



Bistro  
101®

## DINNER MARKET MENU

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JUNE 2017

### APÉRITIF

#### Kir Pétillant

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

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### APPETIZERS

#### Duck Tartlet

*Confit Leg, Foraged Berries, Crackling*



#### Seafood Crepe

*Sweet Spring Peas, Mascarpone, Lobster Emulsion*

#### Roasted Beet & Rhubarb Salad

*Yuzu Vinaigrette, Arugula, Almond Brittle*

### ENTRÉES

#### Beef Short Rib Ravioli

*Celery Root Purée, Asparagus, Roasted Garlic Jus*



#### Poached Sockeye Salmon with Mushroom Dashi

*Black Thai Coconut Rice Pilaf, Spaghetti Carrots, Sautéed Green Beans*

#### Navarin of Lamb Shoulder

*Pomme Dauphine, Squash Succotash, Mint Chutney*

### DESSERTS

#### Chocolate Trio

*Chocolate Mousse, Dulcey Chocolate Malta, Strawberry Coulis, Vanilla Ice Cream*

#### Passion Fruit Roll Cake

*Passion Fruit, Mixed Berry Compote, White Chocolate Crumble*

#### Strawberry Lemon Tart

*Strawberry Frangipane Tart, Strawberry Sauce, Lemon Vodka Sorbet*

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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 | \$30 per person

[www.bistro101.com](http://www.bistro101.com)



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