

## **Fred Goldenberg: Join me for dinner at NMC**

**By Fred Goldenberg  
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Traverse City is a great foodie town. The range of culinary delights runs from the simple to the sublime. It has gotten so that getting a reservation at many restaurants, especially during the summer, seems impossible.

So much so that scoring one of those reservations makes you feel like a winner. But there is one reservation that if you are able to get you feel like you have won the lottery. That is one of the coveted tables at Lobdell's.

For those of you who are unfamiliar with Lobdell's let me enlighten you. Lobdell's is the Great Lakes Culinary Institute's teaching restaurant. Overlooking the West Bay, with a view most restaurateurs would kill for, it is a full-service restaurant run by the students of the GLCI. Patty Cron-Huhta instructs the students on all of the front-of-the-house aspects of running a restaurant while Chef Jim Morse makes sure that the dishes served are of fine dining quality.

What makes getting a reservation at Lobdell's so difficult is the fact that it is only open during the teaching semester and closed when the students are not there. So, within minutes when the reservation line opens all the tables are full.

One of the other coveted reservations to secure is at the Traverse City perennial favorite restaurant The Boathouse. It is not unusual to call and hear that they are completely booked with no availability for several weeks into the future.

I have traveled to many places and sampled cuisine in lots of restaurants and still come home to The Boathouse.

You may be wondering how I can compare Lobdell's to The Boathouse. Truthfully, there is no comparison for the consistency of food and service. One is a teaching restaurant while the other, in my humble opinion, is TC's finest. But that is just the point.

Lobdell's is the beginning of the journey. It is where all the dreams are made, and future culinary artists are born. The Boathouse is the culmination of those dreams. To be part of a kitchen that is known for excellence is what all chefs strive for.

For years Doug and Erin Kosch, the proprietors of The Boathouse have been benefactors of the Great Lakes Culinary Institute.

Each year they have supported the students endeavors in a multitude of ways. From internships to becoming executive chef.

Former executive Chef Jim Morse and current executive Chef Samuel Plamondon are both graduates from GLCI.

Each year a group of GLCI students are given an opportunity to experience cuisines and cultures from different parts of the world. Not in a classroom, but by traveling to a destination and studying alongside chefs from the locations they visit. This year the student's will be traveling to Bordeaux, France and San Sebastian, Spain, with side trips galore. I volunteered to go and was told the line started around the corner.

The Culinary Study Abroad program gives students an experience of a lifetime that they will never forget. For many it's the first time they've traveled abroad. For some it's the first time they ever traveled on a plane. For some it is the first time out of Michigan.

For years Doug and Erin have held an annual scholarship dinner to raise funds for the Culinary Study Abroad Program. What makes this dinner special is that every dollar raised goes to the student's. The total cost of the food is covered by the Kosch's and the Boathouse.

My wife and I have participated in this dinner for as long as I can remember.

Every year I write about it and invite you to join me in a fabulous dinner knowing that one hundred percent of the ticket price is going to the students and not some smaller amount after expenses.

If you have never been to The Boathouse, or are a veteran Boathouse gourmand, here's an opportunity to indulge in a culinary delight knowing it's for a great cause.

This year's dinner is on Monday January 27th at 6:00pm.

Go to The Boathouse website and click events, look for the NMC Culinary Scholarship dinner to purchase tickets or call 231.223.4030.

Make sure to stop by my table and say hi.