



DINNER MARKET MENU

FEBRUARY 2018

APÉRITIF

Kir Pétillant

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

APPETIZERS

Beet & Cabbage Soup
Dill, Sour Cream

Roast Sunchoke Salad
Whipped Ricotta, Sous Vide Egg, Radicchio, Frisée, Herb Crostini



Seared Scallops
Pea Purée, Pancetta Crisp, Sauce Vierge

ENTRÉES

Red Wine Braised Lamb Ragù
Tagliatelle, Spinach, Confit Shallots, Pecorino



Miso Sablefish
Braised Radish, Bok Choy, Yam Purée

Lemon & Rosemary Roast Chicken Breast
Mushroom Risotto, Grilled Vegetables, Hunter Sauce

DESSERTS

Choc-Apocalypse
Hazelnut Chocolate Friand, Tonka Bean Crèmeux, Malt Espuma

Like A Lemon Tart
Lemon Curd, Lemon Tart, White Chocolate Mousse

Orange You Glad There's Almonds
Chocolate Namelaka, Salted Caramel Ice Cream, Gluten Free Orange Almond Cake

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



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