hibel Cultural Center and Natural History Preserve, Cabela’s; and Seattle Premium Outlets, featuring more than 122 name brand retail discount shops. 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 (888) 272-1111. Connect with us on [Facebook](#), [Twitter](#), and [Instagram](#).

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