



Bistro
101®

DINNER MARKET MENU

JANUARY 2018

APÉRITIF

Kir Pétillant

Segura Viudas Brut Reserva Cava enhanced with L'Hertier Guyot Crème de Cassis
Add \$7

APPETIZERS

Parsnip Soup
Apple, Sunflower Seed

Duck & Beet Salad
Caramelized Onions, Citrus Compote



Grilled Albacore Tuna Salad
Potatoes, Chorizo, Salsa Verde

ENTRÉES

Braised Beef Short Rib
Pomme Puree, Braised Red Cabbage



Cioppino
Tomato Saffron Broth, Shellfish, Winter Root Vegetables

Roast Pork Tenderloin
White Bean & Kale Fricassee, Green Apple Mustard

DESSERTS

Chocolate Vanilla Pear Pave
Salted Caramel Cremeux, Chocolate Sorbet

Cheesecake Mousse
Pineapple Sorbet

Hazelnut Tart & Blood Orange Sorbet
Praline Cream, Caramel Sauce

Please ask your server about our daily features

Bistro 101 at Pacific Institute of Culinary Arts

We appreciate your patience and understanding during our students' training.

Market Menu | 3 Courses | \$35 per person

www.bistro101.com

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.