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College Bistro Re-Opens with a Full Plate

North Island College's Third Course Bistro is once again open to the public for dinner on Thursday and Friday evenings from 5:00 pm to 8:00 pm.

The new Level 3 Culinary Arts students have outdone themselves with a menu that is sure to be "An Education for Your Palate." Featuring seasonal, local ingredients, the menu includes Oven Roasted Rack of Lamb, Baked Salmon Wellington, Bacon Wrapped Filet Mignon, Smoked Quail stuffed with Wild Mushrooms and Local Clams and Mussels. For dessert, the Raspberry and White Chocolate Crème Brûlée and the Warm Apple Galette are sure to be a hit. The ever popular tableside flambé will also be an enticing dessert option.

"The students put a lot of time and effort into planning and preparing the menus" says Christine Lilyholm, Culinary Arts Instructor. "The opportunity to plan, prepare and execute their menu is a great experience that the students will carry with them in their careers."

The Bistro is open for public dining until the beginning of December. The grand finale dinner will be held on Friday, December 11th, 2009. Tickets are on sale now for this popular eight course dinner event.



Level 3 Culinary Arts students welcome diners to the Third Course Bistro.

For reservations, tickets to the eight course dinner, or for further information about the Bistro, please call 250-923-9708 or email TheThirdCourse@nic.bc.ca. To view a sample menu, visit www.nic.bc.ca.

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