

EUREKA CASINO RESORT ANNOUNCES OPENING OF MASON STREET COURTYARD

Welcome Home to the Mason Street

The Eureka Casino Resort is pleased to announce the Grand Opening of Mesquite's newest dining experience, the Mason Street Courtyard. Both the design and menu were inspired by Eureka owner Greg Lee's childhood home on Mason Street in San Francisco. "I wanted our customers to feel as though they had been invited to our home for a meal," says Greg. "To accomplish this goal, we needed to create a warm and inviting environment, and to add foods that bring me great comfort." When entering the dining room, the most noticeable aspect of the restaurant is the room itself, with dark wood and white granite floors. Then the striking red mosaic vine winds through the dining area. The natural light flowing in from the outdoor patio makes Mason Street a particularly inviting and cheerful space for both breakfast and lunch. The 50 seat outdoor patio is canopied and climate controlled, making outdoor dining comfortable all year long. "This restaurant is very special to me because it captures my wonderful memories of my childhood home, what I think is beautiful in Mesquite, and the warmth that my family has always tried to give to our guests," says Greg.

"The restaurant continues its story on the menu, featuring the foods of my life from my childhood in Hawaii, to my family dinner table, to my favorite restaurants in San Francisco's Chinatown and Little Italy," continued Greg. In addition to the new, exciting, and authentic recipes, the Mason Street Courtyard still serves most of the old favorites from the original Courtyard Café at the same great prices.

One of the most remarkable aspects of the Mason Street Courtyard is that all of the food is prepared from scratch on site. The Chinese and Italian sauces are created daily, following personal recipes from both the Lee family as well the continual trials and travels from Chef Scott McGlinchey. From authentic beef and broccoli (which was personally taught to Chef Scott by Greg's mother, in her own kitchen), to the completely new and unique "Triple B" Bay Bagel Burger, each item has been intentionally crafted and tested from scratch in the Mason Street kitchens. The food offered here represents a truly different world of cuisine. "We are a food loving company," says Chef Scott. "I hope people feel that in Mason Street, it really makes a difference when your bosses grew up in the restaurant business and are more comfortable in the kitchen than they are in a tie." Chef Scott is referring to Eureka COO Andre Carrier, who has been cooking for guests since he was 15 years old, and had his own restaurant by age 18. "I would trade a frying pan for a computer keyboard seven days a week, and twice on Sunday," says Andre. "Working on this new restaurant has been terrific. We have had a great time testing items with our guests at special events for more than a year. I really hope people have as much fun dining at Mason Street as we have had creating the room and the menu for our guests."

As part of the preparation for opening the Mason Street Courtyard, the staff has undergone intensive training in order to offer the best possible service. The nearly 80 workers assigned exclusively to the Mason Street Courtyard have had extensive training in food preparation, continually making and re-making dishes until they met the established high standards of Greg, Andre, Chef Scott, and Food and Beverage Director, Roo Arledge. "When you are cooking Mrs. Lee's personal recipes," says Arledge, "there is a lot of pressure to get it right. I stood in the kitchen with her and cooked these dishes over and over again until I got it right. We are excited to share this food with our guests. It is a way of showing how much we care, and to share our family traditions." The staff's knowledge and expertise in the dishes bring another inviting degree of comfort to The Mason Street Courtyard, making it seem just a little more like home. Adding to that feeling of home are the photos that hang throughout the restaurant many from the Lee's family photo album, with pictures capturing

moments from childhood to the present day. "I have been in Mesquite for many years now and though I have lived in many places, there is no place that I am more at home than at the Eureka. I am thankful to the men and women of the Eureka as they are an extension of my family, and I am thankful to our guests who choose our business and foster our future. This restaurant is an expression of that thanks and admiration," says Greg. "I look forward to welcoming our guests home to the Mason Street Courtyard."