

**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

Heirloom Tomato \$7  
Basil, Faro, Citrus Mascarpone, Arugula

Duo of Duck \$9  
Consommé with Confit Daikon, Sous Vide Duck Breast

 Mediterranean Clams \$8  
Chorizo, White Wine, Basil, Tomato, Black Olive Crostini

**ENTRÉES**

 Lamb Sirloin \$16 **GF**  
Green Pea Risotto, King Oyster Mushroom, Mint Jus

 Salmon \$15 **GF**  
Grilled Fingerling Potato, Sautéed Rapini, Sauce Vierge

Ravioli \$14  
Goat Cheese, Toasted Walnuts, Brown Butter  
Herb Pesto, Shaved Asparagus Salad

**DESSERTS**

Raspberry Cream Cheese Mousse \$6.50  
Cookie Crumble

Matcha Mousse Cake with Candied Walnuts \$6.50  
Sable Cookie, Matcha Honey Syrup

Cacao Upside Down \$6.50  
Chocolate Gel, Upside Down Pineapple Cake, Coffee Cream

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.