

***From Ocean to Table***  
***A Seafood and Sushi Experience at Deer Valley Resort***

We hope you will join us for a very special evening at the Seafood Buffet restaurant in Snow Park Lodge at Deer Valley Resort on March 22, 2019.

Our talented special guest, Tom Yang, will be providing an educational experience from a sashimi/sushi station in the restaurant using whole fresh fish from Hawaii, New Zealand, Japan including Albacore and Big Eye Tuna, Ora King Salmon, Ocean Trout, Hamachi and more.

This informative evening will feature live interaction as Mr. Yang demonstrates and explains the preparation and usage of the whole fish to create sashimi, tataki, poke and maki rolls for guests of Seafood Buffet.

We will have all of the fish species listed above available throughout the entire evening, but during the specified times below, the corresponding fish will be broken down at the demonstration table.

From 6 to 7:30 p.m., whole Big Eye and Albacore tuna will be prepared. Guests will see the differences between the two species and sample assorted cuts from varied parts of each tuna. Whole tuna are similar to any other animal in that different portions of their meat have unique flavor profiles and fat content.

Whole Atlantic Salmon, Ora King Salmon, and Ocean Trout, which is a hybrid of salmon and trout, will be prepared from 7:30 to 9 p.m. Salmon tataki, poke and sashimi will be offered. The same set-ups will be featured using each different fish so guests can observe their variations.

Reservations are recommended for this extra special evening of sushi and fresh fish. The cost is \$100 per person. Please contact us at 435-645-6632.