



**FOR IMMEDIATE RELEASE**

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**FIN: A Seafood Experience Celebrates 1<sup>st</sup> Anniversary**

*Zagat-rated restaurant now bringing even more freshness to the table*

**ATLANTIC CITY, NJ (July 01, 2011)** –FIN: A Seafood Experience is celebrating its first anniversary. Since opening its doors one year ago, the Tropicana restaurant has been warmly embraced by both the player community and local residents thanks to a philosophy that the best food travels the shortest distance from farm to table.

**Fresh Menus Year Round**

Head Chef Demetrios Haronis believes menus should change with the seasons. He and his team have also made a commitment to source local, organic and fresh ingredients whenever possible. The menu reflects these values and range from contemporary to classic, with signature creations such as “Chef D’s” Dancing Shrimp made with onion panko crusted shrimp served with a lobster crab cake; Crabsicles, jumbo lump crab on a crab leg; grilled tuna ribs; and homemade oyster cracker breadsticks. For FIN’s sophomore year, Haronis will continue to combine his Mediterranean heritage with fresh local ingredients to consistently deliver a deliciously high-end culinary experience.

**Local Farmers and Local Fare**

In fact, local sourcing of ingredients has proven to be so popular, Haronis is expanding upon that mindset. FIN has partnered with Zone 7, a New Jersey-based company that connects restaurants with farmers. The restaurant has also tapped additional local sources right here in New Jersey for everything from fresh seafood, meats, cheeses and produce to wine and beer. These New Jersey vendors include:

- Fresh chicken from Griggstown Farms in Princeton
- Cheese from Valley Shepherd Creamery in Long Valley
- Andouille sausage from Oak Grove Plantation and Mill in Pittstown
- Mangalitsa pork chops and bacon from Mosefund Farms, Branchville
- Farm fresh produce from Mr. McGregor’s in Shiloh, Jah’s Creation 100% Certified Organic in Egg Harbor Township, Glossy Fruit Farm in Hammonton and Dan Graiff in Newfield
- Ocean fresh seafood from Sea-Lect in Mount Holly, Betsy Haskin’s Cape May Salts, Cape May Day Boat Scallops, Barnegat Light Viking Village Monkfish and Point Pleasant Co-Op Founder
- Wines from Amalthea Cellars in Atco, Heritage Vineyards in Richwood, Auburn Road Vineyards in Pilesgrove, Sharrot Winery in Winslow Township, and Unionville Vineyards in Ringoes
- Beer from Flying Fish Brewery in Cherry Hill and Riverhorse Brewery in Lambertville

### **Raise a Glass with FIN's Expanded Wine List**

In celebration of a successful year, FIN has expanded its wine list so guests can find even more exciting new pairings. New categories include FIN's 40 Under \$40 selections, the Kerrin & Daniella Collection, a Reserve List and Fin's Finest. The wines, while sourced all over the world, offer FIN guests some classic profiles, while introducing them to some new and exciting choices as well.

### **Imaginative Themed Nights at The Bar at FIN**

The Bar at FIN has become a popular destination unto itself, due in large part to original food and drink specials occurring several nights a week including:

- Wasabi Wednesdays 5 p.m. – 8p.m.  
Offering half-price sushi rolls, sake and saketinis
- Prohibition Thursdays 5 p.m. – 10p.m.  
Offering half-price classic cocktails featuring Bootlegger Vodka and Bathtub Gin  
Half-price New Jersey Wines and New Jersey Beers
- Fin Fridays 5 p.m. – 9p.m.  
Offering half-price appetizers and New Jersey wines by the glass
- R&R Sundays 5 p.m. – 8p.m.  
Offering half-price raw bar items and rose wines

### **Rave Reviews & Ratings**

Last month, FIN announced its inclusion in the widely respected Zagat Survey. The restaurant has also consistently received glowing reviews in several prestigious publications over the last year:

*"3.5 Stars Fabulous Decor and Food to Match."* —A.C. Press

*"Best Seafood Restaurant"*—South Jersey Magazine

*"Add FIN to the very short list of fine seafood restaurants in Atlantic City."*—Gayot

*"Best of the Best Atlantic City"*—Suburban Life Magazine

*"Truly epic cuisine"*—Atlantic City Weekly

*"Two Fins Up"*—offMANHATTAN.com

*"FIN-tastic food along with a FIN-omenal oceanview"*—ChestnutHillLocal.com

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FIN is located in Tropicana Casino & Resort, showcasing an unparalleled view of the Atlantic. The restaurant also boasts oceanfront patio seating (weather permitting). FIN is open for dinner Wednesdays through Sundays from 6:00 to 11:00p.m. For more information and special offers, go to [www.tropicana.net/fin](http://www.tropicana.net/fin).

Tropicana Casino & Resort is a 24-hour gaming destination located on the beach and Boardwalk. Featuring 2,078 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, 14 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](http://www.tropicana.net).

For more exclusive discounts, current information, pictures and video, be sure to check out the Tropicana on the Web at [www.tropicana.net/facebook](http://www.tropicana.net/facebook) or follow us on Twitter at [www.tropicana.net/twitter](http://www.tropicana.net/twitter).

#### About Tropicana Entertainment

Tropicana Entertainment Inc. ("Tropicana Entertainment") owns and operates 8 casinos and resorts in Indiana, Louisiana, Mississippi, Nevada, and New Jersey. In addition, the Company owns a development property in Aruba. Tropicana Entertainment properties collectively have 5,750 rooms, 8,300 slot positions and 240 table games.

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