Menu

Wednesday September 13th

(Reservation required)

Hello everyone!

Our fall semester is under way and the Columbia College Cellar Bistro reopens this coming Wednesday night, September 13, 2017. A yearlong remodeling project is finished and we are proud to show off our new facility and introduce you to our group of students in the Contemporary Cuisine and Advance Dining Room Service classes.

It is also a chance to meet our new program coordinator and evening instructor, Chef Don Dickinson, who will be teaching students an international series of menus with a different country's cuisine featured each week. Throughout the semester we plan to use local ingredients in our menus whenever possible. Our first week will focus on Italian favorites.

Reservations can be made by calling 209-588-5300. Or you are welcome to leave me your reservation via this email. Be sure to leave your name, preferred time, party size, and a phone number. Seating is limited so let me know as soon as possible.

Hope to see you soon.

Instructors Tom Bender and Chef Don Dickinson

CELLAR BISTRO

WEDNESDAY, SEPTEMBER 13

Open Wednesday Evenings with seating at 5:00, 5:30 and 6:00pm

Manzanita Building, #103 – Columbia College

Our Three Course Menu includes a choice of starter, entrée and a dessert

Caprese Salad

Dambacher Farms Tomatoes and Basil with Fresh Mozzarella

Topped with White Balsamic Sorbet and Tuolumne County Olive Oil

Or

Beef Carpaccio

Pepper Crusted Beef Tenderloin with Shaved Parmesan, Capers, and Dijon Sauce

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Veal Marsala with Baby Oyster Mushrooms and Glace de Viande $24.00

Or

Chicken Parmesan with Fresh Tomato Sauce and Grilled Polenta $19.00

Composed Tiramisu

Reservations -209 588-5300