



Bistro
101®

DINNER MARKET MENU

NOVEMBER 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS

Wild Mushroom Soup
Garlic, Italian Parsley, Truffle Oil

Roast Pumpkin & Arugula Salad
Whipped Mascarpone, Pumpkin Seed, Pomegranate Vinaigrette



Seared Scallops
Cauliflower Couscous, Sultana Brown Butter Purée, Almond Dressing

ENTRÉES

Grilled Beef Striploin
Pomme Duchesse, Rutabaga, Spinach, Caramelized Shallot Butter Sauce



Seared Arctic Char
Du Puy Lentils, Braised Endive, Preserved Lemon, Capers

Duck Breast
Confit Fingerling Potato, Fennel, Apple Soubise, Brussel Sprouts

DESSERTS

Pear Verrine
Poached Pear, Cassis Jelly, Vanilla Diplomat, Vanilla Crumble, Speculoos Cookies, Dark Chocolate Pearls

Orange Chocolate Pavé
Mandarin Sorbet, Dulcey Malto Powder, Citrus Segments, White Chocolate, Micro Basil

1000 Honoré
Puff Pastry, Praline Cream, White Chocolate Chantilly, Cherry Compote, Hazelnut, Vanilla Ice Cream, Lemon 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 | \$35 per person

www.bistro101.com

Ocean Wise



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