

## DINNER MENU

### A P É R I T I F

Aperol Spritz \$ 8  
*Bottega Prosecco with a Splash of Aperol & Soda Water*

### THREE COURSES \$35

### STARTERS

Smoked Duck & Asparagus Salad **GF** \$12  
*Preserved Blackberry Dressing*

Roasted Spring Carrot **GF V** \$11  
*Quinoa, House Made Goat Ricotta, Pistachio, Maple Vinegar Dressing*

 Sesame Crusted Tuna Tataki \$15  
*Nori Rice Cracker, Daikon, Wasabi Aioli*

### ENTRÉES

Spice Crusted Lamb Loin \$24  
*Potato Croquette, Carrot Purée, Pickled Dried Apricot*

 Herb Crusted Ling Cod \$21  
*Green Pea Risotto, Spring Vegetables, Compressed Charred Scallion, Radish Salad*

 Potato & Gorgonzola Ravioli **V** \$17  
*Tomato "Water", Dried Apple, Herb Oil*

### DESSERTS

Citrus Coconut Verrine **GF** \$8  
*Coconut Panna Cotta, Grapefruit Mirliton, Citrus Cremeux*

Double Fromage Rhubarb Cheesecake \$8  
*Mascarpone Cheesecake, Chiffon Cake, Rhubarb Compote*

Raspberry Chocolate Tart \$8  
*Almond Sable, Chocolate Raspberry Ganache, Milk Chocolate Wafer*

*Please inform your server of any allergies or dietary restrictions before ordering  
V – Vegetarian GF – Gluten free DF – Dairy free*

 When this item is ordered, Mealshare will provide one simple, healthy meal to a youth in need

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



APPLICABLE TAXES ADDITIONAL

*Thank you for dining at Bistro 101, Pacific Institute of Culinary Arts' student-run restaurant.  
All gratuities are gratefully accepted and used towards student graduation, scholarships, field trips, and their graduation jacket.*