



Bistro
101®

LUNCH MARKET MENU

AUGUST 2017

APÉRITIF

Kir Pétillant

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

APPETIZERS



Seared Scallop
Summer Corn, Chorizo, Tomato

Roast Cauliflower Salad
Chickpea Panisse, Capers, Hazelnuts, Golden Raisins



Baby Shrimp & Fish Cake
Lemon Aioli, Fine Herbs Salad

ENTRÉES

New York Striploin Steak
Pont Neuf Potato, Bearnaise Sauce, Watercress Pickled Red Onion Salad



Moroccan Spiced Arctic Char
Pearl Couscous, Fava Bean, Almond Chermoula, Date

Roasted Eggplant & Garlic Agnolotti
Red Pepper Coulis, Summer Squash, Mint, Goat Cheese

DESSERTS

Cherry Pistachio Tart
Fresh Cherries, Vanilla Whipping Ganache, Pistachio Craquelins, Pistachio Ice Cream

Passion Fruit Crème Brûlée
Cranberry Lemon Biscotti, Fresh Berries, Milk Chocolate Knackerli

Jaffa Cake
Orange Chocolate Pavé, Citrus Crèmeux, Chocolate Streusel, Blood Orange Sorbet

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

Ocean Wise



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