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Tropicana Chefs were challenged to find the flavor of FIN in the first Chef Challenge

ATLANTIC CITY, NJ (May 24, 2010) – Tropicana’s chefs found a whole new energy in the first Chef’s Challenge, held on various dates in March and April. Tropicana Casino & Resort challenged the culinary team to design menu items for the new seafood restaurant, FIN – A Seafood Experience, opening Memorial Day weekend.

The Chefs Challenge was held over four days with 11 of Tropicana’s chefs getting in on the action and the kitchens were definitely heating up. Each chef was able to enter multiple dishes in any or all of the categories (appetizer, entrée and dessert). The dishes were entered anonymously and were judged on presentation, originality, and taste. The judges for the event included President and C.E.O. Mark Giannantonio, Senior Vice President of Resort Operations Al Maiorani, Senior Vice President of Finance and C.F.O. Ed Garruto, Assistant Vice President of Resort Operations Karen Curley and Executive Chef Joe LaPorte.

“It was great to see the chefs get out of their comfort zones and really go for it in the challenge. We were able to see the energy, creativity and even a little friendly competition emerge and that resulted in some amazing dishes beyond even what we expected,” said Al Maiorani, senior vice president of resort operations. “FIN is going to be a great new restaurant for us and Atlantic City, and it is great to kick it off with such enthusiasm and support of our culinary team.”

While many of the items submitted for the challenge will make their way onto the menu, the winners will each receive their items featured on the menu for FIN – A Seafood Experience, with their names acknowledged. The winners are:

- Appetizer: Chef Jack Flanigan, Grilled Pastry Wrapped Shrimp with Manchego Cheese & Chorizo Sausage
- Entrée: Chef Don Amalfa, Chilean Sea Bass Francaise
- Dessert: Chef Terry Wargo, Chocolate & Hazelnut Mascarpone Mousse Pyramid

The FIN menu will have the distinct stamp of South Jersey native and Head Chef Demetrios Haronis. Using his Mediterranean background and locally grown, sustainable foods and wines, Chef Demetrios will be creating fresh, unique dishes including Dancing Shrimp, onion and panko crusted wild pacific shrimp pirouette on a lobster and blue crab cake.

FIN – A Seafood Experience will make a splash onto the Atlantic City dining scene Memorial Day weekend, and promises to be one of the leaders in fresh, innovative and stylish seafood dining in Atlantic City.

The Tropicana Casino & Resort is a 24-hour gaming destination located on the beach and Boardwalk. Featuring more than 2,100 rooms and suites and home of The Quarter, a 200,000 square foot entertainment complex, Tropicana is the premier resort in Atlantic City. With more than 20 restaurants, 20 shops, 13 bars and lounges, 2 pools, an IMAX Theatre and a spa, Tropicana is consistently rated as

the “Must-See Attraction” in Atlantic City. For more information, visit the official Web site at www.tropicana.net and our new energy at www.tropicana.net/newenergy.

For more exclusive discounts, current information, pictures, and video, be sure to check out the Tropicana on the Web at www.facebook.com/TropAC or follow us on Twitter <http://twitter.com/TropicanaAC>.

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