

APÉRITIF


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

THREE COURSES \$32

APPETIZERS

Smoked Duck Salad \$12 **DF**
Rhubarb, Farro, Radish, Pickled Celery

Potato Vichyssoise \$9
Potato Croquette, Tomato Jam, Chive Oil

 Mediterranean Clams \$12
Chorizo, White Wine, Basil, Tomato, Black Olive Crostini

ENTRÉES

Lamb Sirloin \$20 **GF**
Green Pea Risotto, King Oyster Mushroom, Natural Jus

 Salmon \$20
Crispy Polenta, Sauce Vierge

Ravioli \$16 **V**
Goat Cheese, Toasted Walnuts Brown Butter
Herb Pesto, Shaved Asparagus Salad

DESSERTS

Raspberry Cream Cheese Mousse \$7
Cookie Crumble

Matcha Mousse Cake \$7
Candied Walnuts, Sable Cookie, Matcha Honey Syrup

Cacao Upside Down \$7
Chocolate Gel, Upside Down Pineapple Cake, Coffee Cream

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



**PACIFIC
INSTITUTE OF
CULINARY ARTS**
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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.