

MEDIA ADVISORY



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HOT CHEF MAKES NEW RESTAURANT OFFERINGS SIZZLE

(ATMORE, AL.) **December 2008**— What do you do after winning gold in the Culinary Olympics? If you are Chef Stafford DeCambra, the answer is open four new restaurants on the same day.

DeCambra, corporate executive chef for the Poarch Band of Creek Indians' new Wind Creek Casino & Hotel, conceived and implemented plans for the four restaurants. He will be on hand when diners first arrive as part of the larger Wind Creek Casino's grand opening on January 6th.

"I feel like the father of quadruplets," he laughed. "While each of the restaurants is part of the Wind Creek family, they offer different food and experiences to diners. And I have to say, I am very proud of each of them."

Each of the restaurants has a one-word name which represents its style and offerings: **Fire, Taste, Grill, and Brew.**

Recently, DeCambra described his concepts for the restaurants and his personal observations on what makes them special.

FIRE

Fire is a high-end dining experience with an emphasis on foods that can be cooked with fire. Its signature offerings are fresh Gulf Coast seafood and Wagyu beef.

"Wagyu beef is the result of a global marriage between Japanese Kobe beef cattle and a select American Black Angus. It makes for exceptional steaks and that's one of the things that makes **Fire** exceptional, too. This is a place for a special dinner, a special evening. It is romantic, delicious, and I hope, unforgettable."

TASTE

Taste is a 58 hot item buffet offering that reflects the energy and excitement of the casino floor.

“**Taste** is dynamic food. We have multiple action stations where chefs will be cooking food fresh like stir-fry’s and pasta. And we will be offering steamship rounds of that fabulous Wagyu beef. There are so many delicious choices here, and I think diners will agree that at **Taste** variety is the spice of life.”

GRILL

Grill is open 24 hours and offers southern cooking like fried chicken, and catfish. It also offers diners a custom-made sundae in a 48 ounce margarita glass.

“I think of Grill as offering beautiful comfort food. It’s like going to a backyard barbeque with your best friends and someone has gone the extra mile to make home cooking not just good, but good looking.”

BREW

Brew is the place to get specialty coffees and plates of sumptuous sweets.

“If you want a little sweet slice of life, come to **Brew**. I think one of the great joys of life is a great cup of coffee and an exceptional dessert and **Brew** has both.”

Known throughout the culinary world as “Chef Stafford”, DeCambra was awarded two gold medals, one silver and two bronze medals in October at the International Culinary Art Competition, or “Culinary Olympics” in Erfurt, Germany. He competed as part of Team Alabama.

“There are few chefs in the country of Stafford’s caliber,” notes PCI Gaming President Jay Dorris. “His vision and expertise has shaped dining at Wind Creek into something extraordinary, and we believe that people around the region will appreciate having four great new restaurant options.”

“I love making wonderful food for people here at home. I take personal pride in each of these four restaurants and look forward to having customers come back again and again because they know we care about giving them a dining experience that is not just good, but great” DeCambra remarked.

Wind Creek Casino Hotel is located 50 miles from both Pensacola, Florida and Mobile, Alabama off Interstate 65 at exit 57,

About PCI Gaming

Poarch Creek Indian (PCI) Gaming is the gaming authority of the Poarch Band of Creek Indians headquartered in Atmore, Alabama. The group owns and operates three properties in Alabama including Riverside Casino in Wetumpka, Tallapoosa Casino in Montgomery, and Wind Creek Casino & Hotel in Atmore.