



DINNER MARKET MENU

OCTOBER 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS

Garam Masala Soup
Spiced Cauliflower, Chickpea

Duck Confit
Frisee, Endive, Figs, Roast Pumpkin Salad



Albacore Tuna
Torched Tuna, Pickled Julienne Vegetables, Jalapeño Aioli

ENTRÉES

Beef Short Rib
Celeriac Puree, Crispy Celeriac, Oyster Mushroom



Pan-Seared Ling Cod
Quinoa, Roast Pepper, Eggplant

Pork Tenderloin
White Bean Chorizo Ragu, Apple Gastrique

DESSERTS

Cheesecake Really?
Citrus Lavender Mascarpone Cheesecake, Raspberry Filling, Coulis

Lemon & Speculoos
Lemon Chiboust, Chiffon Pave, White Chocolate Crumble, Speculoos Ice Cream

Vacherin It Is
Ginger Orange Parfait, Sicilian Mandarin Coulis, Caviar

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.