



DINNER MARKET MENU

AUGUST 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS



Seared Scallop
Summer Corn, Chorizo, Tomato

Roast Cauliflower Salad
Chickpea Panisse, Capers, Hazelnuts, Golden Raisins



Baby Shrimp & Fish Cake
Lemon Aioli, Fine Herbs Salad

ENTRÉES

New York Striploin Steak
Pont Neuf Potato, Bearnaise Sauce, Watercress Pickled Red Onion Salad



Moroccan Spiced Artic Char
Pearl Couscous, Fava Bean, Chermoula, Date

Roasted Eggplant & Garlic Agnolotti
Red Pepper Coulis, Summer Squash, Mint, Goat Cheese

DESSERTS

Summer Strawberry Paris Brest
Crackled Puff, Vanilla Diplomat Cream, Strawberry Jam, Fresh Berries

Lemon Blackberry Verrine
Blackberry Compote, Lemon Diplomat, Blackberry Sorbet, Chantilly, Chocolate Disc

Chocolate Profiteroles Éclair
Chocolate Choux, Passion Fruit Pave, Vanilla Tonka Ice Cream

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

Ocean Wise



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