Winter Wine Dinner

The Inland Northwest Culinary Academy (INCA) presents the Winter Wine Dinner

6:30 p.m., Friday, February 8, 2008.

We are excited to present a fabulous four-course meal featuring the cuisine of INCA star graduates Adam Hegsted and Erik Johnson. Adam and Erik are the chefs at Brix Restaurant in Coeur d’Alene, Idaho, where they specialize in Modern American cuisine. Fine Washington wines will be selected to match each course. Guest speaker to be announced.

The Winter Wine Dinner is one of INCA’s most popular events. Tickets sell out very quickly. Cost is $70 per person. Prepayment is required and tickets will be mailed to you. Please contact our office at 533-7283 to reserve your seat by VISA or MC.

If you prefer to mail a check, please make it payable to INCA and mail to Spokane Community College, ATTN: Janet Breedlove, MS 2010, 1810 N Greene St, Spokane WA 99217-5399.
### JANUARY

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### MARCH

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**Open Hours:**
11:30 a.m.-12:45 p.m.

**Restaurant Open**

**Restaurant Closed**

**NO MENU means Orlando’s is closed to walk-in guests.**

**Opening Day Buffet:**
January 11

**Wine Dinner**

February 8, 6:30 pm

**Mexican Theme Week:**
February 19-21

**Asian Theme Week:**
February 26-28

**Italian Theme Week:**
March 4-6

**Last Day Buffet:**
March 11

**Please Note:** The calendar is subject to change without notice.
If you are unsure about a particular day, please contact our office at 533-7283.
Inland Northwest Culinary Academy at Spokane Community College

Presidential Lunches

These are five-course meals prepared by graduating students as part of their final project. Students are graded on creativity, composition and presentation.

Cost of the lunch is $16.50 per person and prepayment is required when the reservation is made. We accept VISA or MC payments by phone or you can mail a check.

Reservations are required. You will be asked to prepay for all guests when the reservation is made.

Reservations will be accepted beginning: Tuesday, January 15, 2008.

Please call 533-7283.

Scholarship Recipients

We would like to recognize the Boiardi scholarship recipients for 2007-2008. They each received a $900 tuition award per quarter.

Nick Kleven
Amanda Konen
Debbi Weaver

The Progressive Group Alliance scholarship recipient for 2007-2008 received a one-time $2,000 award.

Stephen Latoszek

Congratulations!!

We are excited to profile two graduates from the Inland Northwest Culinary Academy. Debbi Collins and Jennifer Whiting graduated from the culinary arts program, December 2005. They now own and operate a successful catering operation called CaPear, Inc., located on Spokane’s South Hill.

CaPear takes great pride in both the presentation and the flavors of the foods they produce. Their newest endeavor is Gourmet Holiday meals, made to order, to take the stress out of holiday cooking. Debbi and Jennifer are proud graduates of our program and we are thrilled to support them in their business venture!
Here is a recipe to get your New Year’s party off to a great start!

**SALMON BALL**

1-can deboned salmon   1/4 tsp-liquid smoke
16 oz. softened cream cheese   2 C-chopped walnuts
1-small grated onion   3 Tbs-chopped parsley
Salt and pepper to taste

1. Combine ingredients, except for walnuts/parsley
2. Place in plastic wrap lined bowl
3. Refrigerate 2 hours
4. Combine walnut/parsley mixture and roll the salmon ball to coat
5. Serve with crackers
6. Enjoy!

Person(s) with a disability requiring auxiliary accommodations should contact the College. For TTY service, call 533-7482. Community Colleges of Spokane does not discriminate on the basis of race, color, national origin, sex, disability, sexual orientation or age in its programs and employment.