



Bistro  
101®

## LUNCH MARKET MENU

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FEBRUARY 2018

### APÉRITIF

#### Kir Pétillant

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

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### APPETIZERS

Beet & Cabbage Soup  
*Dill, Sour Cream*

Roast Sunchoke Salad  
*Whipped Ricotta, Sous Vide Egg, Radicchio, Frisée, Herb Crostini*



Seared Scallops  
*Pea Purée, Pancetta Crisp, Sauce Vierge*

### ENTRÉES

Red Wine Braised Lamb Ragù  
*Tagliatelle, Spinach, Confit Shallots, Pecorino*



Miso Sablefish  
*Braised Radish, Bok Choy, Yam Purée*

Lemon & Rosemary Roast Chicken Breast  
*Mushroom Risotto, Grilled Vegetables, Hunter Sauce*

### DESSERTS

Choc-Apocalypse  
*Hazelnut Chocolate Friand, Tonka Bean Crèmeux, Malt Espuma*

Like A Lemon Tart  
*Lemon Curd, Lemon Tart, White Chocolate Mousse*

Orange You Glad There's Almonds  
*Chocolate Namelaka, Salted Caramel Ice Cream, Gluten Free Orange Almond Cake*

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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 | \$23 per person

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



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