



— AT POTAWATOMI BINGO CASINO —

Fact Sheet
Dream Dance Restaurant

HOURS OF OPERATION: Tuesday through Thursday: 5 - 9 p.m.
Friday and Saturday: 5 - 10 p.m.
Closed Sunday and Monday

CHEF de CUISINE: Jason Gorman

DESCRIPTION: Dream Dance is a world-class restaurant showcasing Chef Jason Gorman's award winning "New Wisconsin" Cuisine. The fare is inspired by the culinary history and tradition of the people and products of the state of Wisconsin. This four-star, four-diamond restaurant provides the ultimate experience in food, wine, service and décor. Located on the first floor of the Casino with convenient access from street level, Dream Dance offers the very best in approachable fine dining.

FEATURES: The food experience is enhanced with a selection from Wisconsin's most progressive, retail-priced wine list. Nathaniel Bauer, Dream Dance's General Manager and certified sommelier, has created a spectacular list consisting of more than 900 of the finest wines found worldwide, and as a result, Dream Dance has achieved the prestigious *Wine Spectator* Award of Excellence five times and was awarded the publication's *Best Of* Award of Excellence.

In addition to exceptional cuisine, Dream Dance celebrates many special events and promotions throughout the year such as the annual Morel Mushroom Dinner, the White Truffle Dinner and a host of other exciting dining specials. Dream Dance also features award winning Carr Valley Cheeses from certified Master Cheesemaker Sid Cook.

MENU SAMPLING

SMALL PLATES: Ultimate Rumaki; "Lobsterwurst"; Carr Valley Mammoth Cheddar and Sprecher Amber Soup; Crispy Heirloom Tomato Salad

LARGE PLATES: Butter Poached Lobster; Diver Scallop Cordon Bleu; Strauss Veal Chop Schnitzel ala Holstein; Sprecher Root Beer Venison Rossini

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ACCOLADES:

Since opening in 2000, Dream Dance restaurant has been the recipient of numerous national and local awards, including:

- DiRoNA (Distinguished Restaurants of North America) Award 2005, 2006 and 2007
- AAA Four-Diamond Award – 2004, 2005, 2006, 2007, 2008
- *Wine Spectator* Award of Excellence – 2002, 2003, 2004, 2005, and 2006
- *Wine Spectator* Best of Award of Excellence – 2007
- 4-Star Rating from the *Milwaukee Journal-Sentinel*
- *Milwaukee Magazine*'s 2002 "Restaurant of the Year"
- AOL City Guide 2006 "Best Romantic Restaurant"
- 2006 and 2008 *Santé* Magazine Restaurant award winner
- 2006 Best Chef in Milwaukee finalist – *Shepherd Express* Magazine
- Chef Jason Gorman James Beard nomination runner-up

Note: Private Dining Room Available

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