

2019 Bellingham Northwest Wine Festival Proposed Restaurant Menus The 2019 Featured Restaurant is Cosmos Bistro



Cinnamon Berg, the genius executive chef and culinary mastermind behind Cosmos Bistro's eclectic breakfast, brunch, lunch and dinner menus has taken great care to produce fare made with fresh locally sourced ingredients. Dishes are prepared with finesse to promote the wonderful natural flavor of ingredients. The judicious use of herbs and spices make the dish's combined ingredients simultaneously gastronomically decadent and simply elegant.

Berg's objective with Cosmos Bistro's menu is to present comfort food items from different countries. She ponders, "What does a Filipino grandmother serve family members when the kids have a cold, or prom night goes terribly wrong?" Those are the dishes Berg strives to serve at Cosmos Bistro. Her awareness that *all* American cuisine is fusion cookery informs her culinary expression and is evident in her menu options. Berg feels that, "American cuisine is fusion cooking. We take culinary traditions from every culture that has come to America and combine them to make foods that comfort us." It is a philosophy reflected in her menu design, and her vast selection of house-made weekly jams. Berg and Cosmos Bistro's community involvement includes providing culinary education classes in collaboration with Sustainable Connections, and volunteering in support of a variety of community-based fundraising activities for Whatcom County non-profit organizations.

Cosmos Bistro's 2019 Bellingham Northwest Wine Festival Menu is:

Financier Cake **Ginger Pork Sliders**

Two pork sausage, sambal aioli, beet kimchi

Baby Meatloaf

Our famous meatloaf in meatball form with a sweet and tangy sauce for dipping. Served with focaccia



9 Restaurant at North Bellingham Golf Course

Pork Belly Confit
Smoked Salmon Mousse
Prosciutto Parmesan Crisps
Crème Brulee

Nick is something of an *accidental chef*. A Western Washington University psychology graduate, he stumbled upon a culinary trade with the encouragement of friends and family who rather enjoyed his delish dishes. Nick has won culinary awards and customer accolades for both his clam chowder and fish and chips formula. Pursuing gastronomic perfection has become Nick's professional purpose.

Acme Ice Cream

Dark Chocolate
Mint Cocolate Chip
Strawberry
Vanilla Bean

When it comes to ingredients, we believe the label should be short and sweet. At ACME Ice Cream, that's an easy ask. We source our cream locally from happy neighborhood cows and juicy berries are grown within arm's reach of our verdant hometown in Whatcom County. Exotic ingredients like our coffee, chocolate, and vanilla come from fair trade, single-origin, and premium growing locations around the world. Sweetened naturally with cane sugar and never pumped up with air, ACME Ice Cream is pure, unadulterated goodness. It all adds up to the thickest, richest experience possible proving once again that less really is more – in life and ice cream!

McKay's Taphouse and Pizzeria

Scratch Pizza
Cheese
Pepperoni
Veggie
Chicken Bacon

McKay's Taphouse and Pizzeria is renowned for a vast variety of great beer and their famous house-made scratch pizza crust that is the ideal vehicle for Gourmet Pizza! They use fresh local ingredients whenever possible, and have an enormous pizza fan following throughout the region. McKay's is a community-focused business and each month hosts fundraising activities that benefit non-profit organizations in Whatcom County.

Leader Block (Exclusive to V.I.P. Lounge)

Endive with Cured Salmon, Guajillo Peppers, Whipped Goat Cheese, Pickled Asparagus
Bruschetta Skewer: Marinated Pesto Mozzarella Balls, Heirloom Tomatoes, Basil
Cannoncini, Fresh Strawberry, Italian Pastry Cream, Mascarpone, Vanilla Bean

Chef Justin Oberg had worked up to Sous Chef of a steakhouse at merely 17 years of age. He got the travel bug and worked seasonally for over 50 chefs, some James Beard Award Winners and some Michelin Star earners in multi-cultural scenes on charter yachts and the mainland including Mexico, Alaska, Hawaii, Colorado and California. He is excited to have planted his roots in the Pacific Northwest and bring his experience and talent to Whatcom County!

B-Town (Exclusive to V.I.P. Lounge)

Ahi Tuna Melon Poke

Fresh Shucked Oysters with 3 sauce options

Signature Brussels Sprouts

Executive Chef Bryce A. Lamb has over 20 years of experience in a wide range of culinary settings in the Pacific Northwest and around the world.

Chef Lamb has cooked at some of the best-known dining locations in Seattle, beginning his career at La Fleur. His culinary passions have taken him across the world; In Hanoi, Chef Lamb worked at Miro's, the Jungle Bar, and Ozu Sushi. This successful venture earned him praise from Conde Nast's Travel and Leisure, noting his approach to serving "California Cuisine" in Hanoi.

Returning to Seattle in 1999, Chef Lamb opened Tango, a tapas and small plates eatery that was awarded Best New Restaurant in 2000. In 2010, Chef Lamb took the lead as Executive Chef of Sontes, a James Beard award-winning locally-sourced small plates restaurant. Praise continued for Chef Lamb, with Sontes earning Best Restaurant in Minnesota, and an induction into Best Chef's US in 2012.

Chef Lamb's most recent culinary endeavors include consulting for Revolve True Food and Wine, a Paleo and gluten-free restaurant, winning the Star Chefs Prosciutto Di Parma recipe contest judged by San Pellegrino's Chef Massimo Bottura, and working as Chef of seasonal New American cuisine and James Beard-nominated restaurant Nell's.

Chef Lamb brought his vision and level of North West and Asian-style cuisine expertise to B-Town Kitchen & Raw Bar in May of 2018. The Bellingham-based restaurant opened its doors in 2017 and strives to provide guests with a one-of-a-kind experience with fresh-caught seafood, sourced from the nearby waters of the Pacific Northwest.

Catering by Four Points by Sheraton

Buffet table and passed appetizer menus to be posted soon!