



Bellingham Technical College

Public Service Announcement

April 12, 2010

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3028 Lindbergh Ave. Bellingham WA 98225

For Immediate Release – April 13, 2010

CAFÉ CULINAIRE: *THE RESTAURANT OF BELLINGHAM TECHNICAL COLLEGE'S CULINARY ARTS PROGRAM PRESENTS A NEW SPRING MENU AT REASONABLE PRICE!*

Bellingham, Washington – April 13, 2010 – Welcome to Café Culinaire, Bellingham Technical College's Culinary Arts Program restaurant, located at the heart of our campus.

BTC Culinary Art students exclusively prepare all dishes under the supervision of our chef instructors.

Café Culinaire is a true collaboration between the Culinary and Pastry programs, where students use their skills and training to work at each station of a busy kitchen and manage all levels of restaurant operations. Our student's efforts shine through as they carefully prepare and present each dish incorporating many locally grown and supplied ingredients.

If you want a high-end, delicious dining experience, with a wide variety of menu choices at an affordable price, come and join us for an a la carte lunch!

Café Culinaire Menu

Starters

House Made Soup of the Day--\$2.95

Local Field Greens, Silver Springs Goat Cheese Gouda, Asian Pears, Smoked Bacon, Fennel Seed Lavosh, Oven Dried Tomatoes, Hazelnut-Cider Vinaigrette--\$2.95

Curried-Crusted Hawaiian Ono, Asian Greens, Red Ginger-Soy Vinaigrette--\$3.95

Kaffir Lime and Ginger Tempura San Juan Island Spot Prawns, Chinese Long Bean Salad--\$3.95

Smoked Duck Pot Stickers, Orange-Chili-Plum Sauce--\$3.95

Hoi Sin Barbecued Pork and Dungeness Crab Lumpia, Honey-Mango Sauce--\$3.95

Main Dishes

Sous Vide "Braised" Twisted S Ranch Buffalo Short Ribs, Spicy Molasses Mop Sauce--\$7.95

Blackberry Marinated Draper Valley Free Range Chicken Breast, Lemon-Thyme Jus lie--\$7.25

Ellensburg Double Lamb Chop, Macadamia-Coconut Crust, Star Anise Sauce--\$7.95

Brochette of Alaskan Weathervane Scallops and Halibut, Fresh Soba Noodles, Spicy Asian Pesto--\$7.95

Lummi Island Cedar Plank Roasted Salmon, Peach Barbecue Sauce--\$7.95

Spring Vegetable Risotto, Seared Abalone Mushroom Escalope, Truffled Fines Herb Salad--\$ 6.25

Desserts:

Specialty Desserts creatively prepared by our students--\$2.25

Three Course Tasting Menu--\$10.95

First Course

Choice of any Appetizer, Soup or Salad

Second Course

Choice of any Entrée

Third Course

Choice of Daily Dessert Offerings

Cost: A LA CARTE LUNCH MENU
Prices range
Starters \$2.95-\$3.95
Main Dishes: \$6.25-\$7.95
or
Three Course Tasting Menu
\$10.95

To view our menu: www.btc.ctc.edu/Culinary/CafeCulinaire.asp

When: HOURS AND RESERVATIONS

Wednesdays-Fridays 11:30am-1:30pm

Now through June 4th

Note: (closed May 19-21 for special event)

To make reservations contact us at
360-752-8347

Where: Café Culinaire
Building G
3028 Lindbergh Avenue
Bellingham WA 98225

Directions: www.btc.ctc.edu/welcome/CampusDirectory.asp#DrivingDirections

From Downtown Bellingham

- Follow Holly St. to Eldridge Ave.
- After the stone bridge, (watch for sign) turn right onto Nequalicum Ave.
- For College Services/Administration Bldg., go straight onto Nome St.

From Guide Meridian

- If Southbound on Meridian, turn right on Broadway.
- Right onto Eldridge Ave.
- After the stone bridge, (watch for sign) turn right onto Nequalicum Ave.
- For College Services/Administration Bldg., go straight onto Nome

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