



## DINNER MARKET MENU

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SEPTEMBER 2017

### APÉRITIF

#### Kir Pétillant

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

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### APPETIZERS

Squash & Pear Soup  
*Crème Fraîche*

Beet Salad  
*Orange, Pecans, Goat Cheese*



Steamed Clams  
*Chinese Sausage, Thai Basil, Ginger, Rice Wine*

### ENTRÉES

Red Wine Braised Lamb Shank  
*Pear Barley Risotto, Mint Gremolata*



Seared Salmon  
*Fingerling Potato, Broccolini, Cherry Tomato Butter Sauce*

Grilled Chicken Breast  
*Rosemary, Garlic, Leek Fondue, Sweet Potato Confit*

### DESSERTS

Fall's Ahead  
*Pear Tonka Caramel Chocolate Pavé, Pecan Caramel Ice Cream*

Citrus Trio  
*Agrumes Terrine, Chilled Lemon Soufflé, Blood Orange Sorbet*

Summer Finals  
*Coconut Mousse, Mango Gelee, Peach Coulis, Ginger Caramel*

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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 | \$35 per person

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

Ocean Wise



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