

NEW IN BUSINESS

New chefs, menus at the Bistro

ST. JOSEPH — Three new chefs at Bistro on the Boulevard in the Boulevard Inn released new spring/summer menus.

“We are bringing traditional French cooking to this corner of the state,” said executive chef Chyenne Galbraith. “But we are also being adventurous. Eating at the Bistro will be extra fun for people who aren’t afraid to try new things. It’s the experience foodies have been looking for in our area.”

Galbraith, along with her new sous chef James Galbraith and pastry chef Mandy Krause, are creating menu choices not offered elsewhere in the area. They plan to use ingredients from Southwest Michigan, buying from select local farms and creating new flavor combinations.

The new lunch menu includes a selection of small plates, soups, salads and entrees featuring such choices as pate du jour, piccolo frito, burrata cheese, baby beets salad, steak and hand-cut frites, hot pressed ham and gruyere and cornmeal crusted po’boy with remoulade. Dinner choices include duck confit rillettes, roasted wild mushrooms, roasted carrots salad, rack of lamb, cast iron bone-in ribeye steak, mussels, Scottish salmon and crispy skin duck breast with ancho chili honey.

Galbraith said they will add to the menu with seasonal specials and events.

“We have one of the most distinguished wine, craft brewery and spirits lists to pair with our foods,” Galbraith said. She said Wine Spectator has given the Bistro its coveted award of excellence for “one of the best restaurant wine lists in the world.” She said the staff, headed by maitre d’ Samer Badreddine, is knowledgeable about the selections when guests seek advice.

As the Bistro’s new executive chef, Galbraith is a familiar name in Southwest Michigan’s epicurean circles. She was event manager at Shadowland on Silver Beach in St. Joseph and lead cook at the Mendel Center of Lake Michigan College.

Assisting Galbraith is her brother, James, who brings nearly a decade of experience to the Bistro’s kitchen. Most recently he worked under regionally acclaimed chef Tim Foley at the Bread+Bar in Benton Harbor. James specializes

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in foods that require preparation and slow cooking.

Krause is a graduate of The French Pastry School in Chicago and studied around the Midwest. She worked as an assistant to world-renowned pastry chef Chris Hamner, the youngest chef to win a world pastry championship and the winner of "Top Chef: Just Desserts II." Prior to joining the Bistro, Krause was pastry chef for The Carriage House in South Bend and the Inn at Harbor Shores in Benton Harbor.

The Bistro will serve her French mini-macarons to each guest at the end of each dinner, but will also offer slices of carrot cake, chocolate cake with mascarpone and red raspberry jam filling and caramel au lait in a chocolate crust.

The Bistro on the Boulevard is at 521 Lake Blvd. on the bluff overlooking Lake Michigan. It serves breakfast, lunch and dinner every day of the week, and brunch on Sundays. Table seating is available year round in the dining room and seasonally on the open-air veranda. The Bistro also caters special celebrations, meetings and wedding gatherings for up to 40 guests. For more in-

formation or reservations, visit theboulevardinn.com or call 983-3882.

Kinexus releases 2016 industry surveys

BENTON HARBOR — Kinexus is rolling out a series of sector surveys with the intent to measure the health of Southwest Michigan's high-demand industries.

In doing so, Kinexus is turning to several experts for answers who are directly affected. These surveys will be focused on the manufacturing, health care, agriculture and hospitality industries and will provide information on key trends and performance within Berrien, Cass and Van Buren counties.

"We know that we have four high-demand industries that are fundamental to our region's economic prosperity, but we wanted to take a deeper dive in understanding their current needs," said Todd Gustafson, chief executive officer for Kinexus. "Each sector survey will target the specific needs of each industry and will help us identify trends and barriers within them."

The manufacturing industry survey is the first to be launched and it is open until May 26. All manufacturers in the tri-county area are encouraged to visit

www.surveymonkey.com/r/MFGIndustry to take the brief survey. Each survey will ask industry specific questions regarding talent needs, skills gaps and barriers.

"This work is instrumental in understanding how we can better support the high-demand industries in a proactive manner," said Alex Grumbine, director of business and industry at Kinexus. "Whether you're a smaller organization or you operate internationally, this survey will guide us in keeping the industry moving forward."

All company information will be kept confidential and the results will be presented in an aggregated form. Companies' identities will not be revealed in any publication or presentation upon the completion of this survey.

Those with questions can contact Mary Morpheym, manager of corporate communications at 927-1064, Ext. 1143 or morpheym@kinexus.org.

Kinexus is a nonprofit organization that invests millions in funding each year in Berrien, Cass and Van Buren counties through integrated business, workforce and community development.

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