

APÉRITIF

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


THREE COURSES \$26

APPETIZERS

Soup of the Day \$6.50

Caesar Salad \$9
Hearts of Romaine, Grano Padano Cheese, Pancetta Crisp, Croutons
Add on: Cajun Spiced Chicken \$3

Goat Cheese Panna Cotta \$8 **GF**
Beet, Peach, Basil

 Apple Smoked & Grilled Trout Fillets \$9
Shaved Fennel, Orange, Dill, Red Pepper Mayonnaise

ENTRÉES

Moroccan Spiced Lamb Shanks \$16
Dried Fruit, Couscous, Mint Oil

Apple Brined Roasted Pork Chops \$15 **GF**
Roasted Garlic Pomme Purée, Sage, Honey

Fresh Pasta \$14 **V**
Smoked Tomato Sauce, Eggplant, Tomato, Basil, Ricotta

DESSERTS

Caramelized White Chocolate Panna Cotta \$6.50 **GF**
Mango Compote, Cookie Crumble

Choco-Praline \$6.50
Chocolate Mousse, Praline Choux Bun, Hazelnut Cake

Housemade Ice Cream \$6.50
Vanilla/ Chocolate/ Strawberry/ Students' Daily Flavour

Please inform your server of any allergies or dietary restrictions before ordering
V – vegetarian GF – gluten free DF – dairy free



**PACIFIC
INSTITUTE OF
CULINARY ARTS**
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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.