

## STARTERS + SHARED PLATES

Shredded Duck Leg Confit Green Papaya, Nuoc Cham, Aromatic Herb Salad	\$8	<b>GF/DF</b>
Citrus Cured Salmon Orange Segments, Frisée, Balsamic Reduction	\$9	<b>GF/DF</b>
Chicken Liver Mousse Rhubarb Compote, Black Pepper, Crostini	\$10	

## MAINS

Soy-Braised Pork Belly Ginger Scented Rice, Steamed Vegetables, Scallion Sauce	\$14	<b>DF</b>
Roasted Half Game Hen Sweet Potato, Grilled Leeks, Tamarind Sauce	\$15	<b>GF</b>
Steak + Frites 6oz Steak, Pommes Pont Neuf, Cress, Bearnaise	\$18	
Spinach + Ricotta Ravioli Primavera, Aglio Olio, Pine Nut, Parmesan	\$13	<b>V</b>
Fish of the Day Local sustainable fish, Gnocchi Parisienne, Niçoise Olive	\$14	

## SOUP + SALAD

Soup of the Day <i>Please ask your server for today's special</i>	\$6	
Asparagus Salad Cured Yolk, Quinoa Gremolata, Lemon Vinaigrette	\$9	<b>DF</b>
Chickpea + Eggplant Salad Baby Spinach, Mint, Pickled Pepper	\$8	<b>GF/DF/V</b>
Granville Island Mixed Greens Lemon Thyme Vinaigrette	\$6	<b>GF/DF/V</b>

## DESSERTS

Textures of Chocolate Panna Cotta, Crèmeux, Salted Caramel Semifreddo Cocoa Nib Streusel, Marshmallow	\$7	
Exotic Flower Vacherin Coconut Meringue, Mango Vanilla Swirl Ice Cream Sous Vide Mango, Mango Sphere, Malibu Chantilly	\$7	<b>GF</b>
Passionfruit + Kalamansi Brown Butter Sablé, Homemade Praline, Kalamansi Crèmeux Passionfruit Crème Brûlée, Mascarpone	\$7	

## SIDES

Stir Fried Broccolini, Roast Garlic, Chilies	\$4	<b>GF/DF/V</b>
Steamed Nugget Potatoes + Herbed Butter	\$4	<b>GF/V</b>
Creamed Spinach + Nutmeg	\$4	<b>V</b>
Sautéed Mushrooms	\$5	<b>GF/V</b>

Please inform your server of any allergies or dietary restrictions before ordering  
V – vegetarian   GF – gluten free   DF – dairy free



**P I C A**

**PACIFIC INSTITUTE OF  
CULINARY ARTS**

**Thank you for dining at Bistro 101, Pacific Institute of Culinary Arts' student-run restaurant.**  
All gratuities are gratefully accepted and used towards student graduation, scholarships, field trips, and their graduation jacket.