



Bellingham Technical College

Public Service Announcement

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Café Culinaire: The Restaurant of Bellingham Technical College's Culinary Arts program Serves a New Spring Menu

What: Café Culinaire serves new a la carte menu

Step into Café Culinaire, BTC's fully operational restaurant, located on the BTC campus, in G building. BTC's Culinary Arts program students exclusively prepare all dishes under the supervision of our chef instructors while utilizing their knowledge at each station of a busy kitchen and participate in managing all levels of restaurant operations.

With a new quarter comes a new and flavorful a la Carte **Pan-Asian-Northwest Menu featuring many local ingredients.**

Come and delight in a menu featuring an array of starters including: **House made soup samplers; hazelnut crusted Samish Bay oysters on field greens with grilled asparagus; Palouse lentil ragout with goat cheese, smoked tomato fondue, aged balsamic, and pappadum crisps; or smoked duck and orange salad, candy spiced almonds with grain mustard vinaigrette and camembert beignet** and main dishes such as **miso marinated black cod with shiitake-edamame broth or Curry crusted Alaskan weathervane scallops with coconut-line cream**, just to name a few. Finally there is a three course tasting menu option priced at \$16.95. And for dessert choose from a selection of creatively prepared treats.

When: Café Culinaire will serve this a la carte menu now through June 5, Wednesday through Fridays, 11:30-1:30

Where: BTC campus, in G building
3028 Lindbergh Avenue, Bellingham

Cost: Appetizers are \$4.95-5.95 and main dishes range from \$9.95 to 12.95
Menu: <http://www.btc.ctc.edu/Culinary/Index.asp>

Contact: Reservations recommended but not required, call 752-8347, or online:
ajohnsto@btc.ctc.edu

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