



Bistro
101®

DINNER MARKET MENU

DECEMBER 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS

Duck Breast

Caramelized Orange, Star Anise, Radicchio, Watercress Salad

Spiced Sweet Potato Soup

Goat Cheese Crostini



Smoked Trout

Celeriac Remoulade, Grilled Pear

ENTRÉES

Grilled Lamb Sirloin

Parsnip Puree, Mint Jus



Pink Salmon a la Plancha

Grapefruit Butter Sauce, Bok Choy, Fingerling Potato

Roast Turkey Breast

Apple Cranberry Hazelnut Stuffing, Pancetta, Brussel Sprouts

DESSERTS

Honey Nougat Glace

Cherry Sauce, Chocolate Streusel

Praline Bouche de Noel

Chocolate Sauce, Vanilla Ice Cream

Tiramisu Verrine

White Chocolate Coffee Ganache, Milk Chocolate 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 | \$35 per person

www.bistro101.com

Ocean Wise



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