



Bistro
101®

LUNCH MARKET MENU

JUNE 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS

Duck Tartlet

Confit Leg, Foraged Berries, Crackling



Seafood Crepe

Sweet Spring Peas, Mascarpone, Lobster Emulsion

Roasted Beet & Rhubarb Salad

Yuzu Vinaigrette, Arugula, Almond Brittle

ENTRÉES

Beef Short Rib Ravioli

Celery Root Purée, Asparagus, Roasted Garlic Jus



Poached Sockeye Salmon with Mushroom Dashi

Black Thai Coconut Rice Pilaf, Spaghetti Carrots, Sautéed Green Beans

Navarin of Lamb Shoulder

Pomme Dauphine, Squash Succotash, Mint Chutney

DESSERTS

Raspberry & Tarragon Verrine

Raspberry Preserve, Whipped Tarragon Ganache, Nutty Sablé

Lime Panna Cotta & Thyme Peach Parfait

Meringue Sphere, Peach Gelée & Roasted Peach

Chocolate Trio

Chocolate Mousse, Dulcey Chocolate Malta, Strawberry Coulis, Vanilla 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 | \$22 per person

www.bistro101.com



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