



# PRESS RELEASE

---

**For Immediate Release: February 9, 2010**

**Contact: Megan L. Young**

## **Wind Creek Casino Welcomes Sam Talbot, Top Chef's Season Two Fan Favorite**

Atmore, AL (February 9, 2010) – Wind Creek Casino welcomes Sam Talbot, Top Chef's Season Two Fan Favorite to the world class kitchens of the Cooking Studio at Wind Creek Casino. Enjoy cooking demonstrations as Sam heats up the kitchen February 19 and 20 in the Cooking Studio at Wind Creek Casino.



Sam Talbot is the Executive Chef at the Surf Lodge in Montauk and the soon-to-open Mondrian Soho in New York City. A native of Charlotte, North Carolina, Sam was one of the most-watched chefs and voted 'Fan Favorite' on Bravo's "Top Chef" TV series.

Sam's culinary training began at Johnson and Wales University in Charleston. During his schooling, Sam worked at the acclaimed J. Bistro in Charleston where he trained under chef/owner James Burns. Sam considers James to be his mentor and frequently returns to Charleston to cook and fish.

At 24 years old, Sam moved to New York City to become the Executive Chef of the Black Duck Restaurant. Two years later, Sam opened his own restaurant, the Williamsburgh Café in Brooklyn, New York where he was nominated for both "Best New Chef: Brooklyn" (Citysearch) and "Best Restaurant" in Brooklyn (New York Post).

Sam's dishes have been praised by the New York Times, New York Magazine, Daily News, New York Post, Zink Magazine, Time out Magazine and Forbes Magazine. Sam has traveled the world learning to satisfy his culinary passions, cooking and eating in some of the world's best restaurants, and some of their worst, including a 28 day stint in Paris finding work as a chef wherever he could and a journey across the US in 2006 stopping at local favorites in small towns.

Sam suffers from Type 1 Diabetes and has volunteered extensively with the Juvenile Diabetes Research Foundation. His cooking is always a reflection of his thoughtfulness to fresh and healthy ingredients.

In the summer of 2008, Sam joined the brand new hotel and restaurant The Surf Lodge in Montauk, New York as Executive Chef and created a menu of locally sourced, market driven seafood. The restaurant is currently the most buzzed about culinary destination on the east end with features in Time Out New York, The New York Times, People Magazine, and more. In early 2010, Sam will helm the culinary team at the Morgan's Hotel Group's latest property, the Mondrian Soho.



# PRESS RELEASE

---

Come see Sam Talbot as he melts hearts with some Sam-sational dishes at Wind Creek Casino Friday, February 19 and Saturday, February 20. Sam will be on hand at Wind Creek Casino's Cooking Studio to answer culinary questions, sign autographs and mingle with guests.

## **Sam Talbot Cooking Demonstrations**

Friday, February 19, 2010

7:00 PM - 8:00 PM Cooking Demonstration,  
Cooking Studio at Wind Creek

Saturday, February 20, 2010

5:30 PM- 6:30 PM Cooking Demonstration,  
Cooking Studio at Wind Creek

8:00 PM - 9:00 PM Cooking Demonstration,  
Cooking Studio at Wind Creek

For more information please contact Wind Creek Casino & Hotel at [www.windcreekcasinocom](http://www.windcreekcasinocom) or call 1-866 WIND 360. Guests must be over 21 years old to attend.

## **About Wind Creek Casino & Hotel**

Wind Creek Casino & Hotel is a massive 240,000 square foot facility, with 57,000 square feet of gaming floor and over 1,600 electronic gaming machines. The 160,000 square foot, 17-story, 236-room luxury hotel offers the finest in resort amenities, with spacious rooms and 24-hour-a-day room service.

The Poarch Band of Creek Indians are descendants of a segment of the original Creek Nation, which once covered almost all of Alabama and Georgia. The Tribe owns gaming properties in Alabama including Wind Creek Casino & Hotel in Atmore, AL, Creek Casino Montgomery in Montgomery, AL and Creek Casino Wetumpka in Wetumpka, AL as well as multiple racetracks in Alabama and Florida.

###